



All Day Menu

Available from 11.00am daily

Light Bites

Bread (GFA)

Herb loaf | roasted garlic & thyme butter | cumin salt - 9.9

Duck + Pancetta Parfait (GFA)

Orange Jelly | marmalade | ciabatta - 16.5

Crispy Chicken Wings (GFA)

Pickled Cabbage | Korean style caramel | sesame - 17.9

Sesame Tempura Prawns (4)

Tempura Battered | chilli mayo | pickled papaya | Nori salt - 18.9

Grilled Haloumi and Zucchini (GF)

Cedar St Haloumi | pickled zucchini | Noosa tomato | basil | dukkah - 15.9

Pulled Pork belly Springrolls (2)

Asian pulled pork | soy caramel | lotus root - 17.9

Wild Mushroom Thyme + Fetta Arancini (3)

Truffle tapenade Cream | mushroom salt - 14.9

Chef's Tasting Plate

3 Handcrafted Tastings - ask for today's inspiration - 23.5

Sandwich Style (available till 4pm)

Bacon & Egg Roll | sauce - small – 9.9 | large – 12.5

Ham | cheese | house relish | toasted Turkish – 9.9

Bacon | lettuce | avocado salsa | tomato | aioli | toasted Turkish – 11.5

Reuben Sandwich – braised beef | pickled cabbage | mustard mayo | buttered sourdough – 13.5

Chicken | bacon | rocket | aioli | tomato | toasted Turkish – 11.5

Mini Veg Slider (s) | chick pea pattie | sweet onion | rocket | aioli | avocado salsa | brioche bun (1) 8.5 – (2) 16

Salads

Pear, Parmesan & Walnut Salad (GF)

Wild rocket | braised pear | shaved parmesan | candied walnuts | balsamic vinaigrette - 16.5

Haloumi & Avocado Salad (GFA)

Baby gem lettuce | grilled haloumi | toasted grains | avocado | lavosh cracker | citrus vinaigrette - 19.5

Add grilled chicken 24.5 | Add prawns 26.5 | Add smoked salmon 26.5

Thai Beef Salad (GFA)

Hoisin marinated beef | spiced almonds | wombok Asian slaw | sweet Thai dressing - 19.5

Shredded Duck Salad (GF)

Confit shredded duck | local plum | mizuna | goats cheese | hazelnut dukkha | caramel raisin vinaigrette - 20.5



Seafood

Beer Battered Fish (GFA)

Barramundi | battered or crumbed | hand cut chips | tartare | lemon - 23
Grilled - 25 | Add Chef's salad – 4

SA Braised Black Lip Mussels (GFA)

Tarragon cream reduction | tomato | chilli | garlic | shallots | toasted ciabatta - 28

Salt & Pepper Calamari (GFA)

Pickled pineapple | lime mayo | snow pea salad - 22.5

Smoked Salmon & Scallop Orecchiette

Chicory house smoked Atlantic salmon | Hervey Bay scallops | orecchiette pasta | pea puree | beurre blanc - 29

Market Fish of the Day (GF)

Roasted celeriac puree | pickled zucchini and haloumi salad | pancetta crusted butter - 30

Prawn & Softshell Crab Linguine

Prawn & crispy soft shell crab | linguini | chilli | garlic | shallots | tomato | lemon butter - 29

Salmon & Kaffir Lime Potato Cakes

Crumbed Atlantic salmon cakes | tamarind + coconut sauce | green papaya - 25

Main

Grass Fed Beef Burger (GFA)

Brioche sesame bun | cheese | onion jam | house ketchup | tomato | oak lettuce | mustard mayo 16.5
Add Hand Cut Chips 20.5

Steak Sandwich (GFA)

Grass Fed Valley Rangers Rump | spiced onion rings | cheese | bacon | oak lettuce | paprika mayo | Italian Panini - 19.9
Add Hand Cut Chips – 23.9

Coconut Beef Short Rib (GF)

12 hour braised coconut beef short rib | pomegranate | pickled papaya | tamarind glaze | toasted cashew praline - 29

Surf & Turf (GFA)

Grass fed Rangers valley Wagyu rump 7+ 220g | tempura prawns | béarnaise sauce | hand cut chips | chef's salad - 39

Chicken Parmigiana

House crumbed chicken breast | leg ham | cheddar | tomato sugo | chef's salad | hand cut chips – 26

Local Wild Mushroom Risotto (GF)

Local wild mushroom risotto | thyme and goats cheese crumble | truffle tapenade cream - 24

Sesame Tempura Zucchini Flower (3)

Sesame tempura zucchini flowers | ricotta and basil farce | citrus yoghurt | pomegranate salad - 26

Sides

Hand-Cut Chips (GFA)

Chilli Salt & Aioli
Mini – 4.5 | Small – 7.5 | Large – 9.5

French Fries (GF)

With Aioli
Mini – 4 | Small – 7 | Large – 9

Garden Salad (GF)

Mini – 4.5 | Small – 7

Rocket, Pear, Parmesan and Walnut Salad (GF)

Mini – 4.5 | Small - 7

Spiced Onion Rings

Aioli – 7.9

DIETARY REQUIREMENTS: For anaphylaxis, coeliac or any other dietary requests, please alert our staff to assist you with menu choices. Whilst all care is taken when catering for special requirements, we cannot guarantee an allergy free environment. Please note that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, meat, onion, garlic & dairy products. NB: not all ingredients may be listed.