



# Lunch

**Avocado & Tomato Bruschetta**, fresh basil, kale chips, Danish feta, lemon & rosemary sea salt \$18 GFV, V

**Thai fish cakes with flaked local Kingfish**, sugar snaps & bean sprouts, Asian slaw with nouc cham dressing \$16 GF

**Fresh fig & crumbed haloumi salad**, pomegranate, watermelon, salsa verde & balsamic \$17 GF, V

**Grilled Mooloolaba king prawns**, fennel, orange & roquette salad with chimichurri & lemon \$24 GF

**Middle Eastern Falafel Bowl**, quinoa, broccolini, kale, coconut yoghurt, carrot hummus, pickled beetroot, roast pumpkin, seeds & nuts \$24 GF, V

**Roasted pumpkin, spinach & lentil dahl**, coconut yoghurt, mango chutney, pickled vegetables & pappadums \$26 V, GF

**Salt & Pepper Squid Salad**, cucumber, wombok, capsicum, bean sprout, fragrant herbs, nahm jim dressing \$24 GFV

**Panko Whiting Tacos**, picalo de galo, cabbage slaw, avocado & baja sauce 2 for \$19 or 3 for \$25

**Slow roasted lamb & Moroccan pearl cous cous salad**, grilled zucchini, asparagus, pomegranate, currants, almonds & cumin yoghurt \$26

**Braised Wagyu & mushroom pot pie**, minted mushy peas, roasted garlic chat potato with a flakey pastry lid \$27

**Crispy Tempura Flathead**, house tartare, lemon, mushy peas, malt vinegar & rustic cut chips \$28

**Wagyu Burger**, streaky bacon, American cheese, lettuce, tomato, pickles, burger sauce on a toasted milk bun with rustic cut cips \$21 GFV

Add streaky bacon \$2

**Pumpkin Ravioli**, asparagus, confit cherry tomato, basil pesto, dukkah, rocket, red onion & parmesan salad \$25 V

# Children

Grilled chicken, shoestring fries and salad \$10

Napolitana Linguini with freshly shaved parmesan \$10

Fish of the day, grilled with shoestring fries, salad and aioli \$10

Tuesday to Sunday, bookings via hotel reception on 0249164600