

DRINKS

SOLE SUNDAY COCKTAIL SPECIAL	\$15
TAP BEER	\$7
MOTLEY CRU PROSECCO	\$8
TAI TIRA SAV BLANC	\$8
STONEHORSE CHARDONNAY	\$8
SKILLOGALEE ROSE	\$8
HESKETH CAB SAV	\$8
STORM BAY PINOT NOIR	\$8

FOOD

MARINATED OLIVES House marinated Mt Zero olives with toasted herbs & lemon	\$10
HOUSE BAKED PUMPKIN SEED FOCACCIA Freshly baked focaccia served with seaweed garlic butter	\$10
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	
HOKKAIDO SCALLOP SASHIMI (JAP) w/ ponzu, wasabi pickled daikon radish, wakame and pickled ginger. (GF,DF)	\$7e
BAGNA CAUDA warm garlic & anchovy dip served w/ crudités & focaccia	\$15
SHOESTRING FRIES	\$10
TRADITIONAL FISH & CHIPS Brouhaha Maleny Lager battered market fish, served with shoestring fries & homemade tartare sauce (GFO, DF, NCF) *grilled option available	\$26
COLD OYSTERS - Sunday Sole Special 1 dozen natural oysters \$28 <ul style="list-style-type: none"> Natural Roasted tomato consomme (GF, DF) \$5ea / 1/2 doz \$28 / 1 doz \$50 	
OVEN BAKED OYSTERS <ul style="list-style-type: none"> 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