



MENU

TAKEAWAY MENU

PHONE: 07 5221 5646

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)	
FRASER ISLE SPANNER CRAB ARANCINI (AUS)	\$24
w/ spiced sesame seasoning, kimchi & lettuce cups (GF)	
SHOESTRING FRIES	\$10
TRADITIONAL FISH & CHIPS	\$20
Brouhaha Maleny Lager battered market fish, served with shoestring fries & homemade tartare sauce (GFO, DF, NCF) *grilled option available	premium grilled \$24
SALT & PEPPER SQUID & CHIPS	\$18
COLD OYSTERS	
• Natural	
• Granita - please ask for our summer special (GF, DF)	\$5ea / 1/2 doz \$28 / 1 doz \$50
OVEN BAKED OYSTERS	
• Garlic crème fraîche w/ parsley tarragon verde (GF)	
• Kilpatrick w/ American bacon (DFO)	\$6ea / 1/2 doz \$30 / 1 doz \$55
WATERMELON 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	
CHOCOLATE BROWNIE	\$19
ALMOND PANNACOTTA (GF)	\$17