



ANITIPASTO PLATTER FOR 2

olives, nuts, pickles, salami, prosciutto, marinated vegetables \$32

Mixed Mediterranean olives and nuts (V) \$10

White bean bruschetta topped with basil, tomato & white anchovies \$12

Classic tomato and basil bruschetta (V) \$10

Thrice cooked chat potatoes with miso butter (V) \$10

French green beans in a garlic butter served with zesty lemon (V) \$10

Baked local Brie infused with thyme, garlic served with grilled sourdough (V) \$12

Wild mushroom & fetta Arancini with pickled beetroot and a truffle mayonnaise (V) \$14

Grilled Mediterranean vegetables, house-made tapenade, capsicum coulis and haloumi atop a sourdough base (V) \$14

Calamari stuffed with prawn, spinach & herbs in a zesty tomato sauce \$16

Moules Mariniere - Kinkawooka mussels served in creamy garlic and white wine broth and grilled sourdough ENT\$18 / MAIN \$32

Chorizo, bacon and parmesan croquettes served with a Jalapeno hot sauce \$14

Crispy pork belly bites with a pineapple & ginger jam and apple & radish salad \$18

Grilled Mooloolaba prawns on a bed of saffron risotto with braised leek & basil \$38

Confit chicken with peperonata, Kipfler potatoes and mustard sauce \$36

Slow cooked beef cheeks in red wine sauce with grilled polenta, wilted spinach and parsnip crisps \$38

Saffron risotto with braised leek & basil (V) \$32

Belgium chocolate & Grand Marnier mousse with meringue crumble and candied orange \$14

Rhubarb Crème Brulee served with fruit & nut biscotti \$16

Vanilla Panna Cotta accompanied by a saffron mango coulis & fruit salsa \$16

Local cheese board 1 Cheese \$12 2 Cheeses \$18 3 Cheeses \$25