

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 GF 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 **GF**

Cauliflower steak V GF VG Roast tomato fondue	19
Chicken breast Glasshouse Mountains QLD Free range Elgin Valley 220gms butterflied	24
Pork loin cutlet Bangalow NSW 300gms	25
Sirloin steak Darling Downs QLD 8 weeks aged 300gms	35
Rump steak Darling Downs QLD John Dee 100 days grain fed 200gms 300gms	27 35
Choice of sauces GF (extra sauce \$2) Mushroom, pepper, gravy, diane, béarnaise	

Mains / Classics

Roast of the day Lunchtime only GFO Roasted pumpkin & potatoes, seasonal vegetables, pan juice gravy	15
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 German style potato salad, garlic aioli, mixed leaves	24
Tasmanian salmon Sauteed gnocchi, lemon & garlic, burnt aubergine, hazelnut romesco & toasted hazelnuts	26
Chicken parmigiana Shaved ham, Swiss cheese, Napoli sauce, chips, house slaw	25
Chicken schnitzel Lemon, chips, house slaw	23

Burgers

Served in a milk bun with gem lettuce & tomato alongside chips & house slaw

MRSL burger Chef's secret recipe grass fed beef patty, bacon jam, Swiss cheese, Russian dressing	21.5
Grilled chicken burger Free range Elgin Valley chicken schnitzel, smashed avocado, mayo	21.5
Halloumi Burger Gold Coast halloumi, caper & raisin salsa, garlic yoghurt	21.5

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

Bistro

Healthy Salads

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

Seniors

- Local caught beer battered snapper** 17
Chips, salad, tartar, lemon
- Lambs fry** **GFO** 16
Caramelised onions, mash, gravy, peas
- Chicken schnitzel** 18
Lemon, chips, house slaw
- Rump steak** Darling Downs 200gms **GFO** 22.5
Mashed potatoes & broccolini or chips & salad
- Barramundi & salmon fish cake** 17
Hollandaise sauce, chips & salad

Pizzas

GF base – add \$3

- Roast pumpkin** **V** 24
Walnut, sage & gorgonzola
- Maroochy** 24
Prosciutto, olives, cherry tomato, bocconcini, basil
- Pork Feast** 27
BBQ pulled pork, shredded ham, Italian sausage
- Del Mar - Neapolitana** 27
Cheese, marinated seafood medley, chilli,
garlic, coriander, onion
- Margherita** **V** 19
Napoli sauce, mozzarella cheese

Sides

- House slaw** **VG** **GF** 8
Zesty citrus dressing
- House chips** **VG** 8
Tomato sauce
- Broccolini** 8
Parmesan pangrattato
- Fried potatoes** **V** 8
Feta, pumpkin seed dukka
- Roast pumpkin** **V** 8
Labna, pomegranate dressing
- Garden salad** **VG** **GF** 8

Fancy something sweet to finish off your meal?

Please ask our friendly staff to see our Dessert Trolley.

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MAROOCHY
RSL

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

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M A R O O C H Y
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