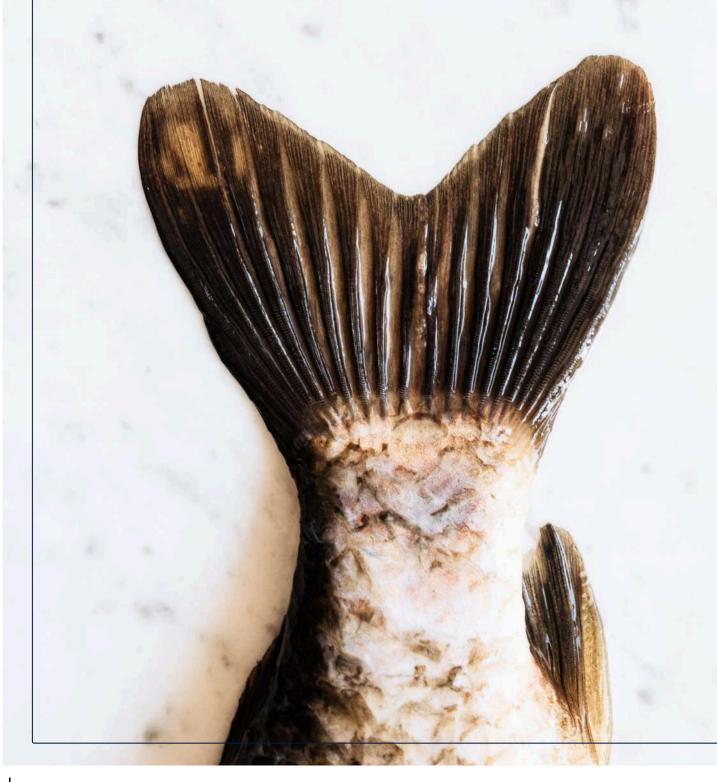


SOLE

— RESTAURANT —





MARINATED OLIVES

\$10

\$10

\$24

house marinated Mt Zero olives with toasted herbs & lemon

HOUSE BAKED LEMON & THYME FOCACCIA

freshly baked focaccia served with cultured butter

COLD OYSTERS (AUS)

STARTERS

ENTREES

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)

KOREAN BBQ FISH WINGS (AUS)

served with spiced sesame seasoning, kimchi & lettuce cups (GF)

GRILLED PRAWNS WITH COCONUT \$30 BUTTER (AUS)

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

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

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

\$12

\$28

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

SEASONAL VEGETABLES

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)

DARK CHOCOLATE MOUSSE \$18

malted chocolate soil, toasted marshmallow & a honey & thyme tuille (GF)

BLOOD ORANGE CREMA \$16

CATALANA (GF)

AFFOGATO \$14

SEASONAL SORBET \$12

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

CHESE PLATE 1PC \$14 / 2PC \$22 / 3PC \$32 artisanal cheese layosh focaccia quince paste &

artisanal cheese, lavosh, focaccia, quince paste & wine soaked fruits (GFO)

please ask your friendly waiter for today's selection

MAINS