



Lunch

Avocado & Tomato Bruschetta, fresh basil, kale chips, Danish feta, lemon & rosemary sea salt \$18 GFV, V

Thai fish cakes with flaked local Kingfish, sugar snaps & bean sprouts, Asian slaw with nouc cham dressing \$16 GF

Fresh fig & crumbed haloumi salad, pomegranate, watermelon, salsa verde & balsamic \$17 GF, V

Grilled Mooloolaba king prawns, fennel, orange & roquette salad with chimichurri & lemon \$24 GF

Middle Eastern Falafel Bowl, quinoa, broccolini, kale, coconut yoghurt, carrot hummus, pickled beetroot, roast pumpkin, seeds & nuts \$24 GF, V

Roasted pumpkin, spinach & lentil dahl, coconut yoghurt, mango chutney, pickled vegetables & pappadums \$26 V, GF

Salt & Pepper Squid Salad, cucumber, wombok, capsicum, bean sprout, fragrant herbs, nahm jim dressing \$24 GFV

Panko Whiting Tacos, picalo de galo, cabbage slaw, avocado & baja sauce 2 for \$19 or 3 for \$25

Slow roasted lamb & Moroccan pearl cous cous salad, grilled zucchini, asparagus, pomegranate, currants, almonds & cumin yoghurt \$26

Braised Wagyu & mushroom pot pie, minted mushy peas, roasted garlic chat potato with a flakey pastry lid \$27

Crispy Tempura Flathead, house tartare, lemon, mushy peas, malt vinegar & rustic cut chips \$28

Wagyu Burger, streaky bacon, American cheese, lettuce, tomato, pickles, burger sauce on a toasted milk bun with rustic cut cips \$21 GFV

Add streaky bacon \$2

Pumpkin Ravioli, asparagus, confit cherry tomato, basil pesto, dukkah, rocket, red onion & parmesan salad \$25 V

Children

Grilled chicken, shoestring fries and salad \$10

Napolitana Linguini with freshly shaved parmesan \$10

Fish of the day, grilled with shoestring fries, salad and aioli \$10

Tuesday to Sunday, bookings at hotel reception