

SOLE

— RESTAURANT —

MENU

STARTERS

MARINATED OLIVES \$10

house marinated Mt Zero olives with toasted herbs & lemon

HOUSE BAKED PUMPKIN SEED FOCACCIA \$10

freshly baked focaccia served with seaweed garlic butter

COLD OYSTERS (AUS)

- Natural \$5ea / 1/2 doz \$28 / 1 doz \$50
- Roasted tomato consomme (GF, DF)

OVEN BAKED OYSTERS (AUS)

\$6ea / 1/2 doz \$30 / 1 doz \$55

- Chorizo & tarama butter w/ bottarga (GF)
- Kilpatrick w/ American bacon (DFO)

BAGNA CAUDA \$15

warm garlic & anchovy dip served w/ crudités & focaccia

HOKKAIDO SCALLOP SASHIMI (JAP) \$7e

w/ ponzu, wasabi pickled daikon radish, wakame & pickled ginger (GF, DF)

OVEN ROASTED MORETON BAY BUG (AUS)

served w/ Thai green curry butter. fresh Thai herbs, lime & a fried rice cake (GF) Entree \$20 / Main \$38

ENTREES

MOOLOOLABA KING PRAWN CEVICHE (AUS) \$28

lemongrass infused coconut cream, Thai herbs, Nam Jim dressing, cucumber & squid ink crackers (GF, DF, VGO)

SALTED FISH CROQUETTE (AUS) \$24

served w/ taramasalata, watercress, chives, salmon pearls & lemon

SCALLOP PICCATA (JAP) \$28

brown butter & sage seared scallops, saffron piccata sauce, fennel, orange & caper berries (GF)

STEAK TARTAR \$30

shallot, mustard, capers, confit egg yolk, oyster cream & house made potato chips (GF, DFO)

VG – VEGETARIAN | VGO – VEGETARIAN OPTION (PLEASE ASK) | V – VEGAN
NCF – NOT COELIAC FRIENDLY | GF – GLUTEN FREE
GFO – GLUTEN FREE OPTIONAL (PLEASE ASK) | DF – DAIRY FREE

MAINS

TRADITIONAL FISH & CHIPS (NZ) \$26

Brouhaha Maleny Lager battered market fish, served with shoestring fries & homemade tartare sauce (GFO, DF, NCF) *grilled option available

PUMPKIN TAGINE \$28

roasted pumpkin steak, apricot & pistachio khoshaf, grilled figs, preserved lemon, chickpea puree & kale chips (GF, DF, V)

SIGNATURE SOLE MEUNIÈRE (NZ) \$42

our signature whole pan-cooked Sole, served in the traditional “Meunière” style with burnt butter, lemon & capers (GF)
served with your choice of 2 sides

FILET MIGNON SURF & TURF (AUS)

220g filet mignon, porcini & potato hash brown spinach & prawn & tarragon bearnaise (GF)
w/ Mooloolaba king prawns \$55
w/ Moreton bay bug \$60

SNAPPER TONNATO (AUS) \$MP

grilled fillet of snapper, tonnato sauce, macadamia gremolata, semi dried tomatoes, white anchovies & fennel (GF, DF)

FISH OF THE DAY (AUS) \$MP

please ask your friendly waiter for today's selection

SIDES

SEASONAL VEGETABLES \$12

please ask your friendly waiter for today's selection (GFO, DFO, VO)

CEASER SALAD \$12

w/ anchovies, croutons. parmesan & cured egg yolk (GFO)

SEASONAL GREENS \$12

please ask your friendly waiter for today's selection (GFO, DFO, VO)

SHOESTRING FRIES \$10

with nori salt (GF, DF)

DESSERTS

BLACK FOREST CHOCOLATE TART \$18

macerated cherries, kirsch creme chantilly, cacao nib, olive oil

ROSEMARY SCENTED CREME BRULEE (GF) \$16

AFFOGATO \$14

SEASONAL SORBET \$12

Best of season fruit sorbet (GF, DF, V)

CHEESE PLATE 1PC \$14 / 2PC \$22 / 3PC \$32

artisanal cheese, lavosh, focaccia, quince paste & wine soaked fruits (GFO)
please ask your friendly waiter for today's selection