

STARTERS / TO SHARE

HOT-SMOKED SALMON RILLETTE capers, herbed creme fraiche, crispy house focaccia, salmon roe •GFA	— 26
MOOLOOLABA GRILLED SPLIT PRAWN confit garlic & tomato butter •GF	— 28
FRESH BAKED PRETZEL (2) smoked salt, whipped butter	— 15
DAILY DIPS (2) crudites, breads, pistachio zatar extra virgin olive oil •GFA •GF	— 24
CRISPY CALAMARI native peppercorns & salt mix, citrus aioli, lemon wedge •GF	— 22
ANTIPASTO BOARD wagyu bresaola, mortedella, salami, local cheese, condiments, foccacia •GFA • add brie or cheddar	— 30 — 4 ea
LOADED FRIES 24hr slow cooked bbq pulled beef, mozzarella & gravy •GFA	— 20
MAC & CHEESE CROQUETTES (4) truffle aioli, shaved parmesan •GF	— 20
SMOKED BYRON BAY BURATTA herloim tomatoes, basil oil, smoked salt •GF	— 24
TACOS <i>pick any 3</i> • grilled chicken, rainbow slaw, tomatillo salsa, pico de gallo •DF • local crumbed fish, slaw, tomatillo salsa, furikake • homemade falafel, hummus, tahini, yoghurt, spicy chili sauce •V	— 24

SALADS

CAULIFLOWER & CHICKPEA SALAD Moroccan spiced cauliflower, spiced chickpeas, hummus, sumac, falafel, orange vinaigrette •V •GFA	— 20
GRILLED CHICKEN SALAD grilled chicken, avocado, fennel, orange segments, zucchini, rocket, parmigiano reggiano •GF	— 24

Chilled FROM THE SEA

SYDNEY ROCK OYSTERS served on a bed of rock salt, lemon wedge, mignonette •GF •DF	— 4 ea
KILPATRICK OYSTERS smoked bacon & spice mix •GF	— 5 ea
CHILLED MOOLOOLABA PRAWNS (4) on bed of ice, cocktail sauce •GF	— 26
YELLOWFIN KINGFISH CEVICHE avocado, citrus marinade, jalapeno, cucumber, sesame cracker •GF •DF	— 26

MAINS

MORETON BAY BUG & PRAWN PASTA fresh squid ink pasta, prawn bisque, saffron, chilli, garlic & fresh herb	— 40
BERKSHIRE CRISPY SKIN PORK BELLY fresh apple, raisin & fennel remoulade, celeriac puree •GF	— 36
PAN SEARED MARKET FISH beur blanche, salmon roe, charred broccolini •GF	— 38
BATTERED FISH & CHIPS Never Never vodka & 4 Pines beer battered fish, chips, salad, tartare sauce	— 30
CHICKEN SCHNITZEL garden salad, fries, gravy • make it a parmy — add gypsy ham, mozzarella, tomato sauce	— 28 — 4
BAKED TRUFFLE GNOCCHI wild mushroom, pecorino, fried sage, shaved truffle •GF •V	— 32

SIDES

SUMMER LEAF SALAD candied peach, honey vinaigrette, chives •GF	— 12
WAGYU FAT ROASTED POTATOES garlic puree, smoked paprika •GF	— 12
TRUFFLE FRIES with aioli •GF	— 13
CHARGRILLED BROCCOLINI brown butter, hazelnut	— 11

Char Grill

250G GRASS FED MB2+ SOUTHERN RANGE'S RUMP	- 45	200G PETIT EYE FILLET	- 44
300G GRASS FED MB2+ SOUTHERN RANGE'S STRIPLOIN	- 47	1KG 100 DAY GRASS FED TOMAHAWK	- 99
SIDES • wagyu fast roasted potatoes, garlic puree & smoked paprika •GF • chargrilled broccolini, brown butter & hazelnut • red wine jus, mushroom & peppercorn			



BURGERS

All burgers are served with fries

LANDERS SMASH BURGER beef patty, pickles, cheddar, burger sauce • make it a double	— 28 — 5	FALAFEL BURGER beetroot hummus, tomato, pickled onion, spicy vegan aioli •VG •GFA	— 24
SPICY FRIED CHICKEN BURGER iceberg lettuce, hot mayo, sweet pickles	— 26	CRUMBED REEF FISH BURGER lettuce, tartare, house slaw	— 28

PIZZAS

MARGHERITA San Marzano tomato, fior di latte, basil & extra virgin olive oil	— 24	CHICKEN grilled chicken, mozzarella, avocado, red onion, brie cheese	— 27
PEPPERONI San Marzano tomato, fior di latte, double pepperoni	— 26	MORTADELLA thinly sliced mortadella, mozzarella, pistachio, burrata, hot honey	— 28
SALMON gin cured salmon, creme fraiche, avocado & fried capers	— 28		

DESSERT

MANGO & COCONUT PAVLOVA vanilla cream chantilly, summer berries, mango, coconut, passionfruit caramel •GF	— 15	VANILLA BEAN PANNACOTTA coconut biscotti, freeze dried raspberries, lemon balm •VG •GF	— 15
TRIPLE CHOCOLATE BROWNIE dark & milk chocolate, vanilla bean ice cream, caramelised white chocolate, berries •GF	— 15	CHEESE BOARD brie, cheddar, fruits, crackers •GFA	— 22

Check the beer board
for what's on tap

ASK STAFF FOR
THE KIDS MENU