

OPENING TIMES

BREAKFAST Open Saturday & Sunday, 7.30am to 9:30am
LUNCH Open 7 days a week, 11.30am to 2.30pm
DINNER Open 7 days a week, 5.30pm to 8:30pm

- TO START -

Crumbed stuffed olives, lemon, chilli & herb aioli (V)..... \$12

Classic baked sour dough
with smoked rosemary butter (V)..... \$12

Ruby Creek mushroom & gruyere bruschetta (V)..... \$14

- ENTRÉE -

Queensland King Prawns

King prawns, heirloom tomatoes, watercress, orange, avocado & Ruby rose sauce (GF)..... \$25
Matched with Sirromet Sauvignon Blanc (2021)

Bresaola Carpaccio

Shaved bresaola, fried capers, parmesan, horseradish crème fraiche, extra virgin olive oil, baby herbs (GF)..... \$20
Matched with Signature Collection Shiraz Viognier (2018)

Lamb Cutlet

Parmesan & herb crumbed lamb cutlet, Sicilian eggplant & goat's curd... \$25
Matched with Le Sauvage Nebbiolo (2018)

Baked Brie Cheese

Honey & truffle baked brie cheese, candied spiced walnuts, balsamic reduction, poppy seed lavosh (V)..... \$22
Matched with Sirromet Pinot Grigio (2019)

Mooloolaba Scallops

Pan seared scallops, cauliflower cream, caperberry salsa & baby herbs (LG)..... \$25
Matched with Sirromet Chardonnay (2019)

Kilpatrick Oysters

½ Dozen baked oysters, bacon, Kilpatrick sauce & fresh lemon..... \$32
Matched with Signature Collection Chardonnay Pinot Noir Sparkling (2016)

- MAINS -

Market Fish

Served with chefs' inspiration..... Market price
Matched with granit Vermentino (2021)

Crab Linguini

Sauteed crab, cherry tomatoes, chilli, garlic, baby spinach & creamy tomato sauce..... \$32
Matched with Sirromet Sauvignon Blanc (2021)

Beef Cheek

Slow braised beef cheek, pumpkin puree, Savoy cabbage, crispy kale & red wine jus..... \$34
Matched with "The Edward" Cabernet Sauvignon Shiraz (2019)

Gnocchi

Potato gnocchi, ruby creek mushrooms, baby spinach, pine nuts, white wine & cream garlic sauce..... \$31
Matched with Signature Collection Chardonnay (2017)

Chicken

Pan seared breast, sweet potato puree, baby winter vegetables, thyme jus.. \$35
Matched with granit Fiano (2021)

Pork Cutlet

Chargrilled Pork cutlet, celeriac cream, broccolini, apple cider chutney & seeded mustard jus..... \$42
Matched with granit Lagrein (2021)

Beef Fillet

(Add King Prawn \$8)
Chargrilled 200gm beef fillet, parmesan potato gratin, seasonal greens, truffle butter & jus..... \$44
Matched with Signature Collection Museum Release Cabernet Sauvignon (2016)

- PIZZA -

Try with either Sirromet Pinot Grigio (2019) or granit Lagrein (2021)

Supremo

Salami, pepperoni, capsicum, mushroom, olive, onion & pineapple..... \$25

Margarita

Tomatoes, basil leaves, mozzarella & bocconcini cheese, basil pesto (V).. \$25

BBQ Carnivore

BBQ sauce, Bacon, pepperoni, prosciutto, beef, onion & thyme..... \$25

Marinara

Prawn, salmon, onion, capers, cherry tomatoes, roquette & salsa Verde \$25

Tuscan Lamb

Herb & garlic marinated lamb, onion, feta, garlic mint yoghurt..... \$25
Low gluten and vegan pizza bases available upon request

- SIDES -

Thick cut chips

served with Sirromet Salt & aioli (V)(LG)..... \$12

Salad

mixed leaves, baby tomatoes, Spanish onion, bocconcini & balsamic vinaigrette (V)(LG)..... \$12

Seasonal Vegetables

extra virgin olive oil, sea salt & cracked black pepper (V)(GF)(DF)..... \$12

- DESSERT -

Warm sticky Medjool date pudding, Brook gin butterscotch sauce

& almond nougatine \$16
Matched with "The Ivy" Fortified Sweet Verdelho (2021)

White chocolate crème brûlée, seasonal berries & mandarin gel..... \$16

Matched with Late Harvest Viognier (2019)

Sable biscuits, coconut cream, caramelized popcorn, mango pearls & rose petal (GF)(DF)..... \$16

Matched with Late Harvest Viognier (2019)

Tuscan Cheese Plate, poppy seed lavosh, fig & fennel paste

& fruits (Serves 2)..... \$30
Matched with "The Ivy" Fortified Sweet Verdelho (2021)
(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

- KIDS MEALS -

Ham & cheese pizza..... \$15

Fish & chips..... \$15

Pasta with Napoli sauce & parmesan..... \$15