

STARTERS & ENTRÉES

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| GARLIC BREAD V | 6 |
| FAMOUS CHEESY GARLIC BREAD V | 7 |
| covered in melted mozzarella | |
| ADD DOUBLE SMOKED BACON | +2 |
| ROASTED PUMPKIN & SPINACH CALZONE V | 13.5 |
| freshly rolled dough filled with mozzarella, Grana Padano parmesan, fresh spinach & roasted garlic (baked to order) | |
| TRADITIONAL BRUSCHETTA V | 13.5 |
| red & yellow grape tomatoes, fresh basil, garlic & balsamic glaze on grilled sourdough | |

OYSTERS

| | ½ DOZ | DOZ |
|---|-----------|-----------|
| NATURAL OYSTERS w/ lemon GF | 21 | 34 |
| KILPATRICK OYSTERS GF | 23 | 36 |

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| DUCK CIGARS | 20 |
| hand rolled filled with shredded duck, fresh Asian vegetables & rice noodles, with Nam Jim dipping sauce | |
| HALOUMI CHIPS GF V | 13 |
| flash fried golden brown, dusted with dukkah, lime & a tabasco aioli | |
| SPICED CALAMARI | 18 |
| fresh calamari marinated in our secret spice mix w/ chunky tartare sauce | |
| CHARCUTERIE BOARD | 29 |
| selection of traditional cured & smoked meats, olives, an assortment of pickled vegetables, smoky cheese, terrine, served with chargrilled sourdough | |
| MOOLOOLABA PRAWN, LIME & AVOCADO TACOS | 22 |
| served in soft tortillas w/ crunchy iceberg lettuce, corn salsa, & dill mayonnaise | |

SALADS

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| PRAWN & AVO SALAD GF | 25 |
| freshly peeled Mooloolaba prawns, diced avo, crisp lettuce, tomato salsa, micro herb garnish & drizzled cocktail sauce | |
| CAESAR SALAD | 21 |
| tender grilled chicken strips, fresh cos lettuce, crispy croutons, parmesan flakes, dressing & a warm 65 degree egg | |
| THAI SALAD GF | 21 |
| Ang Thong province inspired – marinated pan-fried eye fillet, bed of Asian vegetables, thin rice noodles, green pawpaw, dressed w/ Nam Yum sauce & crushed peanuts | |
| VIETNAMESE CHICKEN SALAD GF | 19 |
| grilled marinated chicken slices, thick rice noodles, fresh herbs (coriander, mint, & basil), green pawpaw, finished w/ spiced Vietnamese slaw & spiced dressing | |
| KALE, QUINOA & EDAMAME POKE BOWL V VG | 18 |
| Hawaii street food - Poke bowl with quinoa, kale, edamame, pickled ginger & seaweed in soy-ginger dressing | |
| ADD TERIYAKI MARINATED SALMON OR GRILLED CHICKEN | +4 |

HOMEMADE GOURMET PIZZAS

WE MAKE OUR OWN DOUGH & ENSURE NOTHING BUT THE FRESHEST & TASTIEST INGREDIENTS TOP OUR PIZZAS.

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| FULLY LOADED SUPREME | 19.5 | THE HERBIVORE PIZZA V | 19.5 |
| smoked ham, pineapple, red onion, mushrooms, olives, pepperoni & capsicum | | thyme roasted pumpkin, red onion, spinach, pine nuts & hummus | |
| BBQ CARNIVORE | 22 | WAGYU TIGER PRAWN | 25 |
| sliced beef, double smoked ham, pepperoni, bacon & salami w/ BBQ sauce | | sliced wagyu beef, tiger prawns, red onion, capsicum topped w/ napoli & hollandaise sauce | |
| THE HILLS | 19.5 | SEAFOOD PIZZA | 24 |
| cajun chicken, diced bacon, sliced mushroom, onion, sweet chilli & sour cream | | prawn, smoked salmon & mussels, capers & dill mayonnaise | |

GF gluten free **V** vegetarian **VG** vegan

GLUTEN FREE BASES + 4.5

MAINS

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| CARBONARA | 22.5 |
| fettuccini cooked until al dente, creamy sauce, seasoned w/ paprika, smoky bacon pieces & sliced button mushrooms | |
| BEEF CHEEK GF | 31 |
| grain-fed Black Angus braised beef cheek covered in a rich braising jus, served w/ crunchy fresh market greens, creamy garlic & parmesan mash | |
| SEAFOOD RISOTTO GF | 31 |
| creamy arborio rice, buttered baby spinach, parmesan cheese w/ fresh prawns, tender Qld calamari & scallops | |
| PARMIGIANA | 27 |
| double smoked ham, napoli sauce, melted mozzarella, market fresh side salad & chips | |
| ORIECCHIETTE PRIMAVERA VG | 22.5 |
| kale, green peas, baby spinach, grape tomatoes, fresh basil & Napolitana sauce | |
| CURRY BOWL | 22.5 |
| prepared using authentic methods, served w/ fresh basmati rice, naan bread & pappadum - ask about today's bowl | |
| CRISPY SKIN BARRAMUNDI, HUMPTY DOO (NT) | 32 |
| sauté potatoes, buttered broccolini, grape tomato salad & salsa verde | |
| FISH & CHIPS | 30 |
| today's fresh catch, battered to order served w/ chunky tartare & lemon | |
| TASMANIAN HUON SALMON FILLET | 30 |
| crispy skin salmon, wilted greens, creamy garlic & parmesan mash & dill mayonnaise | |
| SEAFOOD TOWER | 52 |
| fresh & tempura prawns, natural & kilpatrick oysters, spicy calamari, bug, ciabatta, chips & salad w/ lemon | |

FROM THE GRILL

ALL STEAKS ARE COOKED TO YOUR LIKING, SERVED WITH A FRESH BREAD ROLL & YOUR CHOICE OF:
 • FRESH GARDEN SALAD & CHIPS
 • BARBEQUE CORN ON COB, CRUNCHY MARKET GREENS & CHIPS
 • JACKET POTATO TOPPED W/ BACON SAUCE, BROCCOLINI & DUTCH CARROTS

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| RIB FILLET | 37 |
| Teys Black, grain fed, free range, NSW, MSA | |
| EYE FILLET | 38.5 |
| Teys Gold, free range pasture fed, MSA | |
| BLACK ANGUS SIRLOIN | 35 |
| Teys Certified Black Angus | |
| RIVERINE RUMP | 35 |
| 100 days grain fed, NSW, MSA | |
| DRY AGED RIB FILLET | 40 |
| Riverine Marble Score 2+ | |
| DRY AGED OP | 56.5 |
| Riverine Marble Score 2+ | |
| LAMB CUTLETS | 37 |
| Tasmanian lamb | |
| PORK RIBS | 42.5 |
| chargrilled with Jack Daniel's BBQ sauce | |
| CORN FED CHICKEN BREAST | 32 |
| marinated in lemon thyme, crushed green peppercorns & olive oil | |

TOPPERS

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| REEF & BEEF | 7 |
| prawn, scallop & creamy garlic sauce | |
| GARLIC PRAWNS (3) | 4 |

SIDES

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| BEER BATTERED FRIES | 7 |
| POTATO WEDGES | 7.5 |
| SWEET POTATO FRIES | 8.5 |
| MASHED POTATO | 8.5 |
| SAUTE SEASONAL VEGGIES | 9.5 |
| WILTED ASIAN GREENS | 9.5 |

SAUCES: MUSHROOM, DIANNE, RED WINE JUS, BERNAISE, CAFÉ DE PARIS BUTTER, CHILLI OR PEPPER (ALL GF)

KIDS MENU

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| STEAK, CHIPS & SALAD | 8.5 |
| FISH, CHIPS & SALAD | 8.5 |
| NUGGETS, CHIPS & SALAD | 8.5 |
| HAM & CHEESE PIZZA | 8.5 |

(14yrs & under)

ASK FOR GF OPTION

DESSERTS

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| BRIAN'S CHEESECAKE | 9.5 |
| Brian's own special recipe French Vanilla Cheesecake | |
| EATONS MESS GF | 9.5 |
| meringue, cream, fresh berries & flaked chocolate | |
| DEATH BY CHOCOLATE GF | 9.5 |
| rich chocolate brownie w/ triple chocolate ice cream | |