



LUNCH

Breads

Caramelised Onion Flatbread (v) \$15

with mascarpone Cheese & Chives

House-made Sourdough Focaccia (gfo,vg) \$16

served with Extra Virgin Olive Oil & Balsamic Vinegar & Dukkah

Snacks

Salt & Pepper Calamari (gf,df) \$17

with Tom Yum Aioli

Lamb Pine nut & Raisin Cigars (df) \$20

with Hummus & Herb Salad

Vegetable Spring Rolls (vg) \$20

with Chilli Dipping Sauce

Salads

Chicken Cotoletta Caesar \$32

with Candied Bacon, Soft Boiled Egg, Shaved Parmesan & Baby Cos

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



LUNCH

Burgers

All served with Chips & Aioli (gfo) \$28

Pulled Brisket

Lettuce, Tomato, Slaw, American Cheese & Chipotle Mayo

Karaage Chicken

Lettuce, Pickled Cucumber, Ginger & Kosho Aioli

Pulled Texan 'Fable' Mushroom (vg)

Lettuce, Tomato, Slaw & Vegan Aioli

Mains

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

Served with a Red Wine Jus & Mixed Leaf Salad

Australian Crispy Skin Barramundi (gf) \$42

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

Spaghetti & Meatballs \$32

Served in a Napoli Sauce with Homemade Pork, Veal & Ricotta Meatballs

Fish & Chips (gf,df) \$30

Crumbed Barramundi Fillet with House Seasoned Chips, Mixed Leaf Salad & Tartare

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

Sides

Bowl of Chips (gf,df) \$12

with House Seasoning & Aioli

Sweet Potato Wedges (gf) \$15

with Sour Cream & Sweet Chilli Sauce

House Garden Salad (gf,vg) \$16

Mixed Leaves, House Vinaigrette & Shaved Parmesan



SNACKS

Caramelised Onion Flatbread (v) \$15

with Mascarpone Cheese & Chives

House-made Sourdough Focaccia (gfo,vg) \$16

with Extra Virgin Olive Oil & Dukkah

Salt & Pepper Calamari (gf,df) \$17

with Tom Yum Aioli

Lamb Pinenut & Raisin Cigars (df) \$20

with Hummus & Herb Salad

Vegetable Spring Rolls (vg) \$20

with Chilli Dipping Sauce

Char Siu Pork Belly Bao Buns (df) \$28

with Pickled Cucumber, Kewpie Mayo & Tonkatsu Sauce

Bowl of Chips (gf, df) \$12

with House Seasoning & Aioli

Sweet Potato Wedges (gf) \$15

with Sour Cream & Sweet Chilli Sauce

House Garden Salad (gf,df,vg,v) \$16

Mixed Leaves, House Vinaigrette & Shaved Parmesan

Burgers

All served with Chips & Aioli (gfo) \$28

Pulled Brisket

Lettuce, Tomato, Slaw, American Cheese & Chipotle Mayo

Karaage Chicken

Lettuce, Pickled Cucumber, Ginger & Kosho Aioli

Pulled Texan 'Fable' Mushroom (vg)

Lettuce, Tomato, Slaw & Vegan Aioli



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**