SMALL PLATES & SHARES

Roman style pizza bread french onion cream cheese, thyme oil	12
Garlic cheese bread (v)	10
Natural oysters (GF, DF) (ea) 4 (12) chilled with fresh lemon wedges	44
Kilpatrick oysters (GF, DF) (ea) 4.4 (12) smoked bacon, tomato, Worcestershire sauce, Tabasco sauce	48
Scallops pomodoro (GF, DFO) cherry tomato, chorizo crumble	19
Middle Eastern style crispy vegetable fritters (v) green harissa dressing	16
Cold smoked tuna tartare (GF, DF) wasabi kewpie, edamame, nori & spicy ponzu	18
Memphis style dry rub smoked pork riblets (GF, DF) peach relish	19
Ginger beer battered local prawns Filipino banana ketchup	19
Pan fried haloumi roasted pear, local honeycomb, rosemary oil	19

SIDES

Chips (v) with aioli	bowl 10 side 7
Sweet potato fries (v) with aioli	10
Wedges (v) sour cream, sweet chilli sauce	14
Seasonal vegetables (V, DF, GFO, VE) with olive oil	9
Wok tossed seasonal greens (v, gr with oyster sauce	(, DF) 9
Buttered mash (v, GF)	8
Garden salad (v, GF, DF, VE)	8

STEAKS (GFO)

Cooking over iron bark embers on our live fire grill gives our steaks a unique blend of smokiness, char & caramelisation.

Steaks are served with chips, leaf salad & choice of sauce.

Substitutions: mash \$2 vegetables \$2

Sirloin	Five Founders grain finished 200g (QLD)	36
Scotch fillet	Portoro grain fed 400g (Yambinya Station, NSW)	52
Rump	Yardstick 100 day grain fed 500g (Dinmore, QLD)	49
Eye fillet	Beef City Black 100 day grain fed 200g (Darling Downs, QLD)	48

Sauces: mushroom | peppercorn | gravy | garlic cream (GF) Extra sauce \$2

PIZZA

Using a slow fermented fresh dough, individually hand-shaped to order, topped & cooked in our custom-built oven. Our oven's intense heat imparts a subtle smoky flavour to the thin, crispy base delivering a bubbly charred appearance that can only be achieved with an authentic wood fired experience.

(GF) base \$4

Margherita (v) napoli base, fior di latte, basil	24
Meatlovers tomato base, Italian sausage, pepperoni, Calabrese salami, mozzarella	27
Pork spicy nduja, porchetta, burrata & salsa verde	26
Moroccan lamb spiced lamb mince, spinach, red onion, fetta, pine nuts, za'atar	25

Seafood 29 local prawn, hot smoked salmon, mussels,

Three cheese (v) 24 fior di latte, gorgonzola & parmesan, balsamic onion, spinach & fennel salad

calamari, dried tomato & caper tapenade



MAINS

Chinese style crispy duck maryland fire roasted plum sauce, mushroom rice, Asian greens

BBQ slow cooked lamb belly stuffed with

merguez (GFO) potato rösti, spinach purée & smoked fetta

Beer battered fish & chips 26 salad, tartare sauce

Seared fillet of Tasmanian salmon 38 crispy fried prawns & ginger dumplings, spicy cucumber & edamame salad, XO butter

FISH OF THE DAY

market price

24

ask for today's special or simply enjoy the fish grilled on the wood fire served with chips & salad

SALADS

Wood roasted butternut (GF) 26 marinated mushrooms, balsamic glazed radicchio, gorgonzola & candied walnuts

Tahini baked cauliflower (DFO) sweet potato wedges, freekeh, roast apple purée, avocado, honey harissa dressing

Bli Bli bowl (GF, DFO) 24 spiced carrot hummus, pomegranate glazed beetroot, caramelised pear, goat's cheese, rocket & dukkah

7 Add grilled chicken or crumbed calamari

(GF) Gluten Friendly (DF) Dairy Free (V) Vegetarian (VE) Vegan (GFO) Gluten Friendly Option (DFO) Dairy Free Option (VEO) Vegan Option

While we do our best to accommodate coeliac or severe allergies, we have an open kitchen so cannot guarantee that cross contamination will not occur. Please consider this when ordering from our menu.

SCHNITZEL

39

Our schnitzels are made from fresh 250g free range chicken breast, prepared & crumbed in house daily, served with house slaw & chips.

Substitutions: mash \$2 vegetables \$2

Plain (DFO)	27
emon & gravy	

Parmy 30 shaved ham, mozzarella, napoli sauce

30 grilled bacon, avocado, brie, hollandaise

PASTA & WOK

Chicken carbonara (GFO) 25 tagliatelle, roasted speck, chicken breast, button mushrooms, white wine garlic cream, shaved parmesan

Seafood risotto (GF) 34 local prawn, mussels, clams, crab, sunblush cherry tomato, saffron rice

Lo mein egg noodle stir fry (v) 28 woodland mushrooms, chinese cabbage, snow peas, crispy tofu, Szechuan soy glaze Add chicken

7

Potato gnocchi 35 smoked butternut sauce, spinach, Italian sausage, gruyère, crispy fried sage

TREAT YOURSELF

Sticky date pudding 12 butterscotch sauce, vanilla ice cream French style roasted plum & almond cake 12 brandy anglaise 12

Chocolate crèmeux (GFO) salted caramel, macadamia chocolate crisp

Gelato & sorbet 9 Maleny Food Co. 180ml tub. Choice of mango sorbet (vg), chocolate or vanilla gelato

Affogato 18 vanilla ice cream, shot of espresso with your choice of Frangelico, Brookie's Mac or **Baileys**

AVAILABLE FOR LUNCH ONLY Mon-Thurs 11.30am-2pm, Fri-Sun 11.30am-2.30pm **BURGERS & SANDWICHES** all served with chips **BLAT** 20 grilled bacon, lettuce, avocado, tomato on toasted turkish bread Grilled chicken burger 24 grilled chicken breast, lettuce, tomato, avocado, tasty cheese, aioli on a toasted milk bun Bli Bli burger 24 150g pure beef patty, American cheese, grilled bacon, lettuce, tomato, mustard, ketchup & pickle on a toasted milk bun Steak sandwich 27 12 hour slow roast rib eye of beef chargrilled served with lettuce, tomato, cheese, bacon, egg, braised onions, BBQ sauce on toasted bread

LUNCH STEAK

Rump 250g (GFO)	28
Yardstick 100 day grain fed (Dinmore, QLD)	
served with chips, salad & your choice of	
sauce	

Substitutions: mash \$2, vegetables \$2 Sauces: mushroom | peppercorn | gravy | garlic cream (GF) Extra sauce \$2

COFFEE & TEA

soy, lactose free, oat & almond milk available (50c extra)

Latte, cappuccino, flat white, macchiato, mocha, vienna, hot chocolate	cup 5.5 mug 6.5
Irish coffee, Baileys coffee	9.5
Wide variety of teas available	5



SENIORS MEALS - MAINS \$19

Seniors card must be presented when ordering seniors meals.

Panko crumbed calamari

house salad, chips, aioli

Ham & mushroom quiche

house salad, chips

Bangers & mash (GFO)

traditional Cumberland pork sausages, mash, peas, onion gravy

Fish & chips

panko crumbed fish fillet, tartare sauce, chips

Chargrilled chicken breast (GFO)

mash potato, broccoli, bacon, garlic cream

Pappardelle bolognese

thick ribbons of fresh egg pasta, tossed with homemade bolognese sauce, shaved parmesan

SENIORS SWEETS

Sticky date pudding 10

butterscotch sauce, vanilla ice cream

Freshly baked scones 9.5

jam & cream, your choice of tea or coffee

Cake of the day 12

with your choice of tea or coffee

KIDS MEALS - ALL \$12

For kids 3-11 years

All meals are served with tomato sauce on the side & choice of a complimentary Bulla Choc Bar or Bulla Raspberry Splits Ice Cream

Grilled cheeseburger

with chips

Ham & cheese pizza

Spaghetti bolognese (GFO, DFO)

with parmesan

Chicken nuggets

with chips

Freshly grilled chicken breast (GF, DF)

with seasonal vegetables

Battered fish

with chips

Panko crumbed calamari

with chips

Vegetarian meals are available upon request

