

Starters



Coconut Battered Prawns | \$18

Local Mooloolaba prawns | sweet chilli & pineapple salsa

Lemon Pepper Calamari | \$13

Salad | tartare | lemon **GF**

Garlic Bread | \$7

Add cheese and pepperoni for \$2

Arancini | \$12

Pumpkin, fetta & thyme risotto balls | crispy panko crumb | tomato chutney **VEG**

3 Cheese Calzone | \$15

Mozzarella | Parmesan | Camembert

Pizza



Vego | \$22

Napoli | artichoke | bell pepper | red onion | mushroom, cheese **VGNO**

Meat Lovers | \$25

BBQ sauce | pepperoni | ground beef | bacon | beef strips | cheese

Pepperoni | \$20

Crème Fraîche base | pepperoni | cheese

Supreme | \$25

Napoli | pepperoni | ground beef | bell pepper | onion | olives | mushrooms

Margherita | \$18

Napoli sauce | tomato slices | basil | cheese **VEG, VGNO**

Schnitzels

Our schnitzels are crumbed **in house** and are served with chips and salad or creamy mash & seasonal veg

300g Chicken | \$22

Free range chicken breast | House crumb | choice of sauce

PUB FAVOURITE

Traditional Chicken Parmy | \$24

Free range chicken breast | House crumb | napoli | shredded ham | mozzarella

GF - Gluten Free | **GFO** - Gluten Free Optional

VEG - Vegetarian | **VGN** - Vegan | **VGNO** - Vegan Optional

The story of our steak.

All our beef is pasture raised and grain finished. It is finished on grain for a **minimum** of 100 days which ensures a marbling that maximises flavour and tenderness.

We proudly use 2+ marbled John Dee steaks for all of our cuts. We have some of the best produce Australia has to offer, all without breaking the bank.

Steak

All our steaks come with your choice of two sides chips, garden salad, steamed vegetables, mashed potato, and your choice of sauce. **GFO**

Sauces: Mushroom, Pepper, Dianne, Garlic Cream **GF**, Hollandaise, Gravy **GF**

200g Porterhouse | \$24

John Dee 100 day grain fed

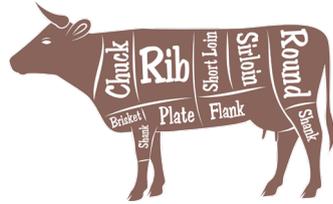
300g Rib Fillet | \$40

John Dee 100 day grain fed

400g Rump | \$36

John Dee Angus 100 day grain fed

300g Grilled Chicken Breast | \$24



Toppers

Coconut Battered Prawns (4) | \$9

Onion Rings (6) | \$6

Lemon Pepper Calamari | \$7 **GF**

Field mushrooms in garlic butter | \$6 **GF,V,VGNO**

Calamari & prawns in creamy garlic sauce | \$9

Sides

Buttered Steamed Vegetables | \$7 **GF**

Mashed Potato | \$5 **GF**

Bowl Of Chips | \$8

Garden Salad | \$7 **GF**

Sweet Potato Chips & Aioli | \$10

Wedges w/Sweet Chilli & Sour Cream | \$10

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Mains

Crispy Pork Belly | \$32

Twice cooked | creamy mash | broccolini | poached pear jus **GF**

Crispy Skin Salmon | \$32

Pan fried | kipfler potatoes | braised fennel | broccolini | seafood reduction sauce **GF**

Slow Cooked Lamb Shoulder | \$33

Slow cooked cold pressed | creamy mash | sautéed greens | red wine jus **GF**

Vegetable Scallopini | \$24

Braised field mushroom scallopini | wilted spinach masala sauce

Scallopini Marsala | \$34

Creamy mash | wilted spinach | marsala sauce

Duck Maryland | \$34

Slow cooked | wild mushroom & truffle risotto

HOUSE
SPECIALITY

Fettucini Marinara | \$28

Calamari | mussels | prawns | fish | roma tomato concasse sauce | parmesan

Fettucini Carbonara | \$24

Bacon | egg yolk | cream | shaved parmesan

Lemon Pepper Calamari | \$23

Chips | garden salad | tartare | lemon **GFO**

Fish & Chips | \$25

Fish of the day | chips | garden salad | tartare | lemon | battered, crumbed or grilled **GFO**

Vegetarian Cannelloni | \$24

Ricotta | baby spinach | semi dried tomato | garden salad **VEG**

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Lunch Menu

Available between 12pm and 5pm daily

Burgers

All burgers served on a potato bun with a side of chips

GF
Available

The Woombye | \$20

150g house made beef patty, crispy bacon, cheese, lettuce, caramelized onion, beetroot & tomato, topped w/ a runny fried egg, aioli and smokey bbq sauce. **GFO**

The Steak Sanga | \$20

Rib fillet, crispy bacon, caramelized onion, cheese, tomato & lettuce, topped w/beetroot relish & mayo. **GFO**

The Southerner | \$18

Crispy coated fried chicken on a bed of slaw, with grilled pineapple & chipotle mayo **GFO**

The Porker | \$18

Slow cooked bbq pulled pork w/ aioli slaw and swiss cheese **GFO**

The Backyarder | \$18

Braised field mushrooms, swiss cheese, fresh avocado, lettuce & tomato, w/beetroot relish & kewpie mayo. **V | VGNO**

Lunch Rump | \$20

200g rump, cooked to your liking. Served w/ beer battered chips, side salad & your choice of sauce **GFO**

Reef 'N' Beef | \$26

200g rump, cooked to your liking, served with beer battered chips, side salad. Topped with Mooloolaba Prawns and calamari in a creamy garlic sauce **GFO**

Sea 'N' Surf | \$23

Grilled barramundi served with chips and salad, topped with fresh Mooloolaba prawns and calamari in a creamy garlic sauce **GFO**

Fish & Chips | \$18

Your choice of grilled, battered or crumbed barramundi. Served w/ beer battered chips, side salad & tartare sauce. **GFO**

Dessert Menu

All desserts served with vanilla ice cream and/or whipped cream.

Apple Rhubarb Crumble | \$13

Freshly poached rhubarb and apple wedges in a butter shortbread pastry, topped with a hazelnut crumble. Served warm.

Pear and Walnut Pudding | \$13

Light and buttery pear, almond and walnut pudding. Topped with silky caramel ganache and candied walnuts. Served warm or cold.

Strawberry & White Choc Cheesecake | \$13

Heavenly white choc cheesecake w/ a fresh strawberry compote centre on a crunchy biscuit base

Chocolate Fudge Cake | \$13

Beautiful and rich, fudgy chocolate cake topped with milk and dark chocolate ganache. Served warm or cold.

