

Bistro

Grazing

| | |
|--|-------|
| Garlic & herb bread V | 7 |
| Garlic & mozzarella bread V | 9 |
| Sweet & sticky double fried chicken wings | 15 |
| Falafel VG Hummus, extra virgin olive oil, sumac, lemon | 14 |
| Salt & pepper calamari Chilli salt, sriracha aioli | 16 |
| Baked brie Pawpaw chutney, confit garlic, ciabatta | 17 |
| Korean BBQ ribs Kimchi pickle, fried garlic | 18/29 |

Char Grilled

All dishes come with either chips & garden salad or mashed potatoes & broccolini

| | |
|--|----------|
| Cauliflower steak V GF VG Roast tomato fondue | 19 |
| Chicken breast 220gms butterflied Free range Elgin Valley, Glasshouse Mountains | 24 |
| Rump steak Darling Downs QLD John Dee 100 days grain fed 200gms 300gms | 25 35 |
| Sirloin steak Darling Downs QLD 8 weeks aged 300gms | 35 |
| Choice of sauces GF (extra sauce \$2) Mushroom, pepper, gravy, diane, béarnaise | |
| Condiments (50 cents) Aioli, caper mayo, English mustard, horseradish, Dijon mustard, barbecue sauce, tomato sauce | |

Mains / Classics

| | |
|---|------|
| Roast of the day GF Lunchtime only Roast pumpkin & potato, steamed vegetables, house gravy | 13.5 |
| Grilled chicken burger Avocado, mayo, salad, milk bun, chips, house slaw | 21 |
| MRSL burger Bacon jam, Swiss cheese, Russian dressing, salad, chips, house slaw | 24 |
| Local caught beer battered snapper Chips, salad, caper mayo, lemon | 21 |
| Yellow coconut curry VG Cauliflower steak, roast shallot & pineapple, jasmine rice | 24 |
| Coral coast barramundi GF Heirloom beetroots, hazelnut romesco, watercress | 25 |
| Tasmanian salmon pappardelle Garlic cream sauce, rocket, parmesan, semi dried tomatoes | 23 |
| Chicken parmigiana Shaved ham, Swiss cheese, Napoli sauce, chips, house slaw | 25 |
| Chicken schnitzel Lemon, chips, house slaw | 23 |

Healthy Salads

| | |
|---|----|
| Warm roast vegetable salad V GF Labna, dukka, pomegranate glaze (Vegan option - coriander & cashew pesto instead of labna) VG | 17 |
| Crispy chicken salad Cashew nuts, crispy noodles, pickled vegetables, Asian vinegar dressing | 18 |
| Watermelon & Woombye feta salad V GF Basil, balsamic reduction, toasted walnuts | 17 |

V Vegetarian **VG** Vegan **GF** Gluten Free

Bistro

Seniors

Local caught beer battered snapper

Chips, salad, tartar, lemon

17

Lambs fry GF

Caramelised onions, mash, gravy, peas

16

Cheese burger

Russian dressing, lettuce, tomato, milk bun, chips, house slaw

19

Chicken schnitzel

Lemon, chips, house slaw

18

Rump steak Darling Downs 200gms

Mashed potatoes & broccolini or chips & salad

20

Pizzas

GF base – add \$3

Roast pumpkin V

Walnut, sage & gorgonzola

24

Maroochy

Proscuitto, olives, cherry tomato, bocconcini, basil

24

Caesar

Bacon & egg, cos, caesar dressing, parmesan

25

Del Mar - Neapolitana

Cheese, marinated seafood medley, chilli, garlic, coriander, onion

27

Margherita V

Napoli sauce, mozzarella cheese

19

Sides

House slaw VG GF

Zesty citrus dressing

8

House chips VG

Tomato sauce

8

Broccolini V

Beetroot & blood orange dressing, toasted almonds

8

Fried potatoes V

Feta, pumpkin seed dukka

8

Roast pumpkin V

Labna, pomegranate dressing

8

Garden salad VG GF

8

*Fancy something sweet
to finish off your meal?*

*Please ask our friendly staff
for a Dessert Menu or
After Dinner Drinks Menu.*

V Vegetarian VG Vegan GF Gluten Free

Bistro

Kids' Meals

\$12.90

including Dessert

Children under 12 only

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

Served with ice cream & toppings

of either caramel, strawberry or chocolate with sprinkles

V Vegetarian **VG** Vegan **GF** Gluten Free


M A R O O C H Y
R S L