

# LUNCH MENU

Available Monday to Sunday from 11:30am-2:30pm

## **Standard Lunch**

1 course 17 | 2 course 25 | 3 course 32

### **Small Plates**

**Garlic & Herb Bread** w/ parmesan, cheddar, garlic butter & toasted fennel seeds (V)

**Baked Organic Stuffed Mushrooms** of cream cheese, double smoked speck, parmesan, garlic & parsley (GF) (C)

**Wagyu Brisket, Buffalo Cheese & Smoked Bacon Arancini Balls** w/ chive sour cream

### **Mains**

**Pork Belly Salad** w/ roasted sweet potato, green peas, chilli, spinach, candy walnuts, apple rocket salad & aged balsamic (GF) (C\*)

**Grilled Peri Peri Chicken Salad** w/ roast butternut pumpkin, mixed leaves, smoked tomatoes, olives, fetta, toasted almonds & raspberry vinaigrette (GF) (C)

**220g Black Angus Rump** w/ new potato, bacon, peas, mixed greens & red wine jus (GF) (C\*)

**Crispy Calamari Chips & Salad** w/ shoestring fries, pawpaw, cucumber & rocket salad & lemon aioli (GF\*)

**Classic Fish & Chips** w/ house salad, beer battered chips, garlic mayonnaise & lemon

**Beef Carbonara Linguine** of sautéed wagyu, garlic, mushroom, bacon & white wine cream sauce

**Linguine a la Puttanesca** w/ chilli, garlic, olives, capers, spinach in tomato passata & parmesan cheese (V)

**Haloumi Salad** with beetroot hummus, fennel, baked new potatoes, rocket, smoked tomatoes & tzatziki (V) (GF\*) (C\*)

### **Desserts**

**Lindt Chocolate Brownie** w/ chocolate sauce, Maleny cream & macadamia ice cream

**French Meringue** w/ chocolate ganache, Chantilly cream, berry coulis, fresh fruit & raspberry gelato (GF) (C)

**Pear & Sticky Date Pudding** w/ warm butterscotch sauce, fresh cream & vanilla bean ice cream

**White Chocolate & Rhubarb Panacotta** w/ almond praline, fresh fruit & raspberry gelato (GF) (C)

### **Premium Lunch**

1 course 27 | 2 course 35 | 3 course 42

**Small Plates**

**Garlic & Herb Bread** w/ parmesan, cheddar, garlic butter & toasted fennel seeds (V)

**Baked Organic Stuffed Mushrooms** of cream cheese, double smoked speck, parmesan, garlic & parsley (GF) (C)

**Wagyu Brisket, Buffalo Cheese & Smoked Bacon Arancini Balls** w/ chive sour cream

**House Spiced Fried Calamari** w/ home made aioli & lemon (GF\*)

### **Mains**

**Five Spice Slow Roast Pork Belly** w/ roast sweet potato, bacon, charred greens, apple chutney, crackling & port wine jus (GF) (C)

**Organic Chicken Supreme** wrapped in prosciutto, served w/ sweet potato puree, winter greens, smoked tomato, olives, almonds & porcini cream sauce (GF) (C)

**Mediterranean Platter** w/ lamb kofta, harissa chicken skewers, grilled haloumi, beetroot hummus, Greek salad, minted yoghurt & warm pita (GF\*) (C\*)

**Grilled Cone Bay Barramundi** w/ smoked cauliflower puree, crushed potato, peas, crispy shallots, kale & fennel, buttered greens, tomato relish & aged balsamic (GF) (C)

**Home Made Gnocchi Marinara** w/ prawns, squid, reef fish, peas, chilli, garlic, tomato sugo, butter & scallop topper

**House Battered Market Fish and Chips** w/ red papaya, fennel, bitter leaves & candied walnut salad, beer battered chips & lemon aioli (GF\*)

### **Desserts**

**Lindt Chocolate Brownie** w/ chocolate sauce, Maleny cream & macadamia ice cream

**French Meringue** w/ chocolate ganache, Chantilly cream, berry coulis, fresh fruit & raspberry gelato (GF) (C)

**Pear & Sticky Date Pudding** w/ warm butterscotch sauce, fresh cream & vanilla bean ice cream

**White Chocolate & Rhubarb Panacotta** w/ almond praline, fresh fruit & raspberry gelato (GF) (C)

*Note: For Vegetarian, Vegan, Coeliac or any allergies or special dietary requirements, please clarify with your server*

## MAIN MEALS

Available Monday to Sunday All Day

**Five Spice Slow Roast Pork Belly** w/ roast sweet potato, bacon, charred greens, apple chutney, crackling & port wine jus (GF) (C) \$38

**Organic Chicken Supreme** wrapped in prosciutto, served w/ sweet potato puree, winter greens, smoked tomatoes, olives, almonds & porcini cream sauce (GF) (C) \$36

**Mediterranean Platter** w/ lamb kofta, harissa chicken skewers, grilled haloumi, beetroot hummus, Greek salad, minted yoghurt & warm pita (GF\*) (C\*) \$36

**Grilled Cone Bay Barramundi** w/ smoked cauliflower puree, crushed potato, peas, crispy shallots, kale & fennel, buttered greens, tomato relish & aged balsamic (GF) (C) \$37

**Red Wine Braised Beef Cheeks** w/ creamy parsnip mash, sauté kale, spinach, mushroom, fried onion, house relish & port wine jus (GF) (C) \$36

**Home Made Gnocchi Marinara** w/ prawns, squid, reef fish, white wine, peas, chilli, garlic, tomato sugo, butter & scallop topper \$36

**House Battered Market Fish and Chips** w/ red papaya, fennel, bitter leaves & candied walnut salad, beer battered chips & lemon aioli (GF\*) \$33

**Wagyu Linguini** w/ sauté beef, chilli, garlic, mushrooms, spinach, blue cheese & masala wine cream sauce \$36

## FROM THE GRILL

**Sumac Spiced 250g Lamb Rump** w/ beetroot hummus, butternut pumpkin, mixed greens, fennel, fetta, salsa verde & port wine jus (GF) (C) \$39

**270g Black Angus Kilcoy Rump** w/ rosemary new potato, bacon, mushroom, mixed greens, spiced relish & red wine jus (GF) (C\*) \$37

**250g Black Onyx Rib Fillet** w/ root vegetable mash, steamed greens, bone marrow butter & merlot jus (GF) (C) \$42

## SIDES

Garlic new potatoes, kale, toasted sesame & lemon \$8

Steamed buttery market greens with toasted almonds \$8

House Garden or Greek Salad \$7

Shoestring Fries or Beer Battered Chips w/ aioli \$8 each