

Starters



Harissa Prawns | \$17

Local Mooloolaba prawns | harissa butter | garnish salad **GF**

Scallops | \$17

Pan seared scallops | parmesan crisp | zesty herb mascarpone **GF**

Lemon Pepper Calamari | \$13

Calamari | chips | salad | tartare | lemon **GFO**

Garlic Bread | \$6

Add cheese and pepperoni for \$2

Arancini | \$12

Pumpkin and fetta risotto balls | crispy panko crumb | pesto remoulade **VEG**

Pizza



Margherita | \$18

Napoli sauce | tomato slices | basil | cheese

Pepperoni | \$20

Napoli | onion | pepperoni | cheese

Meat Lovers | \$25

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

BBQ Chicken & Bacon | \$24

BBQ sauce | onion | smoked chicken | bacon | cherry tomatoes | cheese

Vego | \$22

Pesto base | roast pumpkin | pine nuts | fetta **VGN**

Schnitzels

Our schnitzels are crumbed **in house** and are served with chips and salad

300g Chicken | \$21

House crumb | choice of sauce

Chicken Parmy | \$24

House crumb | napoli | shredded ham | cheese

PUB FAVOURITE

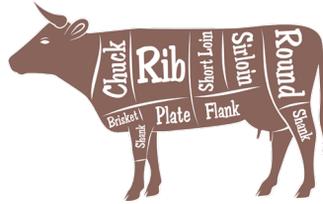
GF - Gluten Free | **GFO** - Gluten Free Optional
VEG - Vegetarian | **VGN** - Vegan | **VGNO** - Vegan Optional

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.

Whether it be the 5+ marbled chuck eye in our steak sandwiches or the 2+ marbled John Dee rib fillet, we have some of the best produce Australia has to offer, all without breaking the bank.

If you would like more information, please don't hesitate to ask our staff.



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**

300g Rib Fillet | \$38

John Dee 100 day grain fed

200g Rib Fillet | \$28

John Dee 100 day grain fed

400g Rump | \$36

John Dee Angus 100 day grain fed

Toppers

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

Onion Rings | \$6

Harissa Prawns | \$8 **GF**

Southern Fried Popcorn Chicken | \$8

Sides

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

Mashed Potato | \$5 **GF**

Bowl Of Chips | \$8

Garden Salad | \$7 **GF**

GF - Gluten Free | **GFO** - Gluten Free Optional
VEG - Vegetarian | **VGN** - Vegan | **VGNO** - Vegan Optional

Mains

Lamb Rump & Roasted Root Vegetables | \$30

Lamb rump | roasted baby beetroot | heirloom carrot | pearl onion | broccolini | zesty tzatziki **GF**

Pork Belly Salad | \$22

Crispy pork belly bites | Asian slaw | kimchi | fresh herbs (this dish has a little bite!)

Crispy Skin Salmon | \$32

Salmon | smashed kipfler potato | heirloom carrots | asparagus | beurre blanc **GF**

Duck Breast | \$35

Cold smoked duck breast (medium rare) | fennel | pearl onion | smashed kipflers | pumpkin purée | orange glaze **GF**

Asian Pork Belly | \$28

Pork belly - twice cooked | stir-fried vegetables | sticky Asian sauce **GF**

T-BONE FOR TWO

Crowd
Fav

450g Bottletree Grass fed T-bone (sous vide for 6hrs to medium rare, seared & carved off the bone!)
| tortillas | house made slaw | chimichurri | **\$50**

Seafood Linguini | \$27

Fresh Mooloolaba prawns | calamari | chilli | garlic | basil

Roast Vegetable Pasta | \$25

Linguini | roasted pumpkin | onion | asparagus | zucchini | tomato | locally made mighty bean tempeh (marinated in house!) **VEG VGNO**
add Prawns \$8, Chicken \$6, Calamari \$6

Lemon Pepper Calamari | \$22

Calamari | chips | salad | tartare | lemon **GFO**

Tempeh Salad | \$19

Locally made mighty bean tempeh (marinated in house!) | Asian slaw | kimchi | fresh herbs **VGN GF**
add Prawns \$8, Chicken \$6, Calamari \$6

GF - Gluten Free | **GFO** - Gluten Free Optional
VEG - Vegetarian | **VGN** - Vegan | **VGNO** - Vegan Optional

Lunch Menu

Available between 12pm and 5pm daily

Burgers

All burgers made on a potato bun and served w/ chips **GF chips available | \$2**

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.

The Southerner | \$18

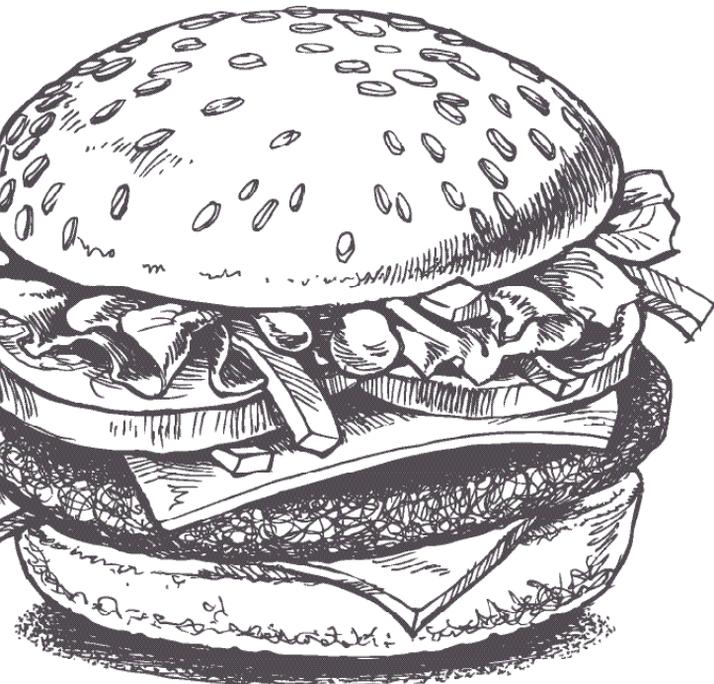
Crispy coated, fried chicken on a bed of housemade slaw, grilled pineapple & chipotle mayo **GFO**

The Porker | \$18

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

The Backyarder | \$18

Vegetable & lentil patty, swiss cheese, fresh avocado, lettuce & tomato, w/beetroot relish & kewpie mayo. **V | VGNO**



More on
Next Page!

Lunch Menu

Available between 12pm and 5pm daily

Meals

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

As above but instead of sauce you get fresh 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 or grilled, battered or crumbed barramundi. Served w/ beer battered chips, side salad & tartare sauce. **GFO**

Thai Beef Salad | \$19

Beef strips tossed through a mixed leaf salad w/ tomato, red onion, coriander & glass noodles. Topped w/ roasted peanuts & a sesame soy dressing. **GF**

Coconut Fish Curry | \$18

Grilled basa, beans & roast pumpkin in a coconut yellow curry. Served w/ steamed jasmine rice. **GF**

Nachos | \$20

Corn chips & salsa covered with melted cheese. Topped w/ fresh avocado, sour cream & jalapenos. **GF | V**

- Add slow cooked pulled pork \$6

- Add Chilli Beef \$6



Ham & Pineapple Pizza | \$12

**Beef Rissoles with Chips
or Mash | \$12**

Steak & Chips or Vegetable | \$12

Fish & Chips | \$12

Popcorn Chicken & Chips | \$12

Coffee & Cake | \$14

*Ask our friendly staff for today's
cake selection*

Wine.

SPARKLING

Omni NV 200ml Piccolo **\$9.5**

Tatachilla Sparkling Brut NV **\$30**

Yarra Burn Premium Cuvée 200ml Piccolo NV **\$11**

Bay of Fires Brut Cuvée **\$50**

WHITE

Amberley Kiss & Tell Moscato **\$7.5 / \$30**

Taku Pinot Gris, NZ **\$8.5 / \$34**

Tatachilla Sauvignon Blanc, SA **\$7.5 / \$30**

Drift Sauvignon Blanc, NZ **\$8.5 / \$34**

Tatachilla Chardonnay, SA **\$7.5 / \$30**

Beaumont Sauvignon Blanc Semillon **\$32**

La Bohème Pinot Gris Yarra Valley, VIC **\$45**

Stonier Chardonnay Mornington Peninsula, VIC **\$50**

ROSE

Fishbone Rose, WA **\$32**

La Bohème Rose Yarra Valley, VIC **\$48**

RED

Tatachilla Shiraz Cabernet, SA **\$7.5 / \$30**

Beaumont Cabernet Merlot **\$8 / \$32**

Mud House Sub Region Pinot Noir, NZ **\$38**

Grant Burge Benchmark Merlot, SA **\$32**

St Hallett Black Clay Shiraz, SA **\$36**

Tintara Geology Cabernet Sauvignon, SA **\$32**

Houghton Reserve Cabernet Sauvignon, WA **\$32**

Devils Corner Pinot Noir, East Coast TAS **\$48**