

ALL DAY MENU

DAILY FROM 12PM

GRAZING

MOUNT ZERO OLIVES citrus, rosemary, fennel (ve, gf)	9
FLATBREAD chilli-garlic butter (v, s, gfo)	12
HUMMUS confit garlic oil, aleppo, flatbread (ve, s, gfo)	16
WHIPPED RICOTTA truffled honey, flatbread (v, gfo)	16
BABA GANOUSH smoked eggplant, tahini, dukkah, flatbread (ve, n, s, gfo)	16
CHIPS house ketchup (ve)	12

PLATTERS

THE DIPS PLATTER [SERVES 2-3] hummus, whipped ricotta, baba ganoush, flatbread (v, n, s, gfo)	36
THE CHARCUTERIE PLATTER [150G SERVES 2-3] jamón serrano, bresaola, truffle salami, crispbread, pickled peppers (df, gfo)	29
THE CHEESE PLATTER [150G SERVES 2-3] Manchego, Oak Blue, Adelaide Hills Brie, crispbread, chutney (v, gfo)	29
THE GRAZING PLATTER [SERVES 4-6] hummus, whipped ricotta, baba ganoush, jamón serrano, bresaola, truffle salami, Manchego, Oak Blue, Adelaide Hills Brie, olives, crispbread, chutney, pickled peppers, flatbread (n, s, gfo)	85

PIZZAS

MARGHERITA tomato sugo, fior di latte, basil (v)	24	gfo + 4
DIAVOLA tomato sugo, pepperoni, fior di latte, hot honey	29	
CLÁSICO tomato sugo, prosciutto, fior di latte, rocket	29	
SMOKEHOUSE BBQ sugo, smoked brisket, fior di latte, pickled onion, jalapeño	30	
HAWAIIAN tomato sugo, pineapple, ham, fior di latte	32	
HARVEST tomato sugo, macadamia mozzarella, charred eggplant, sun-dried tomato, kalamata olives, basil (ve, n)	28	

WEEKLY LINEUP

DIP + SIP [SERVES 2]50

Enjoy our dips platter and your choice of two beverages including Aperol Spritz, glass of house wine or schooner of house beer.

Available daily from 12:00pm until kitchen close

BURGER + BEVERAGE30

Enjoy our wagyu cheeseburger + chips with a schooner of house beer or a glass of house wine.

Available Wednesday - Friday during lunch and dinner service

PIZZA + VINO [SERVES 2]35

Enjoy your choice of one pizza and two glasses of house wine.

Available Thursdays from 5:00pm - 8:00pm

PIZZA SPECIAL20

Enjoy any of our pizzas for just \$20 all day.

Available Thursdays from 12:00pm - 8:00pm

COFFIN BAY OYSTERS [6 / 12]24 / 45

A little taste of summer, with fresh Coffin Bay oysters and a refreshing apple and cucumber mignonette (gf, df, sf, a)

Available Saturday - Sunday from 12:00pm until sold out

HAPPY HOUR

Aperol Spritz	\$14
Wine selection	\$9 G / \$45 B
Beer selection	\$8 SCHOONER

Availabe daily from 4:00pm - 6:00pm

[V] Vegetarian [VE] Vegan [VO] Vegetarian Option [GF] Gluten Free [GFO] Gluten Free Option [DF] dairy free
[N] Contains Nuts [S] Contains Sesame [SF] Contains Shellfish [F] Contains Fish [A] Australian Seafood [I] Imported Seafood
We cannot guarantee against cross-contact. Dips and grazing boards carry several allergens.

LUNCH + DINNER MENU

WEDNESDAY – SUNDAY 12PM – 3PM + 5PM – 8PM

SMALL

SICHUAN HONEY WINGS ponzu mayo (df)	18
SALT + PEPPER CALAMARI crispy native saltbush, aioli (df, sf, a)	20
JAMÓN CROQUETTES [2] parmesan, aioli	14
PULLED BRISKET BAO [2] hoisin, coriander, pickles, crispy shallot (df, s)	18
WILD MUSHROOM SPRING ROLLS [3] sweet chilli (ve)	19
LAMB SKEWERS [2] pomegranate molasses, radish salsa, labneh (gf)	26
TUNA TOSTADA [2] chilli oil, avocado, pickled onion, sesame (gf, df, s, a, f)	28

KIDS

CHICKEN TENDERS chips, tomato sauce	15
MARGHERITA PIZZETTA tomato sugo, fior di latte, basil	15
BATTERED FISH chips (df, a)	15
SPAGHETTI BOLOGNESE parmesan	15

LARGE

WAGYU CHEESEBURGER housemade wagyu brisket + short rib patty, cheddar, pickles, chipotle mayo, chips (gfo, vo)	28
BEER-BATTERED CORAL COAST BARRAMUNDI tartare sauce, lettuce, chips (df, f, a)	29
FREE-RANGE CHICKEN PARMIGIANA vodka sugo, mozzarella, basil, chips	29
FREE-RANGE VIETNAMESE CHICKEN SALAD wombok, snake beans, cashew, nuoc cham (df, gf, n, f, i)	29
CORAL COAST BARRAMUNDI yellow curry sauce, sweet potato, Asian greens (gf, df, s, f, a)	36
MOOLOOLABA KING PRAWN LINGUINE chilli-garlic sofrito, pangrattato (gfo, sf, a)	38
RIVERINA BLACK ANGUS STRIPLOIN MB2+(350G) Café de Paris butter, rocket, chips (f, i)	45
FIRE-ROASTED BUTTERNUT PUMPKIN whipped tahini, spiced lentils, chilli oil (ve, gf, s)	32

LARGE TO SHARE

AVAILABLE FRIDAY - SUNDAY

FREE-RANGE SRI LANKAN BUTTERFLIED CHICKEN [SERVES 3 - 4] lemongrass sambal, cardamom-mint yoghurt (gf)	54
WARILBA ORGANIC LAMB SHOULDER [SERVES 3 - 4] sticky tamarind glaze, fresh herb salad, charred lime (gf, df, f, i)	85

SIDES + SALADS

SHAVED FENNEL summer citrus, kalamata olives, mint, chilli oil (ve, gf, s)	16
BROCCOLINI mandarin oil, crispy shallots (ve, gf)	16
HEIRLOOM TOMATO + STRACCIATELLA pickled onion, EVOO, balsamic, basil (v, gf)	18
CAESAR SALAD cos, anchovy dressing, parmesan, pangrattato (f, i)	16

TO FINISH

MANGO-COCONUT PANNA COTTA (ve, gf)	16
PAVLOVA lemon curd, passion fruit, berries (gf)	16
DOUBLE CHOCOLATE BROWNIE salted caramel, hazelnut crumble, vanilla ice cream (n)	15
MALENY ICE CREAM SELECTION chocolate + vanilla (gf)	14
MALENY SORBET SELECTION raspberry + lemon (ve, gf)	14

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