

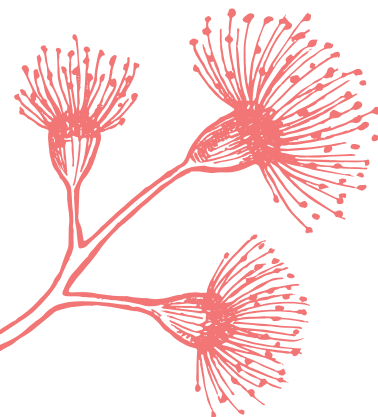


## GRAZING

- 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*

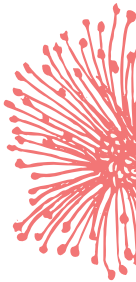
- Cauliflower Steak** V GF VG 19  
Roast Tomato Fondue
- Chicken Breast** 220gms Butterflied 24  
Free Range Elgin Valley, Glasshouse Mountains
- Rump Steak**  
John Dee 100 Days Grain Fed – Rost Biff Cut  
Darling Downs QLD  
200gms 25  
300gms 35
- Sirloin Steak** 35  
300gms JBS Beef City Black 100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

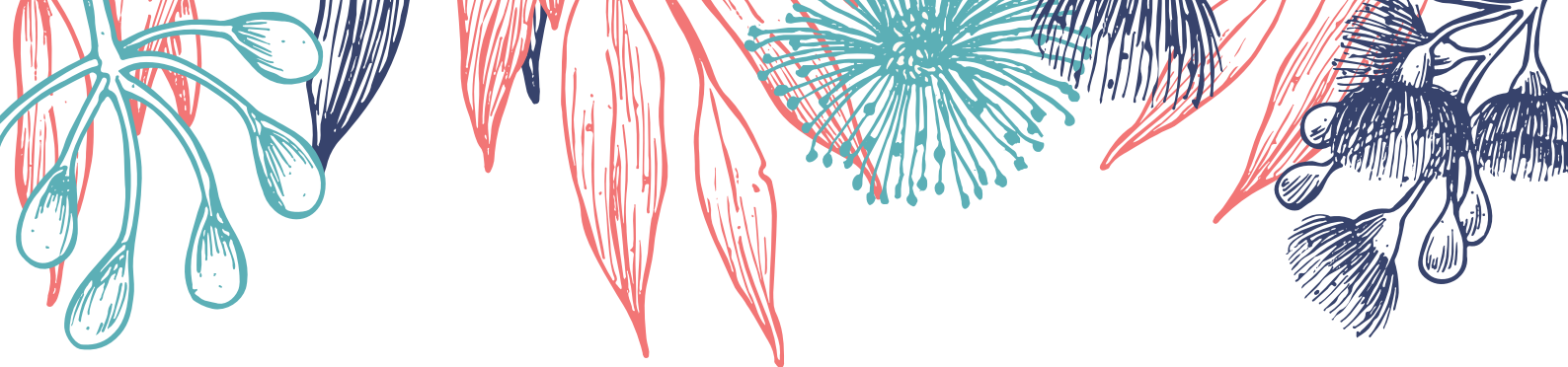
- Broccolini** V 8  
Blood Orange & Beetroot Dressing – Toasted Almonds
- Fried Potatoes** V 8  
Fetta – Hazelnut Dukka
- Roast Pumpkin Wedge** V 8  
Labna – Pomegranate Dressing
- House Chips** V 8  
Tomato Ketchup
- Garden Salad** VG GF 8



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 Liqueure Syrup  
Thick Cream

4.5



## AFTER DINNER DRINKS

*A little something to finish off your meal*

### Liqueurs

Kahlua on Ice

Baileys on Ice

Tia Maria on Ice

Cointreau on Ice

### Port

Penfolds Club Port (60mL Nip)

### Scotch/Whisky

Johnnie Walker Green Label

Johnnie Walker Gold Label

Johnnie Walker Platinum Label

Johnnie Walker Blue Label

### Highland Single Malt Scotch Whisky

The Macallan Amber

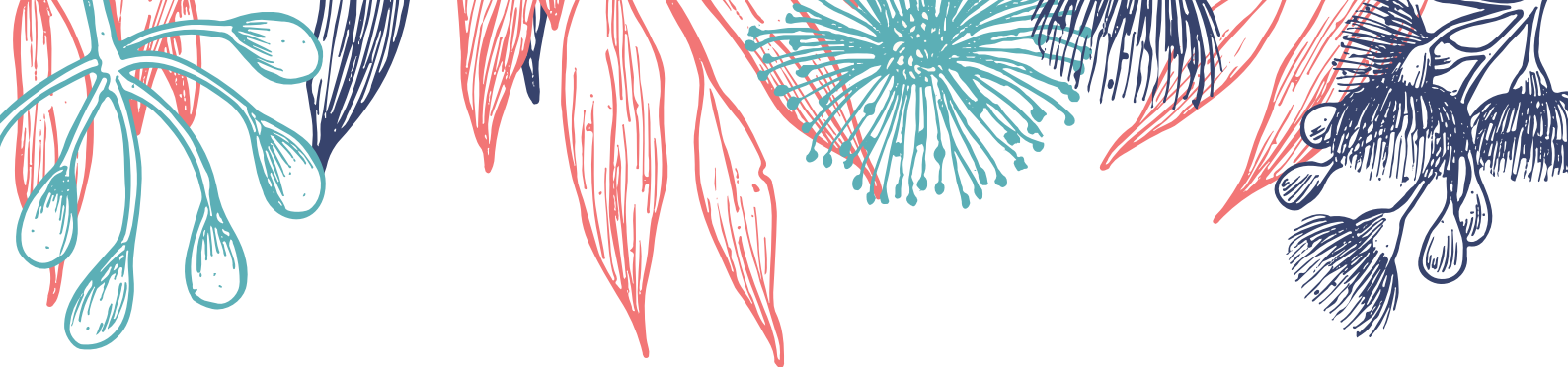
The Macallan Sienna

### Premium Rum

Ron Zacapa 23

Ron Zacapa XO

*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

