



# Menu

## Entree

CONFIT GARLIC FOCACCIA	\$ 14.00
wood-fire baked, balsamic vinegar, olive oil	
SOUP OF THE DAY	\$ 14.00
crusty sourdough	
CHICKEN BLUE CHEESE TART	\$ 20.00
lemon myrtle, house waldorf salad	
HOI SIN PORK BELLY	\$ 23.00
cucumber, carrot, fennel water chestnut, pickled ginger, rice noodles, sesame	
VEGAN YAKA SLIDER	\$ 23.00
spicy tempura cauliflower, chipotle mayo	
FRIED CALAMARI (GF)	\$ 25.00
chili, garlic, ginger lime dressing	
DUCK AND PEAR SALAD (GF)	\$ 29.00
fried shiitake, baby beets, sugar snap, pancetta & pomegranate dressing	

## Sides

GARLIC CHATS	\$ 9.00
GARDEN SALAD	\$ 9.00
BEER BATTERED FRIES, AIOLI	\$ 9.00
VEGETABLE PANACHE	\$ 12.00
SWEET POTATO WEDGES, AIOLI	\$ 12.00

## Pizza

vegan alternatives available

GARLIC AND PESTO	\$ 15.00
basil pesto, confit garlic, chili, mozzarella	
VIEW MARGHERITA	\$ 22.00
local roma tomatoes, bocconcini, basil	
FUNGHI MISTI	\$ 24.00
wild mushrooms, garlic, chives, bocconcini, mozzarella	
MEDITERRANEAN VEG	\$ 24.00
olive, semi dried tomato, capsicum, onion, artichoke, goat cheese, bocconcini, mozzarella	
ITALIAN SAUSAGE	\$ 24.00
pork sausage, pickled onion, bocconcini, mozzarella	
SWEET AND SALTY	\$ 24.00
pineapple, olives, ham, bocconcini, mozzarella	
PEPPERONI	\$ 26.00
fresh tomato, oregano, bocconcini, mozzarella	
PICCANTI	\$ 26.00
fresh prawns, black garlic, chili, spring onion, bocconcini, mozzarella	
POLLO CHIPOTLE	\$ 26.00
BBQ chicken, onion, capsicum, bocconcini, mozzarella	
PROSCIUTTO	\$ 28.00
local roma tomatoes, bocconcini, mozzarella	
GLUTEN FREE BASE	\$ 4.00

## Kids

CHICKEN NUGGETS & CHIPS	\$ 14.5
FISH AND CHIPS	\$ 14.5
HAM & PINEAPPLE PIZZA	\$ 14.5
CRUMBED SAUSAGES & CHIPS	\$ 14.5

kids meals are served with a drink and ice cream

## Main Course

GNOCCHI BAKE (V)	\$ 28.00
grilled pumpkin, eggplant, zucchini, basil tomato sauce	
PRAWN RISOTTO (N) (GF)	\$ 30.00
prosciutto, asparagus, shallots, toasted almonds, fried kale	
BEEF CHEEK PAPPARDELLE	\$ 32.00
braised beef cheek, button mushrooms, red wine tomato sauce	
CHEF'S SIGNATURE LAMB CURRY	\$ 34.00
steamed rice, roti, raita, pappadam (GF option)	
CATCH OF THE DAY (GF)	\$ 38.00
charred fennel, garlic potato, dill and caper beurre blanc	
CHICKEN MARYLAND (GF)	\$ 38.00
slow cooked with brussel sprouts, parsnip puree, pesto cream sauce	
PORK TOMAHAWK (GF)	\$ 45.00
caramelised apple & cranberry jus, sweet potato puree, waldorf salad	
CUT OF THE DAY (GF)	\$ 52.00
garlic chats, buttered greens	

## Desserts

COCONUT SAGO PUDDING	\$ 16.00
mango, lychee salad, passionfruit gelato	
CHOCOLATE VOLCANO CAKE	\$ 16.00
vanilla bean ice cream, salted pistachio crumb	
TRADITIONAL TIRAMISU	\$ 16.00
coffee gelato, chocolate coffee beans	
APPLE & RHUBARB CRUMBLE	\$ 16.00
woodfired with chateau chantelle custard	
VIEW CHEESE PLATE	\$ 19.00
two cheeses, quince paste, crackers, nuts, dried, fresh fruits	

## Beer, Cider & RTD's

BEER ON TAP	
XXXX GOLD	\$8.5
JAMES SQUIRE 150 LASHES PALE ALE	\$10
HEADS OF NOOSA JAPANESE LAGER	\$10.5

LOCAL STUBBIES	
XXXX SUMMER BRIGHT LAGER	\$8.5
GREAT NORTHERN	\$8.5
JAMES BOAGS PREMIUM LIGHT	\$7.5
JAMES BOAGS PREMIUM	\$8.5
HAHN SUPER DRY	\$8.5
XXXX GOLD	\$8

AUSTRALIAN CRAFT BEERS	
HEADS OF NOOSA 3.5	\$8.5
HEADS OF NOOSA JAPANESE LAGER	\$9.5
HEADS OF NOOSA PILSNER	\$9.5

IMPORTED BEERS	
ASAHI SUPER DRY	\$10
PERONI	\$10
CORONA	\$10

RTD'S & GINGER BEER	
JIM BEAM AND COLA	\$14
CANADIAN CLUB AND DRY	\$14
BROOKVALE UNION GINGER BEER	\$11

CIDER	
SOMERSBY APPLE	\$10.5
SOMERSBY PEAR	\$10.5

## Sparkling and Champagne

TATACHILLA BRUT	sml \$9 lrg \$12   \$39
CHANDON BRUT	\$75
SCOTCHMAN'S HILL "H" SERIES BRUT	sml \$10 lrg \$12   \$45
TAYLORS SPARKLING P/NOIR CHARDONNAY	sml \$13 lrg \$18   \$54
BB ORIGINS PROSECCO NV	sml \$12 lrg \$18   \$59
MOET & CHANDON IMPERIAL	\$175

## White Wines

TAYLOR'S ESTATE RIESLING	\$52
JIM BARRY WATERVALE RIESLING	sml \$14 lrg \$22   \$69
MOTLEY CRU PINOT GRIGIO	sml \$11 lrg \$14   \$49
BB ORIGINS PINOT GRIGIO	\$50
INNOCENT BYSTANDER PINOT GRIS	\$52
JACK AND JILL PINOT GRIS	sml \$13 lrg \$19   \$55
SCOTCHMAN'S HILL "H" SERIES P/GRIS	sml \$9 lrg \$13   \$45
JACK AND JILL CHARDONNAY	sml \$13 lrg \$19   \$55
RISKY BUSINESS CHARDONNAY	\$57
TOTARA SAUVIGNON BLANC	sml \$12 lrg \$16   \$55
SHAW AND SMITH SAUVIGNON BLANC	\$70
SCOTCHMAN'S HILL "H" SERIES SAV BLANC	sml \$10 lrg \$13   \$45
TATACHILLA SAUVIGNON BLANC	sml \$9 lrg \$12   \$39
SCOTCHMAN'S HILL "H" SERIES MOSCATO	sml \$10 lrg \$13   \$45
ATZE'S CORNER VERMENTINO	\$50

## Red Wines

MAISON SAINT AIX DRY ROSE	\$82
ATZE'S CORNER ROSE	sml \$13 lrg \$17   \$50
DEVILS CORNER PINOT NOIR	sml \$12 lrg \$18   \$57
NANNY GOAT PINOT NOIR	\$92
THE PAWN EL DESPERADO PINOT NOIR	\$57
TAYLOR'S ESTATE MERLOT	sml \$12 lrg \$19   \$55
SMITH AND HOOPER MERLOT	\$57
TAR AND ROSES SHIRAZ	\$60
ATZE'S CORNER OPULENT SHIRAZ	sml \$11 lrg \$15   \$55
TAYLOR'S ESTATE SHIRAZ	sml \$12 lrg \$19   \$57
BROWN BROTHER'S TEN ACER'S SHIRAZ	\$59
SCOTCHMAN'S HILL "H" SERIES SHIRAZ	sml \$10 lrg \$15   \$45
TATACHILLA SHIRAZ CABERNET SAUVIGNON	sml \$9 lrg \$12   \$39
TAYLOR'S HERITAGE CABERNET SAUVIGNON	\$52
SCOTCHMAN'S HILL "H" SERIES CAB SAUV	sml \$10 lrg \$15   \$45
PENNY HILL CABERNET SAUVIGNON	\$65

## Cellar Selection

PINOT NOIR L'AMI SAGE 2020	375ml \$95   \$165
SHIRAZ COL'S BLOCK 2019	375ml \$65   \$115
SHIRAZ COL'S BLOCK 2016	\$125
TAYLOR'S ST ANDREW'S CABERNET SAUVIGNON	\$160
TAYLOR'S ST ANDREWS RIESLING	\$100
TAYLOR'S ST ANDREW'S SHIRAZ	\$160
TAYLOR'S ST ANDREWS CHARDONNAY	\$100
ATZE'S CORNER- EDDIES OLD VINE SHIRAZ	\$95

## Cocktails

SPANISH MARGARITA	\$19
LICOR 43, TEQUILA, LIME JUICE, BITTERS	
COCONUT & LIME DAIQUIRI	\$16
MALIBU, VODKA, LIME JUICE, COCONUT CREAM	
MOJITO	\$15
BACARDI, MUDDLED LIME, SUGAR AND MINT	
NEGRONI	\$16
GIN, CAMPARI, CINZANO ROSSO	
ESPRESSO MARTINI	\$16
ESPRESSO COFFEE, VODKA, MR BLACK	
IRISH MARTINI	\$18
BAILEYS, JAMESON'S IRISH WHISKEY, CREAM	
PASSIONFRUIT CAPRIOSKA	\$16
VODKA, TRIPLE SEC, PASSIONFRUIT PULP	
THE CLASSICS	\$15
MIDORI SPLICE / PINA COLADA / OLD FASHIONED / WHITE RUSSIAN / WHISKEY SOUR	

Please ask our friendly staff about our extensive spirit selection