



LUNCH 11:30AM - 2:30PM DINNER 5PM - 8PM

FRI - SAT LUNCH 11AM - 4PM **DINNER** 5PM - 8:30PM

SUN LUNCH 11AM - 4PM DINNER 5PM - 8PM

## BREADS

TRADITIONAL GARLIC BREAD V	• • • • • • • •	\$10
CHEESY GARLIC BREAD		
with cheese and bacon, served with a sn	noked ched	ldar dip
BRUSCHETTA V		\$16
Toasted sourdough, gourmet tomatoes, I	Byron Bay I	bocconcini,
Spanish onion, capers & white balsamic		

## SHARE PLATES

CALAMARI	\$18
Marinated & panko crumbed calamari, served with a herb salad and tartare sauce	
	4.0
FISH TACOS (2)	\$19
Crumbed QLD reef fish, avocado, mango salsa, purple cabbage, corn tortilla & lime	
	4.0
SPICY FRIED BUTTERMILK CHICKEN PIECES GF	\$18
Served with ranch dip & buffalo sauce	
HARISSA CAULIFLOWER HALLOUMI BITES V	\$16
Pickled red cabbage, pomegranate, toasted almonds and herb yogurt	

### BURGERS

Served with chips & aioli

**GFO AVAILABLE +\$3** 

STEAK SANDWICH		
bacon		
SMASH PATTY BURGER With pickles, cheese, lettuce sauce ADD BACON	e, tomato a	nd smash
CHICKEN BURGER	ttuce, tomo	ato,

HALOUMI & FIELD MUSHROOM BURGER v. \$24 With rocket, caramelised onion, pistachio pesto, truffle mayo

## SALADS

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CAESAR SALAD	sir	ıg
GRILLED SALMON POKÉ BOWL GFDF Sushi rice, smashed avocado, wakame, che tomatoes, pickled cucumber, Japanese gin	זז	τy
POACHED CHICKEN, COCONUT, AND PINEAPPLE SALAD GF DF		\$2

### MAINS

FISH & CHIPS
GREEN GODDESS V GF DF
PAN SEARED TASMANIAN SALMON FILLET GF
CHICKEN SCHNITZEL \$27  Herb crumbed free range chicken breast schnitzel served with your choice of creamy mash and gravy, or chips and salad  MAKE IT A PARMI +\$5
BANGERS & MASH
SEAFOOD BASKET
STEAK Served with chips & salad, or mash & veg and your choice of sauce
250G RUMP GF LUNCH ONLY \$19.90 MB 2+ 100-day grain-fed premium beef from Kilcoy
BLACK ANGUS RUMP GF\$42  MB 4+ 400g 100 day grain fed premium beef from Kilcoy
GRAIN FED EYE FILLET GF\$44 200g 100 day grain fed yearling prime beef by Teys Beef
PREMIUM RIB FILLET GF

15% Surcharge On Public Holidays GF Gluten Free DF Dainy Free V Vegetarian

#### Sides



**BUTTERED CORN** ON THE COBB WITH TEXAS STEAK RUB V GF

MAC & CHEESE V

**CREAMY TRUFFLE** MASH V

STRAIGHT CUT CHIPS WITH GARLIC AIOLI V

> FRESH GARDEN **SALAD V DF GF**

SEASONAL **VEGETABLES V DF GF** 



#### Kids

12 years & under



CHICKEN DINO **NUGGETS & CHIPS** 

**CHEESEBURGER & CHIPS** 

**CRUMBED FISH & CHIPS** 

**SPAGHETTI BOLOGNESE** 

#### Sauce



MUSHROOM, DIANNE, BÉARNAISE, PEPPER, GRAVY

GF



Toppers



**GRILLED PRAWNS (3)** 

**CRUMBED CALAMARI (3)** 

# STRAIGHT FROM THE VATS TO OUR TAPS

We take pride in delivering the freshest beer on the Sunshine Coast by connecting the Eumundi Brewery vats directly to our taps.

From the meticulously crafted brews within their vats to the moment they flow effortlessly into the taps, Eumundi Brewery ensures that each sip embodies the passion and artistry of their dedicated brewers.

It's a commitment to quality that allows our patrons to savour the true essence of craft brewing, right here on the stunning Sunshine Coast.

