



SOLE

— RESTAURANT —





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MENU

STARTERS

MARINATED OLIVES	\$10
house marinated Mt Zero olives with toasted herbs & lemon	
HOUSE BAKED LEMON & THYME FOCACCIA	\$10
freshly baked focaccia served with cultured butter	
COLD OYSTERS (AUS)	
• Natural	\$5ea / 1/2 doz \$28 / 1 doz \$50
• Apple & Lemon Mignonette (GF, DF)	
OVEN BAKED OYSTERS (AUS)	
	\$6ea / 1/2 doz \$30 / 1 doz \$55
• Smoked coconut cream w/ fingerlime & curry oil (GF)	
• Kilpatrick w/ American bacon (DFO)	
SMOKED SALMON RILLETTE (AUS)	\$16
served with a selection of house made pickles & croutons	
FRIED WHITEBAIT (AUS)	\$14
with pimenton salt & traditional aioli (GF, DF)	
OVEN BAKED SCALLOPS (JAP)	\$8e
served with seaweed emulsion & fennel crumb (GF)	

ENTREES

KOREAN BBQ FISH WINGS (AUS)	\$24
served with spiced sesame seasoning, kimchi & lettuce cups (GF)	
GRILLED PRAWNS WITH COCONUT BUTTER (AUS)	\$30
grilled Mooloolaba king prawns with burnt coconut butter, fermented chilli & pomelo	
DUCK TERRINE	\$28
panko crusted confit duck leg terrine, sunflower seed puree, grilled pear & horseradish	

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	
TERIYAKI GLAZED CELERIAC	\$28
mandarin teriyaki glazed celeriac with charred pickled cabbage, spiced togarashi & braised mushrooms (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	
ROASTED LAMB RUMP	\$48
whole roasted lamb rump with a parsnip & bone marrow puree, kapama, wilted greens & spiced pistachios (GF)	
SPANNER CRAB LINGUINI	\$42
with lemon beurre blanc, black garlic oil, sea herbs & roe	
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)	
WALDORF SALAD	\$12
with pickled apple, celery, witlof & a fennel & walnut praline (GF, DF)	
SEASONAL GREENS	\$12
please ask your friendly waiter for today's selection (GFO, DFO, VO)	
SHOESTRING FRIES	\$10
with nori salt (GF, DF)	

DESSERTS

DARK CHOCOLATE MOUSSE	\$18
malted chocolate soil, toasted marshmallow & a honey & thyme tulle (GF)	
BLOOD ORANGE CREMA CATALANA (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	