

lunch + dinner.

MAINS

Char-grilled rib fillet, dauphinoise potato, ratatouille and chimichurri ^{GF}	35
Grilled Atlantic salmon with steamed greens, tomato and basil dressing ^{GF DF}	29
Char-grilled swordfish on panzanella salad and salsa verde ^{DF}	31
Beer battered fish with side salad, fries, tartare sauce and lemon ^{DF}	27
Char-grilled chicken Maryland with corn three ways, corn puree, corn salsa and crispy corn rocks ^{GF}	26
Char-grilled sheftalias (Cypriot Lamb and pork sausages) with pita bread, spiced mint yogurt, tabouli and feta salad	32

PASTA

Hervey Bay spanner crab linguine, garlic, chilli, cherry tomatoes, shallots, lemon, mint and parsley butter	32
Mushroom and pesto orecchiette, garlic, basil and pine nut pesto, dash of cream and parmesan ^{V DF OPTION}	26

SALAD

Caesar salad, baby gem lettuce, egg, lardons, croutons and parmesan (Add grilled chicken \$5)	21
Roast beetroot salad, baby spinach, quinoa, avocado, marinated feta and toffee walnuts with honey mustard dressing ^{V GF} (Add grilled chicken \$5)	22
Poached chicken salad, Asian greens, sprouts, coriander, mint, basil, roasted peanuts, coconut and sweet and sour tamarind dressing ^{DF GF}	25

SIDES

Roasted rosemary chat potatoes with herb butter ^{V GF}	10
Charred whole corn on the cob with herb butter, parmesan, coriander and smoked paprika ^{V GF}	10
Garden salad with lemon vinaigrette ^{V GF DF}	10
Rocket and pear salad, Grana Padano, apple balsamic and evoo ^{V GF}	13

PIZZA

BIANCHE - <i>gluten free bases available on request</i>	
Pitate and salsiccia: white base, fior di latte, pork and fennel sausage, roasted potato, provolone cheese and rosemary	24
Funghi: white base, fior di latte, mushrooms, black pepper, garlic oil and parmesan	19
Vegetariana: green base, basil pesto, fior di latte, mushrooms, roasted capsicum, broccolini and rocket ^V	23
Vegana: green base, basil pesto, mushrooms, roasted capsicum, broccolini and rocket ^{VEGAN}	22
ROSSO - <i>gluten free bases available on request</i>	
Margherita: red base, fior di latte, basil, evoo ^V	21
Zucca: tomato sauce, fior di latte, sage, caramelised onion, roasted pumpkin, rocket and balsamic glaze and goat's curd	23
Diavola: red base, basil, fior di latte, hot salami, roasted capsicums and olives	24
Gamberi: tomato base, fior di latte, parsley, chilli flakes, prawns, rocket and balsamic glaze	26
Prosciutto: tomato base, dry oregano, parmesan, prosciutto, rocket and balsamic glaze	24
Capricciosa: red base, fior di latte, smoked leg ham, olives, artichokes and mushrooms	23
Cotto e funghi: red base, fior di latte, basil, ham, mushrooms, parmesan and evoo ²³	23
Scugnizzo: red base, basil, fior di latte, mild salami, ham and pork sausage	24

KIDS

Mini cheeseburger with tomato relish, aioli and chips	12
Battered fish and chips with simple salad	12
Crumbed chicken tenders with simple salad, chips and sauce ^{GF}	12
Margherita pizza: tomato sauce, fior di latte and basil	12
Salami pizza: tomato sauce, fior di latte and mild salami	12
Ham pizza: tomato, fior di latte and sliced ham	12
Vanilla ice cream in a tub	3
<i>Gluten free kids pizza base add \$2</i>	

BURGERS

<i>All burgers served with chips and aioli, on a toasted milk bun</i>	
Add bacon to your burger	4
American cheeseburger, grass fed patty, tomato relish, sweet pickles and special burger sauce ^{GF OPTION}	24
Crispy chicken burger, gem lettuce, tomato, cheese and chipotle aioli	23
Grilled chicken club sandwich, greens, tomatoes, crispy bacon, provolone cheese, pink onion jam and yellow mayonnaise ^{GF OPTION}	24
Lobster burger, jalapeno aioli, cucumber and watercress ^{GF OPTION}	26
Grilled steak burger, beetroot relish, caramelised onion, mozzarella fritti, rocket and aioli ^{GF OPTION}	25
Vegan burger, lentil and chickpea spiced patty, gem lettuce, avocado, tomato, rocket, aioli and tomato chutney ^{VEGAN}	22

BITES / SHARE

Mushroom and mozzarella arancini balls served with aioli ^{GF OPTION}	21
Eggplant fries with curry aioli ^{V DF}	13
Charcuterie board, cured meats, marinated olives, dips and wood fired flat bread ^{DF}	24
Charcuterie and cheese board, cured meats, marinated olives, dips, two types of cheese, quince paste, wood fired flat bread, activated charcoal crisp bread, lavosh and fruits	44
Polenta and parmesan dusted calamari with aioli and fresh lemon ^{GF OPTION}	19
Buffalo chicken wings with blue cheese aioli ^{GF OPTION}	19
BBQ glazed chicken wings with dill pickles ^{GF OPTION}	19
House made wood fired garlic flatbread ^{VEGAN} (add cheese \$2)	8
Chips with aioli ^V	8

DESSERT

Sticky toffee pudding with butterscotch sauce and vanilla bean ice cream ^V	14
Nutella pizza: strawberries with Nutella and vanilla bean ice cream ^V	14
Spanish churros: crispy doughnuts lightly coated in cinnamon sugar with chocolate sauce and raspberry sorbet	13
Cheese board, fresh fruits, quince paste with activated charcoal crisp bread and lavosh ^V	one cheese 16 two cheeses 21 three cheeses 27