

## FOOD

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	
OVEN ROASTED MORETON BAY BUG (AUS)	Entree \$20 / Main \$38
served w/ Thai green curry butter. fresh Thai herbs, lime & a fried rice cake (GF)	
HOKKAIDO SCALLOP SASHIMI (JAP)	\$7e
w/ ponzu, wasabi pickled daikon radish, wakame and pickled ginger. (GF,DF)	
BAGNA CAUDA	\$15
warm garlic & anchovy dip served w/ crudités & focaccia	
SHOESTRING FRIES	\$10
TRADITIONAL FISH & CHIPS	\$26
Brouhaha Maleny Lager battered market fish, served with shoestring fries & homemade tartare sauce (GFO, DF, NCF) *grilled option available	
COLD OYSTERS - Sunday Sole Special 1 dozen natural oysters	\$28
• Natural	
• Roasted tomato consomme (GF, DF)	\$5ea / 1/2 doz \$28 / 1 doz \$50
OVEN BAKED OYSTERS	
• Chorizo & tarama butter w/ bottarga (GF)	
• Kilpatrick w/ American bacon (DFO)	\$6ea / 1/2 doz \$30 / 1 doz \$55
CHEESE PLATE 1PC \$14 / 2PC \$22 / 3PC \$32	
artisanal cheese, lavosh, focaccia, quince paste & wine soaked fruits (GFO) please ask your friendly waiter for todays selection	
BLACK FOREST CHOCOLATE TART	\$18
ROSEMARY SCENTED CREME BRULEE (GF)	\$16
CAESER SALAD	\$12

