

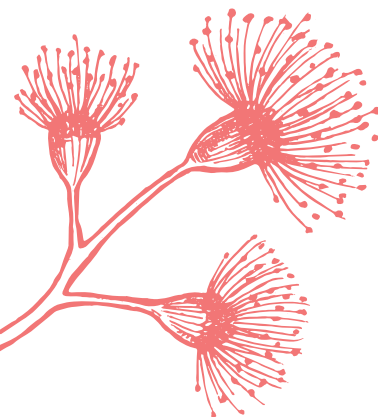


GRAZING

- Garlic & Herb Bread** V 7
- Garlic & Mozzarella Bread** V 9
- Garlic, Cheese & Rosemary Pizza** V 11
- Chicken & Corn Empanadas (4)** 14
Sour Cream & Green Tomato Relish
- Vegetable Gyozas** V 15
Japanese Pot Sticker Dumplings (5)
Chilli Jam – Mushroom Soy
- Bistro Calamari** 16
Five Spice Salt – Crispy Singapore Noodles – Lemon
- Baked Brie** V 17
Paw Paw Chutney – Confit Garlic – Ciabatta
- Korean BBQ Pork Ribs** 18/29
Kimchi Pickle – Fried Garlic – Orange & Coriander

WOKS & PANS

- Risotto** V 24
Porcini Mushroom – Spinach – Taleggio Cheese
Fried Sage – Truffle Oil
- Pappardelle Pasta Di Bronzo** 25
Braised Brisket – Red Wine & Tomato
Crisp Kale – Parmesan & Gremolata
- Tom Yum Goon** 27
Hot & Sour Broth – Egg Noodles – Squid – Prawns
White Fish – Asian Vegetables – Picked Herbs



HEALTHY SALADS

- Warm Roast Vegetable Salad** V GF VG 17
Yoghurt Labna – Hazelnut Dukka – Pomegranate Glaze
(Vegan Option - Coriander & Cashew Pesto instead of Yoghurt Labna)
- Crispy Chicken Salad** 18
Cashew Nuts – Crispy Noodles – Pickled Vegetables
Sweet Chilli Dressing
- Seared Tuna Niçoise Salad** 21
Boiled Egg – Potato – Green Beans
Cherry Tomato – Olives – Crispy Capers – Cos
Anchovy & Lemon Mayonnaise Dressing – Fried Parsley
- Candied Pork & Scallop Salad** 23
Green Papaya – Sprouts & Aromatics
Fish Sauce Caramel – Fried Garlic

BISTRO CLASSICS

- Roast of the Day (Lunch Time Only)** 13.5
Roast Pumpkin & Potato – Steamed Vegetables
House Gravy
- Jerked Coconut Chicken Burger & Fries** 21
Fire Roasted Peppers – Jalapeno Relish
Lettuce – Spanish Onion – Mayonnaise
- Crumbed Mooloolaba Whiting & Chips** 21
Garden Salad – Lemon
Caper Mayonnaise or Tomato Sauce
- Battered Mooloolaba Flathead & Chips** 21
Garden Salad – Lemon
Caper Mayonnaise or Tomato Sauce
- Vegan Curry** VG 24
Cauliflower Steak – Roast Shallot & Pineapple
Steamed Rice – Pickled Vegetables & Herbs
- Tasmanian Salmon Fillet** 28
Pumpkin & Chive Puree – Sugar Snaps – Radish
Jalapeno Pickled Onion – High Tide Crumble
- Roast Duck Leg** 29
Yellow Curry – Roast Shallot & Pineapple
Steamed Rice – Deluxe Roti



SENIORS

- Crumbed Mooloolaba Whiting & Chips** 17
Garden Salad – Lemon
Caper Mayonnaise or Tomato Sauce
- Battered Mooloolaba Flathead & Chips** 17
Garden Salad – Lemon
Caper Mayonnaise or Tomato Sauce
- Chicken Schnitzel** 18
Lemon – Chips & House Slaw
- Chicken Breast** 220gms 19
Served with either Chips & Garden Salad
or Mashed Potatoes & Broccolini
- Rump Steak** 200gms 20
Served with either Chips & Garden Salad
or Mashed Potatoes & Broccolini

SCHNITZEL HOUSE

Served with Chips & House Slaw

- Chicken Schnitzel** 23
Lemon
- Chicken Parmigiana** 25
Glazed Ham – Swiss Cheese – Napoli

PIZZA

*Italian classic 11" crust – Napoli & Mozzarella
GF base – add \$2.50*

- Brassica** V 23
Cauliflower – Blue Cheese – Pumpkin
Pine Nuts – Rocket
- Maroochy** 24
Prosciutto – Olives – Tomato – Bocconcini – Basil
- Supremo** 25
Pepperoni – Ham – Capsicum – Mushroom
Olive – Smokey BBQ Sauce
- Reef & Beef** 27
Shredded Beef – Prawns – Spanish Onion – Hollandaise

CHAR GRILLED

*Served with either Chips & Garden Salad
or Mashed Potatoes & Broccolini*

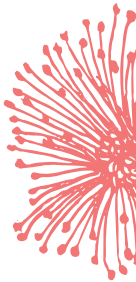
- Cauliflower Steak** V GF VG 19
Roast Tomato Fondue
- Chicken Breast** 220gms Butterflied 24
Free Range Elgin Valley, Glasshouse Mountains
- Rump Steak**
John Dee 100 Days Grain Fed – Rost Biff Cut
Darling Downs QLD
200gms 25
300gms 35
- Sirloin Steak** 35
300gms JBS Beef City Black 100 days Fed
8 Weeks Aged – Darling Downs QLD

Choice of sauces (extra sauce \$2)
*Mushroom – Pepper – Gravy – Diane
Hollandaise – Béarnaise*

Condiments (50 cents)
*Aioli – Caper Mayonnaise – English Mustard – Horseradish
Dijon Mustard – BBQ Sauce – Tomato Sauce*

SIDE DISHES

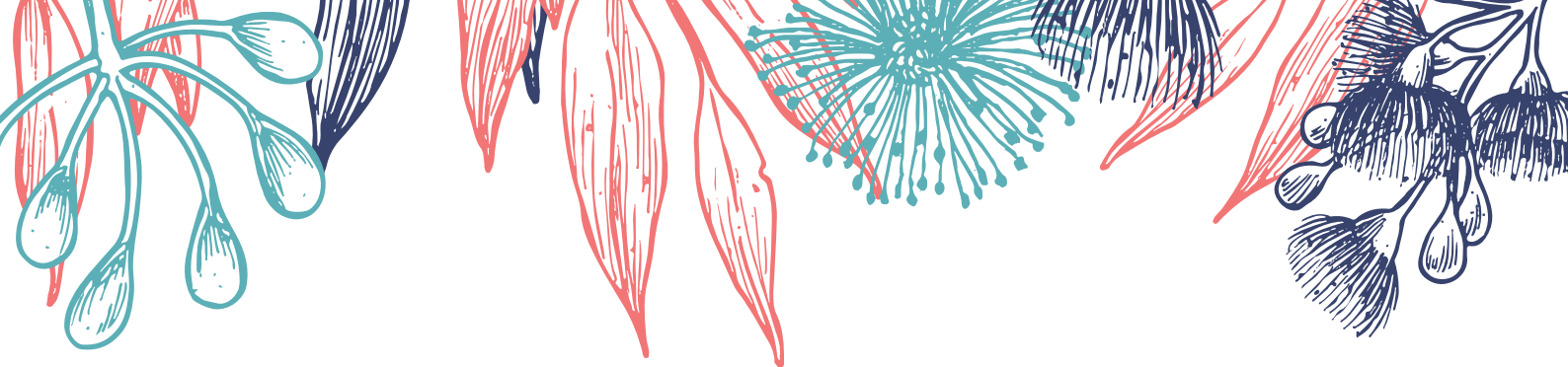
- Broccolini** V 8
Blood Orange & Beetroot Dressing – Toasted Almonds
- Fried Potatoes** V 8
Fetta – Hazelnut Dukka
- Roast Pumpkin Wedge** V 8
Labna – Pomegranate Dressing
- House Chips** V 8
Tomato Ketchup
- Garden Salad** VG GF 8



V Vegetarian VG Vegan GF Gluten Free

BISTRO


MAROOCHY
RSL



DESSERTS - \$14.50

Warm Molten Dark Chocolate Fondant

Mixed Berries – Vanilla Bean Ice Cream

James' Kahlua & White Chocolate Tiramisu

Hazelnut Macaroon – Mocha Custard

Peach Melba

Almond Ice Cream – Amaretti Biscuit Crumble

Thick Cream – Raspberry Coulis

MINI DESSERT

Can't manage a whole dessert but want something sweet?

Rum Baba

Poached Baby Savarin Doughnuts in Rum Liqueur Syrup
Thick Cream

4.5



AFTER DINNER DRINKS 30mL Nip Price

A little something to finish off your meal

Liqueurs

Baileys on Ice	4.70
Kahlua on Ice	4.70
Tia Maria on Ice	4.70
Cointreau on Ice	6.50

Port

Penfolds Club Port (60mL Nip)	4
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Scotch/Whisky

Johnnie Walker Green Label	12
Johnnie Walker Gold Label	12
Johnnie Walker Platinum Label	18
Johnnie Walker Blue Label	25

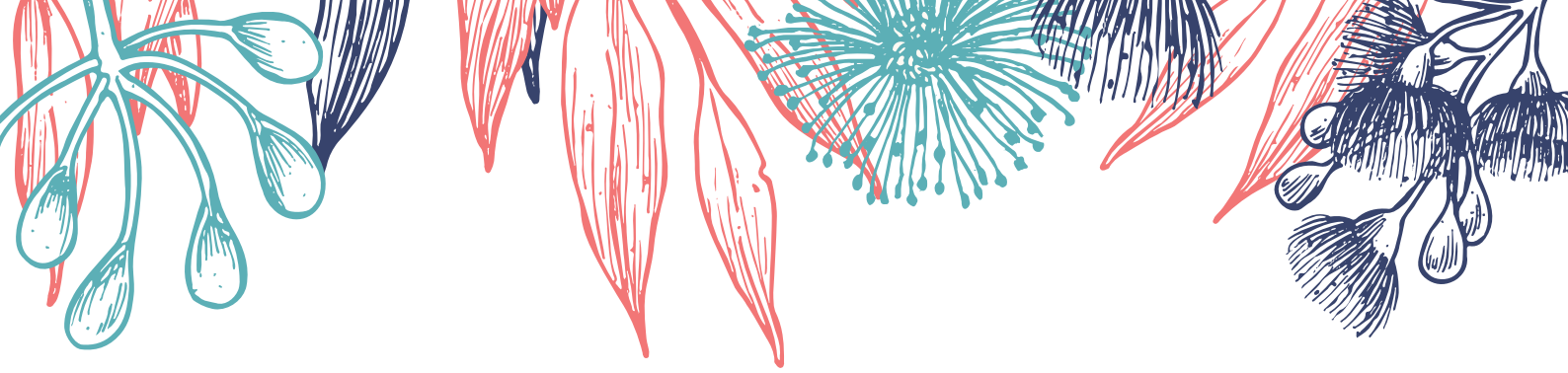
Highland Single Malt Scotch Whisky

The Macallan Amber	16
The Macallan Sienna	20

Premium Rum

Ron Zacapa 23	16
Ron Zacapa XO	22

Please ask our team for a greater selection



KIDS' MEALS - \$12.90 *including Dessert*

Children under 12 only

Served with ice cream & toppings

of either Caramel, Strawberry or Chocolate with Sprinkles

Cheese, Ham & Pineapple Pizza

Bits 'n Pieces Plate

Boiled Egg – Shaved Ham – Carrot Stick – Lettuce
Cheese – Cherry Tomato – Mayonnaise

Crumbed Chicken Tenders

Crispy Fries – Tomato Sauce

Grilled Rump Steak

Crispy Fries – Tomato Sauce

Crumbed Fish Fingers

Crispy Fries – Tomato Sauce

