



SOLE

— RESTAURANT —



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MENU

STARTERS

- MARINATED OLIVES** \$10
house marinated Mt Zero olives with toasted herbs & lemon
- HOUSE BAKED FOCACCIA** \$10
freshly baked focaccia served with cultured butter
- COLD OYSTERS**
- natural \$5ea / 1/2 doz \$28 / 1 doz \$50
 - granita - please ask for our summer special (GF, DF)
- OVEN BAKED OYSTERS**
- garlic crème fraîche w/ parsley tarragon verde (GF)
 - kilpatrick (DFO) \$6ea / 1/2 doz \$30 / 1 doz \$55
- HOUSEMADE DIPS** \$16
trio of housemade dips - taramaslata, hommus & tzatziki served with crostini
- CRISPY S&P SQUID** \$12
served with roasted garlic aioli (GF, DF)
- FRASER ISLE SPANNER CRAB ARANCINI (AUS)** \$18
served with housemade Yuzu aioli
- FRIED WHITEBAIT (AUS)** \$14
with pimenton salt & traditional aioli (GF, DF)

ENTREES

- PAELLA STUFFED SQUID** \$8e
served with red pepper & chorizo salsa & mojo verde dressing (GF, DF)
- MOOLOOLABA KING PRAWN SALAD** \$28
Mooloolaba king prawns with oak leaf lettuce, pickled fennel, local citrus segments & citrus dressing (GF, DF, VO)
- LOCAL FISH CEVICHE (AUS)** \$MP
please ask your friendly waiter for today's selection

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** \$26
Brouhaha Maleny lager battered market fish, served with shoestring fries & homemade tartare sauce (GFO, DF, NCF) *grilled option available
- LEBANESE EGGPLANT** \$28
grilled Lebanese eggplant, hummus, mediterranean tomato salad & felafel crisp (GF, DF, VO)
- SIGNATURE SOLE MEUNIÈRE** \$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
- LAMB SOUVLAKI** \$46
marinated lamb, greek garden salad, marinated feta, toasted pita & house made tzatziki (GFO, DFO)
- MORETON BAY BUG TAIL SPAGHETTINI (AUS)** \$42
bug tails with capers, confit cherry tomatoes, bisque & lemon zest
- FISH OF THE DAY** \$MP
please ask your friendly waiter for today's selection

SIDES

- WATERMELON SALAD** \$12
compressed watermelon, fresh watercress, mint, greek feta & dressed with EVOO (GF)
- CHARRED ZUCCHINI** \$14
with lemon & black pepper dressing
- HEIRLOOM CARROTS** \$12
spiced honey glazed, hazelnut & raisins
- SHOESTRING FRIES** \$10
with nori salt (GF, DF)

DESSERTS

- CHOCOLATE BROWNIE** \$19
served with black forest chocolate salami, macerated berries & crème fraîche
- ALMOND PANNACOTTA** \$17
rhubarb compote, szechuan pepper, toasted almonds, poached pear ribbons & caramelised white chocolate (GF)
- 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, housemade fig paste & fresh grape medley (GFO)
please ask your friendly waiter for today's selection