

SNACKS & STARTERS

CRISPY CALAMARI GF DF	14/16
served with a soft-herb aioli and lime	
STICKY LAMB RIBS GF DF	17/19
in chipotle-honey glaze with toasted sesame seeds	
TEMPURA CAULIFLOWER GF VEA	13/15
tossed in harissa, served with labneh and fresh lime	
STEAMED BAO BUNS DF	14/16
with char siu pork, pickled carrot, cucumber and Kewpie mayonnaise	
WHITE BEAN HUMMUS V VEA GFA	12/14
served with dukkha, lemon and toasted pitta bread	
PLOUGHMAN'S PLATE GFA	25/27
Baked feta, house-smoked chicken, local ham, savoury marmalade, relish, house-made pickles and dips, served with toasted rye bread	
GARLIC AND CHEESE BREAD V	11/13
Add bacon +2	
BOWL OF CHIPS WITH AIOLI VE	10/12
SWEET POTATO CHIPS WITH AIOLI VE	14/16
<i>Chips and sweet potato chips may contain trace amounts of gluten</i>	
MOOLOOLABA PRAWNS GF DF	35/37
500g of fresh local prawns, direct from the trawlers, served with cocktail sauce and lemon	
Available until sold out	
OYSTERS	
Natural served with apple mignonette GF DF (6)	29/31
	(12) 45/47
Smoky BBQ Kilpatrick GF DF	(6) 32/34
	(12) 48/50
Rockefeller with herb breadcrumbs	(6) 32/34
	(12) 48/50

SALADS



MOROCCAN RARE BEEF GF DF	26/29
with cucumber ribbons, cherry tomatoes, roast capsicum, rocket, crispy chickpeas, coriander, mint and a sumac-lemon dressing	
PUMPKIN, BEETROOT & HALLOUMI V GF	25/28
mixed with baby spinach and toasted pepitas, served with a honey-mustard dressing	
COOLUM COB SALAD GFA	24/27
Cos lettuce, parmesan, pangrattato, crispy bacon, avocado, boiled egg and roasted corn, with a creamy ranch dressing	
VEGAN BURRITO BOWL VE GF	24/27
with spiced pinto and mushroom ragout, guacamole, tofu cream, salsa fresca, chilli buckwheat, brown rice, lime and coriander	

ADD CHICKEN +6 | ADD CRUMBED MUSHROOM +5

BURGERS & SANGAS

ALL BURGERS & SANGAS COME WITH CHIPS

SMOKY BBQ BEEF BURGER GFA	25/28
180g beef patty, bacon, cheese, onion, lettuce, smoky BBQ and burger sauce on a milk bun	
MUSHROOM BURGER VE	24/27
Vegan crumbed mushroom, white bean hummus, pickled onion, rocket and kasundi on a toasted panini	

THE FOLLOWING ITEMS ARE AVAILABLE LUNCH ONLY

PERI-PERI CHICKEN BURGER GFA	25/28
Grilled marinated chicken breast, house-made peri-peri, mayo, lettuce, tomato and roast capsicum on a milk bun	
CRUMBED SNAPPER BURGER	25/28
Crumbed snapper, fresh coleslaw, dill mayonnaise, pickles, white onion and lettuce on a milk bun	
CLASSIC STEAK SANDWICH DF GFA	25/28
Rump steak, caramelised onion, beetroot, tomato, lettuce and mustard-mayonnaise on toasted panini	

ADD BACON +3 | ADD CHEESE +2 | GF ROLL +3 |

Prices listed are Member/Non-member | 15% Public Holiday Surcharge applies to Non-members

| GF Gluten free | DF Dairy free | V Vegetarian | VE Vegan | VEA Vegan Available | GFA Gluten Free Available |

MAIN COURSES

CRISPY PORK HOCK 36/39

Beer-braised and fried, with horseradish, mustards, pickles, a garden salad and toasted sourdough

BRAISED BEEF CHEEK RAGOUT | GFA | 28/31

served with pappardelle, gremolata and parmesan

YELLOW SEAFOOD CURRY | DF | 34/37

Scallops, prawns, local reef fish, cherry tomatoes, green beans, coriander and fried shallots, served with steamed rice and roti, topped with a tempura soft-shell crab

HANDMADE RICOTTA GNOCCHI 26/29

served with our chef's selection of sauce and garnish
See Specials Board for today's selection

SEAFOOD BASKET | DF | 39/42

Crumbed prawns and scallops, battered fish, calamari, chips and salad, with tartare sauce and lemon

FISH & CHIPS | DF | 26/29

Beer battered market fish, chips and salad, with tartare sauce and lemon

CRISPY CALAMARI | GF | DF | 26/29

served with chips and salad, a soft-herb aioli and lime

CHICKEN SCHNITZEL | DF | 25/28

EGGPLANT SCHNITZEL | V | 22/25

CHICKEN PARMY 27/30

EGGPLANT PARMY | V | 25/28

ADD VEGAN CHEESE +2

Schnitzels & parmys are served with
chips and salad

PIZZAS

MUSHROOMS goat cheese and rosemary on a confit garlic base, with balsamic rocket salad 23/26

CHICKEN jalapenos, onion, capsicum, napoli, mozzarella, with a coriander & mint-yoghurt swirl 26/29

MARGHERITA cherry tomatoes, pesto, napoli and mozzarella 20/23

SUPREMO pepperoni, bacon, olives, capsicum, mushrooms, pineapple, napoli and mozzarella 24/27

SALAMI oregano, Sicilian olives, napoli and mozzarella 23/26

GF BASE +5 | VEGAN CHEESE +2 | ADDITIONAL TOPPINGS VARY IN PRICE |

FROM THE GRILL



200G JACK'S CREEK RUMP 28/31

300G QUEENSLAND SCOTCH FILLET 41/44

GLAZED BEEF SHORT RIBS 39/42

All our steaks and ribs are cooked over our famous wood-fired chargrill and come with a choice of **chips and salad** or **mash and vegetables** and a **choice of sauce**

SAUCES

Red Wine Jus | GF | DF |

Gravy, Mushroom, Pepper, Dianne, Creamy Garlic | GF |

STEAK TOPPERS

Creamy Garlic Prawns | GF | 9/10

Crispy Calamari | GF | DF | 7/8

Sticky Lamb Ribs | GF | DF | 9/10

SLOW-COOKED TASMANIAN | GFA | DFA | 69/75 LAMB SHOULDER (TO SHARE)

Oyster-cut shoulder, served with Moroccan-spiced tomato and chickpea tagine, green veg and herb yoghurt

SIDES

MINI COB SALAD | GFA | 9/10

STEAMED GREENS W/ BURNT BUTTER | GF | 9/10

MASH POTATO | GF | 9/10

GRILLED CORN W/ PARMESAN & HERB BUTTER | GF | 9/10

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