

<b>Garlic Pizza (vg,v,df)</b>	<b>12</b>
confit garlic   evoo   parsley	
<b>Cheesy Garlic Pizza (v)</b>	<b>14</b>
byron bay mozzarella	
<b>Byron Bay Burrata (v)</b>	<b>21</b>
heirloom tomatoes   basil   evoo   romana bread   balsamic glaze	
<b>Beetroot Arancini (v)</b>	<b>15</b>
whipped goat's cheese	
<b>Crispy Calamari (i,gf,df)</b>	<b>19</b>
salt & pepper dusted rings   sweet chilli lemon sauce   rocket	
<b>Buffalo Wings</b>	<b>18</b>
spiced chicken   in-house hot sauce   blue cheese	
<b>Whitebait (a,gf,df)</b>	<b>18</b>
chickpea flour   sumac   house-made tartare   lemon	
<b>Salmon Gravlax (a)</b>	<b>24</b>
fried baby capers   crème fraîche   orange gel   ciabatta croutons   dill	
<b>Wagyu Beef Skewers (2) (df)</b>	<b>22</b>
asian marinated   bush pepperberry sauce	
<b>King Prawn Roll (a)</b>	<b>22</b>
mooloolaba prawns   marie rose   dill   baby cos   nori	

*Starters*

<b>Chicken Schnitzel</b>	<b>27</b>
crumbed fresh in house   garden salad   chips   lemon   choice of sauce	
<b>Chicken Parmigiana</b>	<b>30</b>
crumbed fresh in house   tomato sugo   shaved ham byron bay mozzarella   garden salad   chips	
<b>Fish 'n' Chips (a,df)</b>	<b>30</b>
beer battered fresh australian barramundi   lemon   house-made tartare garden salad   chips	
<b>Hickory Pork Ribs</b>	<b>38</b>
smokey bbq basted   slaw   chips	
<b>Smashed Beef Burger</b>	<b>26</b>
100% australian beef patty   bacon   cheese   crisp lettuce   tomato   pickle burger sauce   milk bun   chips	
<b>Sriracha Chicken Burger</b>	<b>24</b>
buttermilk chicken schnitzel   slaw   bacon   crisp lettuce   cheese sriracha aioli   milk bun   chips	

<i>Salads</i>	<b>Thai Duck</b>	<b>32</b>
	confit duck   coriander   mint   wombok   cucumber cherry tomatoes   red onion   peanuts   mild chilli fried shallots   thai dressing	
	<b>Caesar Salad (gfo)</b>	<b>24</b>
	baby cos   ciabatta croutons   crispy bacon   egg parmesan   caesar dressing   white anchovies optional	
<b>ADD</b>	<b>Grilled Chicken Breast (gf)</b>	<b>+9</b>
	<b>Crispy Calamari (i,gf,df)</b>	<b>+9</b>

## *Classics*

## SIGNATURE

<b>Pork Cordon Bleu</b>	<b>34</b>
crumbed pork cutlet   stuffed with leg ham cheese   fennel salad   jus	
<b>Confit Duck Leg</b>	<b>34</b>
potato boulangère   heirloom dutch carrots   jus	
<b>Chicken Katsu Curry</b>	<b>28</b>
in-house crumbed schnitzel   steamed rice pickled vegetables	
<b>Barramundi (a,gf)</b>	<b>36</b>
fish pumpkin velouté   mussels   confit cherry tomatoes   grilled zucchini	
<b>Prawn &amp; Crab Ravioli (m)</b>	<b>38</b>
garlic cream   white wine   baby capers   fresh herbs   parmesan	

(V) Vegetarian (VG) Vegan (VGO) Vegan Option (GF) Gluten Free

(GFO) Gluten Free Option (DFO) Dairy Free Option

(DF) Dairy Free (EVOO) Extra Virgin Olive Oil

(A) Australian Seafood (I) Imported Seafood

(M) Mixed Seafood

*please let our staff know if you have any dietary requirements*

*Signature*

# Pizzas

## 12" AUTHENTIC ITALIAN ROMANA PIZZA BASE

Tomato Sugo Sauce and Byron Bay Mozzarella

<b>Margherita (v)</b> cherry tomatoes   basil oil	<b>24</b>
<b>Double Pepperoni</b> hot salami	<b>28</b>
<b>Roasted Pumpkin (v)</b> red peppers   pine nuts   rocket   fetta	<b>28</b>
<b>Pork &amp; Fennel</b> Italian pork sausage   caramelised onion   rocket	<b>30</b>

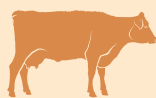
**LUNCH | Monday to Thursday | 11.30am - 2.30pm**

**DINNER | Monday to Thursday | 5.00pm to 8.30pm**

**ALL DAY DINING | Friday to Sunday | 11.30am - 8.30pm**

PLEASE NOTE: 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

# Mains



## STEAKS

All our steaks are naturally gluten-free, seasoned during the cooking process, served with garden salad and crispy chips, with your choice of sauce (you can always upgrade your sides with seasonable vegetables and mash potato for +\$5)

Our chef recommends steaks to be cooked medium rare to medium for the best flavour profile

<b>300g Scotch Fillet</b>	<b>49</b>
100+ days grain finished	
<b>250g Rump</b>	<b>32</b>
100+ days grain finished	
<b>300g Wagyu Rump</b>	<b>49</b>
marble score 4-5	

### Sauces (gf)

mushroom | peppercorn | diane | jus | gravy | extra sauce + \$3

<i>Sides</i>	<b>Chips   Aioli (df,v)</b>	<b>12</b>
	<b>Mashed Potato (v,gf)</b>	<b>7</b>
	<b>Slaw (df,v,gf)</b>	<b>8</b>
	<b>Char Grilled Broccolini   Toasted Almonds   Fetta (v, gf)</b>	<b>13</b>
	<b>Chimichurri Mooloolaba Prawns (3) (gf, df)</b>	<b>15</b>

*Mains*

## Experienced Players

<b>Fish 'n' Chips (i,df)</b>	<b>18</b>
beer battered flathead   chips   garden salad   lemon   tartare	
<b>BBQ Pork Ribs</b>	<b>18</b>
hickory bbq   chips   garden salad	
<b>Chicken Schnitzel</b>	<b>18</b>
crumbed fresh in house   garden salad chips   gravy	

## Kids

**(ages 3 - 12 only)**

All kids meals include a soft drink

<b>Chicken Nuggets &amp; Chips</b>	<b>14</b>
chicken breast nuggets   chips   tomato sauce	
<b>Mini Beef Burgers</b>	<b>14</b>
beef patties   cheese   toasted slider buns   chips   tomato sauce	
<b>Battered Fish (i,df)</b>	<b>14</b>
battered flathead   chips   lemon   tomato sauce	
<b>Ham 'n' Cheese Pizza</b>	<b>14</b>
tomato sugo   ham   cheese	

## Mains