

# Menu

## Entree

<b>CONFIT GARLIC FOCACCIA</b>	<b>\$ 14.00</b>
wood-fire baked, balsamic vinegar, olive oil	
<b>SOUP OF THE DAY</b>	<b>\$ 14.00</b>
crusty sourdough	
<b>CHICKEN BLUE CHEESE TART</b>	<b>\$ 20.00</b>
lemon myrtle, house waldorf salad	
<b>HOI SIN PORK BELLY</b>	<b>\$ 23.00</b>
cucumber, carrot, fennel water chestnut, pickled ginger, rice noodles, sesame	
<b>VEGAN YAKA SLIDER</b>	<b>\$ 23.00</b>
spicy tempura cauliflower, chipotle mayo	
<b>FRIED CALAMARI (GF)</b>	<b>\$ 25.00</b>
chili, garlic, ginger lime dressing	
<b>DUCK AND PEAR SALAD (GF)</b>	<b>\$ 29.00</b>
fried shiitake, baby beets, sugar snap, pancetta & pomegranate dressing	

## Sides

<b>GARLIC CHATS</b>	<b>\$ 9.00</b>
<b>GARDEN SALAD</b>	<b>\$ 9.00</b>
<b>BEER BATTERED FRIES, AIOLI</b>	<b>\$ 9.00</b>
<b>VEGETABLE PANACHE</b>	<b>\$ 12.00</b>
<b>SWEET POTATO WEDGES, AIOLI</b>	<b>\$ 12.00</b>

## Pizza

vegan alternatives available

<b>GARLIC AND PESTO</b>	<b>\$ 15.00</b>
basil pesto, confit garlic, chili, mozzarella	
<b>VIEW MARGHERITA</b>	<b>\$ 22.00</b>
local roma tomatoes, bocconcini, basil	
<b>FUNGHI MISTI</b>	<b>\$ 24.00</b>
wild mushrooms, garlic, chives, bocconcini, mozzarella	
<b>MEDITERRANEAN VEG</b>	<b>\$ 24.00</b>
olive, semi dried tomato, capsicum, onion, artichoke, goat cheese, bocconcini, mozzarella	
<b>ITALIAN SAUSAGE</b>	<b>\$ 24.00</b>
pork sausage, pickled onion, bocconcini, mozzarella	
<b>SWEET AND SALTY</b>	<b>\$ 24.00</b>
pineapple, olives, ham, bocconcini, mozzarella	
<b>PEPPERONI</b>	<b>\$ 26.00</b>
fresh tomato, oregano, bocconcini, mozzarella	
<b>PICCANTI</b>	<b>\$ 26.00</b>
fresh prawns, black garlic, chili, spring onion, bocconcini, mozzarella	
<b>POLLO CHIPOTLE</b>	<b>\$ 26.00</b>
BBQ chicken, onion, capsicum, bocconcini, mozzarella	
<b>PROSCIUTTO</b>	<b>\$ 28.00</b>
local roma tomatoes, bocconcini, mozzarella	
<b>GLUTEN FREE BASE</b>	<b>\$ 4.00</b>

## Kids

<b>CHICKEN NUGGETS &amp; CHIPS</b>	<b>\$ 14.5</b>
<b>FISH AND CHIPS</b>	<b>\$ 14.5</b>
<b>HAM &amp; PINEAPPLE PIZZA</b>	<b>\$ 14.5</b>
<b>CRUMBED SAUSAGES &amp; CHIPS</b>	<b>\$ 14.5</b>

kids meals are served with a drink and ice cream

## Main Course

<b>GNOCCHI BAKE (V)</b>	<b>\$ 28.00</b>
grilled pumpkin, eggplant, zucchini, basil tomato sauce	
<b>PRAWN RISOTTO (N) (GF)</b>	<b>\$ 30.00</b>
prosciutto, asparagus, shallots, toasted almonds, fried kale	
<b>BEEF CHEEK PAPPARDELLE</b>	<b>\$ 32.00</b>
braised beef cheek, button mushrooms, red wine tomato sauce	
<b>CHEF'S SIGNATURE LAMB CURRY</b>	<b>\$ 34.00</b>
steamed rice, roti, raita, pappadam (GF option)	
<b>CATCH OF THE DAY (GF)</b>	<b>\$ 38.00</b>
charred fennel, garlic potato, dill and caper beurre blanc	
<b>CHICKEN MARYLAND (GF)</b>	<b>\$ 38.00</b>
slow cooked with brussel sprouts, parsnip puree, pesto cream sauce	
<b>PORK TOMAHAWK (GF)</b>	<b>\$ 45.00</b>
caramelised apple & cranberry jus, sweet potato puree, waldorf salad	
<b>CUT OF THE DAY (GF)</b>	<b>\$ 52.00</b>
garlic chats, buttered greens	

## Desserts

<b>COCONUT SAGO PUDDING</b>	<b>\$ 16.00</b>
mango, lychee salad, passionfruit gelato	
<b>CHOCOLATE VOLCANO CAKE</b>	<b>\$ 16.00</b>
vanilla bean ice cream, salted pistachio crumb	
<b>TRADITIONAL TIRAMISU</b>	<b>\$ 16.00</b>
coffee gelato, chocolate coffee beans	
<b>APPLE &amp; RHUBARB CRUMBLE</b>	<b>\$ 16.00</b>
woodfired with chateau chantelle custard	
<b>VIEW CHEESE PLATE</b>	<b>\$ 19.00</b>
two cheeses, quince paste, crackers, nuts, dried, fresh fruits	

## Beer, Cider & RTD's

BEER ON TAP	
XXXX GOLD	\$8.5
JAMES SQUIRE 150 LASHES PALE ALE	\$10
HEADS OF NOOSA JAPANESE LAGER	\$10.5

LOCAL STUBBIES	
XXXX SUMMER BRIGHT LAGER	\$8.5
GREAT NORTHERN	\$8.5
JAMES BOAGS PREMIUM LIGHT	\$7.5
JAMES BOAGS PREMIUM	\$8.5
HAHN SUPER DRY	\$8.5
XXXX GOLD	\$8

AUSTRALIAN CRAFT BEERS	
HEADS OF NOOSA 3.5	\$8.5
HEADS OF NOOSA JAPANESE LAGER	\$9.5
HEADS OF NOOSA PILSNER	\$9.5

IMPORTED BEERS	
ASAHI SUPER DRY	\$10
PERONI	\$10
CORONA	\$10

RTD'S & GINGER BEER	
JIM BEAM AND COLA	\$14
CANADIAN CLUB AND DRY	\$14
BROOKVALE UNION GINGER BEER	\$11

CIDER	
SOMERSBY APPLE	\$10.5
SOMERSBY PEAR	\$10.5

## Sparkling and Champagne

TATACHILLA BRUT	sml \$9 lrg \$12   \$39
CHANDON BRUT	\$75
SCOTCHMAN'S HILL "H" SERIES BRUT	sml \$10 lrg \$12   \$45
TAYLORS SPARKLING P/NOIR CHARDONNAY	sml \$13 lrg \$18   \$54
BB ORIGINS PROSECCO NV	sml \$12 lrg \$18   \$59
MOET & CHANDON IMPERIAL	\$175

## White Wines

TAYLOR'S ESTATE RIESLING	\$52
JIM BARRY WATERVALE RIESLING	sml \$14 lrg \$22   \$69
MOTLEY CRU PINOT GRIGIO	sml \$11 lrg \$14   \$49
BB ORIGINS PINOT GRIGIO	\$50
INNOCENT BYSTANDER PINOT GRIS	\$52
JACK AND JILL PINOT GRIS	sml \$13 lrg \$19   \$55
SCOTCHMAN'S HILL "H" SERIES P/GRIS	sml \$9 lrg \$13   \$45
JACK AND JILL CHARDONNAY	sml \$13 lrg \$19   \$55
RISKY BUSINESS CHARDONNAY	\$57
TOTARA SAUVIGNON BLANC	sml \$12 lrg \$16   \$55
SHAW AND SMITH SAUVIGNON BLANC	\$70
SCOTCHMAN'S HILL "H" SERIES SAV BLANC	sml \$10 lrg \$13   \$45
TATACHILLA SAUVIGNON BLANC	sml \$9 lrg \$12   \$39
SCOTCHMAN'S HILL "H" SERIES MOSCATO	sml \$10 lrg \$13   \$45
ATZE'S CORNER VERMENTINO	\$50

## Red Wines

MAISON SAINT AIX DRY ROSE	\$82
ATZE'S CORNER ROSE	sml \$13 lrg \$17   \$50
DEVILS CORNER PINOT NOIR	sml \$12 lrg \$18   \$57
NANNY GOAT PINOT NOIR	\$92
THE PAWN EL DESPERADO PINOT NOIR	\$57
TAYLOR'S ESTATE MERLOT	sml \$12 lrg \$19   \$55
SMITH AND HOOPER MERLOT	\$57
TAR AND ROSES SHIRAZ	\$60
ATZE'S CORNER OPULENT SHIRAZ	sml \$11 lrg \$15   \$55
TAYLOR'S ESTATE SHIRAZ	sml \$12 lrg \$19   \$57
BROWN BROTHER'S TEN ACER'S SHIRAZ	\$59
SCOTCHMAN'S HILL "H" SERIES SHIRAZ	sml \$10 lrg \$15   \$45
TATACHILLA SHIRAZ CABERNET SAUVIGNON	sml \$9 lrg \$12   \$39
TAYLOR'S HERITAGE CABERNET SAUVIGNON	\$52
SCOTCHMAN'S HILL "H" SERIES CAB SAUV	sml \$10 lrg \$15   \$45
PENNY HILL CABERNET SAUVIGNON	\$65

## Cellar Selection

PINOT NOIR L'AMI SAGE 2020	375ml \$95   \$165
SHIRAZ COL'S BLOCK 2019	375ml \$65   \$115
SHIRAZ COL'S BLOCK 2016	\$125
TAYLOR'S ST ANDREW'S CABERNET SAUVIGNON	\$160
TAYLOR'S ST ANDREWS RIESLING	\$100
TAYLOR'S ST ANDREW'S SHIRAZ	\$160
TAYLOR'S ST ANDREWS CHARDONNAY	\$100
ATZE'S CORNER- EDDIES OLD VINE SHIRAZ	\$95

## Cocktails

SPANISH MARGARITA	\$19
LICOR 43, TEQUILA, LIME JUICE, BITTERS	
COCONUT & LIME DAIQUIRI	\$16
MALIBU, VODKA, LIME JUICE, COCONUT CREAM	
MOJITO	\$15
BACARDI, MUDDLED LIME, SUGAR AND MINT	
NEGRONI	\$16
GIN, CAMPARI, CINZANO ROSSO	
ESPRESSO MARTINI	\$16
ESPRESSO COFFEE, VODKA, MR BLACK	
IRISH MARTINI	\$18
BAILEYS, JAMESON'S IRISH WHISKEY, CREAM	
PASSIONFRUIT CAPRIOSKA	\$16
VODKA, TRIPLE SEC, PASSIONFRUIT PULP	
THE CLASSICS	\$15
MIDORI SPLICE / PINA COLADA / OLD FASHIONED / WHITE RUSSIAN / WHISKEY SOUR	

Please ask our friendly staff about our extensive spirit selection