



DINNER

5pm - 8pm | Thursday to Sunday

Breads

Caramelised Onion Flatbread (v) \$15
with mascarpone Cheese & Chives

Field Mushroom Flatbread (vg) \$15
with Green Goddess Sauce & Rocket

House-made Sourdough Focaccia (gfo,v) \$16
served with Toasted Yeast & Sherry Vinegar Butter

Entrees

Salt & Pepper Calamari (gf,df) \$17
with Tom Yum Aioli

Lamb Pine Nut & Raisin Cigars (df) \$20
with Hummus & Herb Salad

'Fable' Mushroom Spring Rolls (vg) \$20
with Chilli Dipping Sauce

Cauliflower & Cheese Croquettes (v) \$21
with Grilled Halloumi & Curry Vinaigrette

Thai Style Fish Cakes (gf) \$32
with Green Papaya, Roasted Peanuts, Asian Herbs & Nahm Jim

Salads

Char Siu Pork Belly (df) \$32
with Shaved Pear, Puffed Rice & Miso Dressing

Japanese Soba Noodle Bowl (vg) \$28
with Wakame, Red Onion, Cucumber, Edamame,
Wasabi Crumbs & Wafu Dressing

***Add Grilled Salmon \$10, Grilled Chicken \$10, Karaage Chicken \$9, Tofu \$7**

Freekeh & Maple Roasted Beetroot (vg) \$30
with Toasted Almonds, Baby Spinach, Quinoa Crisps & Curry Vinaigrette



DINNER

Mains

Wagyu Steak & Frites (gf) \$52

Mushroom & Bacon Duxelle, Mixed Leaf Salad & Burnt Lemon Dressing

Australian Crispy Skin Barramundi (gf) \$42

Pan Fried Barramundi Fillet, Golden Potatoes, Pickled Zucchini
Baby Spinach & Romesco Sauce

House-made Pappardelle Pasta \$32

Pork Salsiccia & Sage Ragu, Broccolini, Creme Fraiche & Parmesan

Mooloolaba Prawn Laksa (df) \$34

Asian Greens, Puffed Tofu & Noodles

Duck Breast (gf) \$36

Grilled Duck Breast, Snow Peas, King Brown Mushrooms,
Buckwheat Crumb & Mandarin Glaze

Vegan Moussaka (gf,vg) \$32

Eggplant, Mushroom, Tomato & Cauliflower Gratin with Rocket Salad

Sides

Bowl of Chips (gf,df) \$12

with House Seasoning & Aioli

Steamed Greens (vg) \$14

with Herb Oil Dressing & Crispy Garlic

House Garden Salad (df,vg) \$16

Mixed Leaves, Tomato, Chickpeas, Cucumber, Fresh Herbs & Mustard Vinaigrette



DESSERT

Santiago Torte (gf) \$19

Spanish Orange Almond Cake, Saffron Poached Pear
& White Chocolate Yoghurt

Kondalilla Snickers (gf) \$19

Dark Chocolate Mousse, Salted Caramel Gelato & Candied Peanuts

Citrus Tart \$19

Bruleed Lemon Curd Tartlet
served with Strawberry Gelato & Palm Sugar Meringue (GF)

Vanilla Pannacotta (df,vg) \$19

with Seasonal Fruits & Toasted Coconut

Assorted Artisan Cheese Board (gfo)

Local Cheese served with Pickled Watermelon, House Made Relish & Crisps

1 Cheese \$15.00

2 Cheeses \$22.00

3 Cheeses \$30.00

Maleny Food Co. Gelato & Sorbet

Sorbet \$3.50 per Scoop

Mango, Raspberry

Gelato \$4.50 per Scoop

Vanilla Bean, Chocolate, Rum & Raisin

From the Bar

Affogato \$15

Vanilla Bean Gelato topped with a Shot of Espresso

Or **\$20 with your Choice of Liquor**

Frangelico, Amaretto, Baileys, Cointreau, Kahlua or Tia Maria

Dessert Wines

Frogmore Creek Iced Riesling, Tasmania **14**

Patritti 15yr Fortified Chardonnay, Adelaide **15**

Patritti Grenache Tawny, Adelaide **15**

Lord Byron Tawny, Byron Bay **18**