



Tapas

Trio of Dips

12

Char grilled pita with a trio of house made dips v

Bruschetta

12

Bruschetta with sundried tomato, fresh basil & tomato, parmesan and aged balsamic v

Artichokes

12

Artichokes w garlic aioli sprinkled w dukkah & crispy lavosh* v df

Olives

10

Marinated Moroccan & Sicilian olives* v df

Pate

12

Chicken pate served with fruit paste & lavosh

Almonds

9

Smoked almonds* v df

Mussels

12

Chilli mussels tossed in stock served with chilli & fresh herbs*

** Denotes potential gluten free menu items
Please inform waitstaff if you require the
dish to be gluten free
V can be made vegetarian
Df can be made dairy free
15% surcharge applies for public holidays*



To Start

Taste Plate

36 (serves 2) | 45 (serves 3)

Chef's selection of entrées designed to share

Soup of the Day

15

Chef's soup of the day and accompaniments

Wagyu

18

Finely sliced Wagyu Beef cured in palm sugar served with a selection of citrus segments, basil & mango sorbet

Lamb Kofta

16 | 32

Lamb kofta on tabouli with house made Tzatziki*

Prawns

18 | 36

Seared chilli and lime local prawns served on a green papaya salad with lime aioli & chilli lime dressing*

Korean BBQ Beef

20 | 36

Korean BBQ beef served on soba noodles with Japanese mushrooms, kimchi and pickled vegetables df

Arancini

16 | 32

Pumpkin & fetta served on a rocket & sundried tomato salad with parmesan & balsamic

Calamari

18 | 36

Mildly Spiced served on a som tom salad with lime aioli and chilli jam and lime wedge

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The Main Event

Risotto

32

Wild mushroom & truffle risotto topped with goat's curd infused with thyme* v

Wine match: Haha Pinot Noir (Glass)

OR Barringwood Pinot Noir (Bottle)

Seafood Marinara

36

Classic style marinara with a mix of fresh local seafood served in spaghetti with extra virgin olive oil, fresh chilli, tomato & basil topped with parmesan df

Wine match: Symphony Hill Manseng

Pork Cutlet

36

Grilled pork cutlet with sautéed spinach & roast sweet potato, broccolini with a pear puree & red wine jus* df

Wine match: Pitchfork Cabernet Merlot

Chicken

36

Chicken supreme served on sweet potato gellet, with broccolini & leek & saffron white wine cream sauce*

Wine Match: Pitchfork Semillon Sauvignon Blanc

Goat Curry

32

Moroccan style goat curry served with orange cous cous, topped with fresh yoghurt, garnished with mint*

Wine Match: 'Syrocco' Moroccan Shiraz

Local barramundi

36

Served on panko crumbed sweet potato rostis, grilled mushrooms and fennel sauce*

Wine Match: Chaffey Bros Zeitpunkt Riesling (Glass)

OR Forest Hill Chardonnay (bottle)

300g black Angus Rib Fillet

42

Grass fed rib fillet served on a kipfler rosemary smash, sautéed broccolini & red wine jus*

Wine Match: Symphony Hill Lagrein (Glass)

OR Chaffey Bros SuperBarossa Shiraz Cabernet (Bottle)



Sides

Garden Salad 9

Garden salad fresh crisp local leaves & crispy salad vegetables served with a house made dressing* v

Vegetables 9

Stir fried vegetables with sesame xand sweet soy dressing v df

Chips 9

Thick cut chips served with house made garlic aioli v df

Kipflers 9

Kipfler potatoes smashed with fresh rosemary

Cous Cous 9

Orange & poppy seed cous cous* v df

Som Tum Salad 9

Crunchy Asian som tom salad* df v

Wednesday Nights

Reef & Beef Special—250g Rib Fillet on a kipflers smash topped with prawns & Moreton Bay bug in a garlic cream sauce served with a fresh garden salad 45

Friday Nights

Happy Hour 5pm to 6pm

Seafood Platter Special designed for two - prawns, Moreton Bay bug, scallops, fish & chips, oysters & calamari 60
with matching bottle of wine 100

Saturday Nights

Live music

Tuesday - Saturday

\$15 Lunch menu 11.30am to 2pm



To Finish

Taste Plate

36 (serves 2) | 45 (serves 3)

Chef's selection of desserts designed to share

Brulee

15

Vanilla bean Brulee with berries*

Crumble

15

Apple & rhubarb mini crumble with ice cream

Poached Pear

15

Red wine and cinnamon poached pear served with a burnt sugar ice cream and Persian fairy floss*

Tiramisu

15

Sponge finger layered tiramisu served with an affogato

Chocolate Pudding

15

Chocolate pudding with a berry coulis & raspberry ice cream

Baked Brie

15

Baked brie with dried & fresh fruit, walnuts & lavosh

One bill per table please

*Thank you for dining at
Megalomania*