

Dinner Menu

Bread

House Bread 11

Baked fresh on the premises- please ask your waiter for today's selection

Bruschetta Fetta cheese, roasted red capsicum and cashew pesto 13

Seafood Entrée / Mains

Oysters		1/2 doz	Doz
Natural	GF	16	28
Kilpatrick	GF	18	30
Green Paw Paw salsa	GF	18	30

Seafood Chowder 19

A selection of wonderful seafood including prawns, mussels, fish and crustaceans with crusty bread

Crab & Prawn spring rolls with a chilli dipping sauce 16

Tempura King Prawns with a mild wasabi and lime aioli 17/32

Garlic & Chilli prawns seared with Asian flavours & served on rice noodles GF 17/32

“Mooloolaba” King Prawns Natural

Served with house made seafood sauce and lime wasabi aioli GF 19

Seared Cuttlefish Salad with a dash of chilli, coriander, tomato, cashews and lime GF 16

Thai style chicken & crab dumplings with sesame & soya dipping sauce 17

Seared Bay Bugs garlic, lemon, olive oil, rocket and vine ripened organic Noosa Red tomatoes GF 18/33

Asian Tasting Plate for 1 or 2 17/30

Tempura prawn, spring roll, dumpling, Cuttlefish with dipping sauces

Non-Seafood Entree

Lambs brains lightly crumbed with a mango chutney 13/22

Caesar Salad GF on request 14

Baby cos lettuce, crispy bacon, croutons, anchovies, fresh parmesan and poached egg

Add Chicken 4.5 Prawns or Smoked Salmon 5.5

Greek Salad GF on request 14

mescaline, tomato, kalamata olives, creamy feta & tangy house dressing

Mediterranean Vegetable Stack 17

layers of grilled vegetables between wonton wafers in a tasty tomato sauce GF
on request

Steaks

All steaks served with complimentary vegetables and your choice of sauce

Darling Downs Premium

hand selected – grain fed

Eye fillet	on garlic mash	GF	
	200g		33
	300g		35.5
Rib fillet	with fondant potato	GF	
	250g		32
	350g		35
Sirloin	with fondant potato	GF	
	250g		29
	350g		32

Sauces - Red Wine glaze : Mushrooms & Red Wine: Pink Peppercorn : Garlic, Lemon, herb cream

Other Seafood Dishes

Seafood Platter for two people	- hot & cold selection	GF	110
	Cold - Moreton Bay Bugs, Mooloolaba King Prawns, ½ shell mussels, oysters, salad & fruits		
	Hot – Grilled fish, seared cuttlefish, calamari and chips		
Fish of the day	See the specials board	GF	
Beer Battered fish and chips	served with a fresh salad & tartare sauce		29
Scallop & Prawn Gnocchi			32
	House made potato and ricotta gnocchi, with seared prawns & scallops, tomato, preserved lemon & basil		
Wok tossed prawns and chicken	with Asian flavours & greens served with hoikken noodles		30
		GF on request	
Seared Scallops	with squid ink spaghetti, baby spinach & sauce verge		32

Other

Vegetable Lasagna		GF	24
	House made – layers of fresh vegetables in a rich tomato sauce and served with fresh greens		
Vegetarian Gnocchi			25
	House made Gnocchi with roasted sweet potato, sundried tomato pesto, baby spinach		

Sides

Grilled Prawns 5.5	Chips	5
Onion Rings 4	Garden Salad	6

GF= Gluten Free