

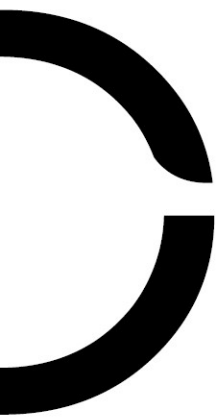
MENU

SNACKS

OLIVES AND FETA A mix of green and Kalamata olives with garlic marinated feta	V/GF	6
CRUSTY TURKISH BREAD With garlic dip and olive oil and balsamic	V	9
FRIES Served with your choice of tomato sauce, mayo or wasabi mayo	V	12
SPRING SALAD Watermelon, tomato and feta	GF	14
TOMATO & BOCCONCINI Noosa Reds tomatoes and lemon olive oil Bocconcini		14

ENTREES

PANKO CRUMBED OYSTERS Lightly fried oyster served with lemon and horseradish	each 3.90 ½ dozen 22
NOOSA OCTOPUS Octopus in sweet and sour bush tucker sauce	22
CALAMARI Queensland calamari grilled with garlic butter	GF 24
CRAB COCKTAIL SALAD Fresh crab in seafood sauce with leafy salad	GF/DF 25
TIN CAN BAY PRAWNS Whole cooked Tin Can Bay prawns (10 chilled prawns per serve)	GF/DF 28



MAINS

PASTA

Spinach and fetta ravioli with mushroom and parmesan

V 28

FISH OF THE DAY

Grilled or crumbed fish of the day served with chips, house made tartare sauce and a green salad

GFA 32

FISH DAHL

Grilled Noosa fish served in a rich curry sauce with wild rice

32

FISH PIE

Local fish in a rich thermidor sauce

32

FILLET STEAK

Queensland pink beef eye fillet served with mushroom fricasee, chips and a red wine jus

44

DESSERTS

AFFOGATO

Boozy affogato, macadamia, chocolate & ginger

V/GF 16

PAVLOVA

With Bush Tucker fruit coulis & fresh cream

V 14

CHOCOLATE FUDGE BROWNIE

with vanilla ice cream

V 14

CHEESE BOARD

Chef's selection of cheeses, quince and crackers

19

FOR THE CHILDREN Includes a scoop of ice cream

STEAK

With chips, gravy and tomato sauce

18

FISH

Crumbed fish and chips with sauce

DF 14.5

PASTA

Buttered ravioli with Napoli tomato sauce

V 12.5

BEEF BURGER

Beef patty with cheese and Fries

13.5

MENU