



Dinner

Breads

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

House-made Sourdough Focaccia (gfo,v,df) \$16
served with Olive Oil & Balsamic Vinegar & Dukkah

Entrees

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

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

Vegetable Spring Rolls (vg) \$20
with Chilli Dipping Sauce

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



Mains

250g **Wagyu Rump Steak & Chips** (gf) **\$52**

Served with a red wine jus & Mixed Leaf Salad with Vinaigrette Dressing

Australian Crispy Skin Barramundi (gf) **\$42**

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

House-made Spaghetti & Meatballs **\$32**

Pork, Veal & Ricotta Meatballs in a Napoli Sauce with Parmesan Cheese

Vietnamese Vegetable Red Curry (gf,vg) **\$30**

Aromatic Red Curry with Mushrooms, Asian Greens & Jasmine Rice

Add Prawns \$15

Butter Chicken (gfo) **\$32**

Creamy Butter Chicken with Pilaf Rice, Roti Bread & Lime Pickle

Duck Breast (gf) **\$36**

Grilled Duck Breast, Snow Peas, King Brown Mushrooms, Puffed Quinoa & Mandarin Glaze

Sides

Sweet Potato Wedges (gf) **\$16**

Served with Sweet Chilli & Sour Cream

Bowl of Chips (gf,df) **\$12**

with House Seasoning & Aioli

Steamed Greens (vg) **\$14**

with Herb Oil Dressing & Crispy Garlic

Mixed Leaf Salad (vg) **\$16**

with Shaved Parmesan & Vinaigrette Dressing



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

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**