

## Entrees

|   |             |
|---|-------------|
| <b>Garlic Bread</b>   | <b>\$6</b>  |
| <b>Pepperoni &amp; Cheese Garlic Bread</b>                        | <b>\$8</b>  |
| <b>Duck &amp; Plum Spring Rolls</b>                               | <b>\$13</b> |
| With steamed Jasmin rice & wilted Pak Choy, spicy plum sauce      |             |
| <b>Lemon Pepper Dusted Calamari GF</b>                            | <b>\$12</b> |
| Tender calamari tossed in our own lemon pepper maize coating      |             |
| <b>Steamed Lotus Buns V</b>                                       | <b>\$12</b> |
| With avocado, sundried tomato and mixed micro herbs               |             |
| <b>Pan Seared Scallops GF</b>                                     | <b>\$15</b> |
| Pan seared scallops, spicy Spanish chorizo, house made chilli jam |             |

## Salads (All salad leaves are sourced from local growers)

|   |             |
|---|-------------|
| <b>Warm Roasted Pumpkin Salad V</b>   | <b>\$18</b> |
| Mixed lettuce, roasted pumpkin, feta, pine nuts & red onion with balsamic glaze.  |             |
| <b>Smoked Chicken &amp; Mango Salad</b>   | <b>\$19</b> |
| Mixed lettuce, locally wood smoked free range chicken, red onion, cherry tomatoes, mango & capsicum with ranch dressing |             |
| <b>Rice &amp; Bean Salad V</b>  | <b>\$17</b> |
| Steamed white rice, green beans, kidney beans, butter beans, red onion & capsicum with fresh mint & micro herbs         |             |
| <b>Add Chicken \$4   Prawns \$6   Calamari \$5</b>  |             |

## Pastas (We only use fresh egg linguine in our pasta)

|  |             |
|--|-------------|
| <b>Smoked Chicken &amp; Bacon</b>  | <b>\$21</b> |
| Locally wood smoked free range chicken, bacon, cherry tomatoes, onion with a light herb cream sauce            |             |
| <b>Prawn Chorizo</b>   | <b>\$22</b> |
| Mooloolabah grilled prawns, Spanish chorizo, onion, capsicum, chili & fresh basil tossed through Napoli sauce  |             |
| <b>Vegetable Linguini V (vegan optional)</b>   | <b>\$18</b> |
| Roast pumpkin, sundried tomatoes, mushroom, roast capsicum, onion & pine nuts, tossed through herb infused oil |             |
| <b>Add Chicken \$4   Prawns \$6   Calamari \$5</b>   |             |

## Pizza (Add GF Base \$4)

|  |             |
|--|-------------|
| <b>Smoked Chicken</b>  | <b>\$20</b> |
| Napoli sauce, wood smoked chicken, caramelized onion, mushroom, capsicum & mozzarella  |             |
| <b>Meat Mountain</b>   | <b>\$22</b> |
| BBQ sauce, smoked beef, bacon, pepperoni & mozzarella                                  |             |
| <b>Supreme</b>   | <b>\$20</b> |
| Napoli sauce, pepperoni, mushroom, onion, olives, capsicum & mozzarella                |             |
| <b>Seafood Marinara</b>  | <b>\$24</b> |
| Napoli sauce, calamari, baby octopus, muscles, prawns & mozzarella                     |             |
| <b>Vegetable V</b>   | <b>\$18</b> |
| Napoli sauce, onion, mushroom, capsicum, roast pumpkin, sundried tomatoes & mozzarella |             |

## From the Char-Grill GF

All served with chips and salad or mash and vegetables with your choice of sauce

|   |             |
|---|-------------|
| <b>Lemon Myrtle &amp; Bush Pepper Steak</b>   | <b>\$42</b> |
| 300g (min), 100 day grain fed Kilcoy Black Angus sirloin, mashed sweet potato, baby broccolini & wilted Pak Choy, lemon myrtle & bush pepper jus. |             |
| <b>400g Rump</b>  | <b>\$35</b> |
| <b>300g Rib</b>   | <b>\$36</b> |
| <b>200g Rib</b>   | <b>\$26</b> |
| <b>200g Grilled Chicken</b>   | <b>\$21</b> |

**Toppers:** Garlic Prawns \$6 | Fried Egg \$3 | BBQ Pork Rib \$12 | Calimari \$4  
**Sauces:** Mushroom, Pepper, Dianne, Garlic Cream, Hollandaise, Gravy

## Mains

|  |             |
|--|-------------|
| <b>Dusted Lemon Pepper Calamari GF</b>   | <b>\$21</b> |
| Calamari served with chips and salad, lemon and tartare  |             |
| <b>Crumbed Chicken Schnitzel</b>   | <b>\$21</b> |
| House crumbed breast fillet with chips, salad & your choice of sauce   |             |
| <b>Chicken Parmigiana</b>  | <b>\$24</b> |
| House crumbed breast fillet schnitzel topped with Napoli, shaved ham & mozzarella, with chips & salad                              |             |
| <b>Seafood Basket</b>  | <b>\$25</b> |
| Battered flathead, prawn twisters, crumbed scallops, dusted calamari with chips, lemon & tartare                                   |             |
| <b>Crispy Skinned Barramundi GF</b>  | <b>\$25</b> |
| Served on Thai salad shredded wombok, onion, capsicum, cherry tomatoes, basil, coriander with Thai dressing                        |             |
| <b>Rolled Pork Belly GF</b>  | <b>\$27</b> |
| Succulent rolled pork belly inside, crispy crackling on the outside, creamy mashed potato, steamed greens, zingy apple chutney     |             |
| <b>Lamb Rump</b>   | <b>\$28</b> |
| Tender lamb rump grilled to your liking, creamy mash, steamed greens, house made honey mustard jus                                 |             |
| <b>Grilled Pork Fillet Medallions</b>  | <b>\$25</b> |
| Tender marinated pork medallions, creamy mash, steamed greens, sage & onion sauce  |             |
| <b>Moroccan Lamb Cous Cous</b>   | <b>\$25</b> |
| Slow braised lamb shredded and mixed through Israeli cous cous with roasted pumpkin & feta   |             |
| <b>Red Thai Coconut Vegetable Curry V</b>  | <b>\$18</b> |
| Diced sweet potato, potato, cauliflower, broccoli & silver beet in a red Thai coconut sauce. <b>Add Chicken \$4 add Prawns \$6</b> |             |
| <b>Vegetable Risotto V</b>   | <b>\$18</b> |
| Risotto with mushroom, roast pumpkin, roast capsicum & semi dried tomato <b>Add Chicken \$4   Prawns \$6</b>                       |             |
| <b>Crumbed, Battered or Grilled Fish of the Day</b>  | <b>\$21</b> |
| As simple as it sounds, served with chips & salad  |             |
| <b>Enoki &amp; Shiitake Mushroom Stir-fry V, GF</b>  | <b>\$20</b> |
| Enoki, shiitake, onion & marinated tofu tossed through soba noodles <b>Add Chicken \$4   Prawns \$6</b>                            |             |



Fresh & local,  
delivered daily to ensure  
premium quality from our  
friends at  
Woombye Butchery.