



BREADS & STARTERS

ciabatta with olive oil & balsamic or confit garlic & thyme butter	10
garlic, chilli & parsley pizza bread	14
kalamata olive & parmesan pizza bread	15
goats fetta, caramelized onion, tomato & pesto pizza bread	18.5
pizza bread, dips & mezze	19.5
marinated kalamata olives with grissini	10
oysters: <i>(must order a minimum of three)</i>	4 ea
natural with forum cabernet sauvignon vinegar & french shallots	
tempura with chilli lime dressing	
warm with pancetta, tomato & tobasco	

ENTREES

salt & pepper squid, taramasalata, pickled cucumber, mint & chilli	22
spanner crab, snapper & potato fishcakes with parsley, preserved lemon & red onion salad, saffron aioli	22
duck liver pâté, caramelized fig, toasted turkish bread, watercress & orange vincotto	23
spinach & ricotta tortellini, slow roasted pumpkin, mustard fruits, pinenuts & sage	24/34
mooloolaba prawns, potato gnocchi, chorizo, smoked tomato, goats curd & basil	28/36
local seafood, yellow curry sauce, coriander, fried eschallots, jasmine rice	28/36
seafood antipasto <i>(selection of warm seafood)</i>	32

MAINS

crisp fried fish & chips, tartare sauce, fresh lemon	28
corn-fed chicken breast, chorizo, roast kiplers, broccolini & romesco sauce	34
crumbed pork cutlet, baby beets, confit fennel, apple & vanilla sauce	37
pan seared goldband snapper, grilled mooloolaba prawn, spring peas, sugar snaps & sauce jacqueline	38
lamb rack, cauliflower puree, roast cherry tomatoes, olive dust, crumbed haloumi & asparagus	38
petuna ocean trout, avocado salsa, seared scallop, crispy pancetta & gazpacho dressing	38
char-grilled eye fillet <i>(200g)</i> , creamy mash potato, wilted spinach, red onion jam & crispy bacon	39

SIDES

chips	8.5
mash potato & truffle oil	8.5
rocket, pear, walnut, shaved parmesan & aged balsamic	9.5
steamed green vegetables with almonds	9.5
tomato, basil & goats fetta salad	9.5
kipfler potatoes with crispy bacon & crème fraiche	9.5

