



SOLE

— RESTAURANT —



MENU

AFTERNOON MENU
FROM 3PM - 530PM

FOOD

MARINATED OLIVES	\$10
House marinated Mt Zero olives with toasted herbs & lemon	
HOUSE BAKED LEMON & THYME FOCACCIA	\$10
Freshly baked focaccia served with house cultured butter	
FRIED WHITEBAIT	\$14
w/ pimenton salt & traditional aioli (GF, DF)	
KOREAN BBQ FISH WINGS	\$24
w/ spiced sesame seasoning, kimchi & lettuce cups (GF)	
SMOKED SALMON RILLETTE	\$16
served w/ a selection of house made pickles & croutons	
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	
SALT & PEPPER SQUID & CHIPS	\$18
COLD OYSTERS	\$5ea / 1/2 doz \$28 / 1 doz \$50
<ul style="list-style-type: none">NaturalApple & Lemon mignonette (GF, DF)	
OVEN BAKED OYSTERS	\$6ea / 1/2 doz \$30 / 1 doz \$55
<ul style="list-style-type: none">Smoked coconut cream w/ fingerlime & curry oil (GF)Kilpatrick w/ American bacon (DFO)	
WALDORF SALAD	\$12
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	
DARK CHOCOLATE MOUSSE (GF)	\$18
BLOOD ORANGE CREMA CATALANA (GF)	\$16

