

To share

House focaccia, Squeaky gate olive oil (VE)	12.50
Sweet potato crisps, Urban Paddock lime and black pepper, sour cream and chive (GF)(VE)	9.90
Mozzarella croquet, smoked chili aioli (4)	15.50
Crispy house-made eggplant and turmeric wontons, sweet and sour sauce, sesame and shallots (2)	13.90

Starters

Hervey Bay scallop ceviche, avocado mousse, black garlic, corn tortilla (GF, DFA)	23.50
Twice cooked pork belly, local honey roasted carrots, puffed wild rice, mustard seed jus (GF)	23.50
Roasted Mooloolaba prawns, red chili & rum caramel, pineapple & mint salsa (GF,DF)	28.90
Wood smoked chorizo, blistered tomato, sherry toffee, fried sage (GF)	22.50

Lunch Only (Locals Special)

Wagyu Beef burger, Noosa baked brioche, crispy cos lettuce, local tomato, red onion, pickles, truffle aioli	29.50
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Mains

Local seafood linguine, Hervey Bay scallops, Mooloolaba prawns, wild baramundi, charred chilli and garlic butter	42.80
Grilled local Barramundi, seasonal garnishes (GFA)	38.00
Cauliflower fried rice, miso fried eggplant, seasonal vegetables, spring onion, chilli, sesame, fried shallots(Vegan) (DF,GF)	31.30
Bass Straight beef Wagyu short rib, local honey soy glaze, spiced carrot custard, fresh herbs, radish (GF)	24.90/37.90

For the table

Fries ,Aioli	12
Green leaf salad, garlic chive mignonette (GF)	12
Pan fried seasonal greens, olive oil, shaved garlic (GF)	12

Vegetarian (v) Gluten Free (gf) Gluten Free Available (gf*) Dairy Free (df) Vegan Option (vo)
Meals may contain traces of nuts. Please advise waitstaff of any allergies.

A 15% surcharge applies on public holidays.

Kid's Corner

15.50

Fish and chips served with garden salad

Chicken nuggets served with fries / garden salad

Add vanilla ice-cream,

With chocolate or strawberry topping

4

Desserts

French crepe with spiced apple nut crumble and lemon ricotta cream

22

Affogato

16.90