**Entrée/To Share**

**Soup of the Day $16 GFO**

Served with Crusty bread

**Chefs Selection of Bread & dips $17.50 V/GFO/VO**

**Garlic Pizza $16.50 V GFO**

Fresh garlic confit topped with mozzarella cheese

**Beetroot & Goats Feta Crostini $18 GFO**

Marinated sliced beetroot with Goat’s cheese and herbs

**Stuffed Mushrooms $19 V/GF/VO**

Six Mushrooms stuffed with garlic butter & melted cheddar cheese

**Crispy Szechuan Calamari $19 GF**

Calamari coated in a Szechuan dust, deep fried to crispy perfection. Served with aioli and sweet chilli

**Half Shell Scallops $21.50 GF**

Served with herb butter and parmesan cheese

**Prawn & Chorizo Crostini $22 GFO**

Pan Seared Australian prawns & Chorizo with Avocado & Herbs

**Salads**

**House Salad $16.50 VO/DF/GF**

Mixed green leaves, Spanish onions, avocado, tomato, cucumber, olives & parmesan cheese & dressing

**The Quinoa Bowl (KIN WAA) $24 VE/DF/GF**

Quinoa, avocado & hummus, Charred Capsicum, Pickled Onions, Rosemary Chat Potatoes, Marinated Beetroot, topped with Tahini dressing, dukkha & mixed seeds

**Add Ons:**

**Cajun Chicken $7**

**Smoked Salmon $12**

**Prawns $13.50**

**Szechuan Calamari $12**

**Bacon $7**

**Mains**

**Pasta Arrabiata $25 VE/DF/GFO**

Sauteed Onions, tomatoes, Charred Capsicum & chilli, fresh herbs & topped with Rocket

**Spaghetti Bolognaise $27 DFO/GFO**

Homemade bolognaise, pasta topped with shaved parmesan cheese

**Puttanesca Pasta $29 VO/DFO/GFO**

Sautéed Onions, capers, olives, tomatoes & anchovies (optional) with sauce pomodoro sauce & fresh herbs

**Creamy Pesto chicken pasta $32 GFO**

Pan seared chicken with homemade pesto sauce, onions & Tomatoes & rocket

**Prawn & Scallop Marinara $38 DFO/GFO**

Pan Seared Prawns & Scallops with onions, tomato’s & capers, finished with parmesan cheese & herbs

**Traditional Chicken Parmigiana $30**

Butterflied chicken breast, tomato, ham & melted cheese topping, chips, Salad & topped with sliced avocado

**Market Fresh Local Fish $POA GF/DFO**

Grilled fillet served with chat potatoes, Seasonal Vegetables Romesco sauce & balsamic dressing

**Bourbon BBQ Ribs $35 GF/DF**

Slow braised ribs served with house slaw and chips

**Confit Chicken Maryland’s $29**

Slow cooked Chicken served with warm Mediterranean Couscous salad

**Pizza**

**Margarita $22 V/VO**

Tomato sauce, fresh basil, fresh tomato & mozzarella.

**Huey's $24**

Tomato Sauce, double ham, double pineapple & mozzarella.

**Pepperoni $24**

Tomato Sauce, mozzarella, pepperoni.

**Diablo $25**

Tomato & Hot chilli sauce, chorizo, Spanish onion, jalapeno, capsicum & mozzarella.

**Mango Chicken $26**

BBQ sauce, chicken, fresh spinach, Spanish onion, mango, jalapenos & mozzarella.

**Our Supreme $27**

Pomodoro Sauce, mozzarella, ham, pepperoni, Spanish onion, mushrooms & capsicum

**The Vegetarian $24.50 V/VO**

Tomato sauce, Spanish onion, Rocket, olives, Charred capsicum, mushroom, tomato & mozzarella

**The Vegan Pizza VE $26**

Pomodoro sauce, Rocket, fresh tomatoes, Spanish Onion, Charred Capsicum & tahini sauce

**V = Vegetarian**

**VE = Vegan**

**VO = Vegan Option**

**GF = Gluten Free**

**GFO = Gluten Free Option $3**

**DF = Dairy Free**

**DFO = Dairy Free Option**

**POA – Price on Asking**

**Our team are happy to accommodate any dietary requirements to our best ability. Just talk with one of our team members…**

**Beer**

Great Northern Zero **$6.50**

Great Northern Super Crisp **$7.00**

XXXX Gold **$7.00**

Corona **$8.00**

Sol **$8.00**

James Boags Premium **$8.00**

Great Northern Original **$8.00**

Crown Lager **$8.00**

Asahi Super Dry **$8.50**

Burleigh Big Head **$9.00**

Coppers mild ale **$8.00**

Furphy **$8.00**

James Squire *150* Lashes **$8.00**

Little Creatures P/A **$8.80**

**Cider:**

Somersby Apple **$8.00**

Somersby Pear **$8.00**

**Other:**

Brookvale Iced Tea **$10**

Matso’s Ginger Beer **$10**

**Tap Beer:**

Heads Of Noosa Japanese Lager **$9.00**

Heads Of Noosa Mid Lager **$9.00**

**Soft Drinks:**

Cans 375ml selection **$3.50**

Charlies Fresh Juice Range 300ml **$4.50**

Charlies Fresh Juice Range 500ml **$5.50**

Lipton’s Iced Tea’s  **$5.00**

Bundaberg Range **$5.00**

Shweppes Range **$4.50**

Coconut Water **$5.50**

**Mocktails:**

**Mockarita $18.50**

*Lyre’s White Cane Spirit, Lyre’s Orange Sec, Lime, Sugar, Salt Rim*

**Mocklada $12**

*Coconut Cream, Lime, Pineapple Juice, Sugar Syrup*

**Mockjito $12**

*Soda Water, Lemonade, Lime, Mint*

**Wines**

**Sparkling: GLS BTL**

**Villa Sandi Prosecco** **$9 $40**

*Italy NV*

**Villa Sandi Prosecco** **N/A $10**

*Piccolo Italy 200ml NV*

**White:**

**Mount Trio Chardonnay** **$8.50 $36**

*Porongurup, WA 2020*

**Little Angle Pinot Gris** **$8.50 $37**

*Marlborough NZ, 2021*

**Tim Adams Riesling**  **$9.00 $38**

*Clare Valley, 2020*

**Tin Cottage Sauvignon Blanc** **$8.50 $37**

*Marlborough NZ 2021*

**Pink:**

**Mount Trio Moscato**  **$8.50 $38**

*Porongurup, WA*

**Jericho Rose**  **$9.50 $39**

*Adelaide Hills 2020*

**Sweet/Dessert:**

**Austin’s Riesling** **N/A $33**

*Moorabool Valley 2018 375ml*

**Tim Adamas Botrytis Riesling** **N/A $36**

Clare Valley 375ml 2017

**Red:**

**6ft 6 Pinot Noir** **$8.50 $38**

*Geelong/Victoria 2021*

**Mount Trio Merlot** **$8.50 $38**

*Margaret River 2020*

**The Footbolt Shiraz** **$9 $39**

*Mc Laren Vale 2019*

**Cherry Blossom Pinot Noir** **N/A $40**

*Great western Australia 2020*

**Rocky Gully Cabernets** **N/A $44**

Frankland Estate 2018

**Battle Of Bosworth shiraz** **N/A $48**

Mc Laren Vale, Organic 2019

**Speak to our team for other cocktails options such as classics. Or if you have a favourite flavour in mind, we will try our best to make something up for you…**

**Cocktails**

**Margarita $19.00**

*Sierra Tequila, Cointreau, Lime, Sugar Syrup*

**Mojito: Classic/Lychee/Passion F $18.50**

*Bacardi Carta Blanca, Lime, Sugar syrup, Mint*

**Caprioshka $18.50**

*Smirnoff Vodka, Lime, Sugar Syrup, Mint*

**Caramel Bailies Espresso Martini $18.50**

*Smirnoff Vodka, Bailies, Fresh Espresso Coffee, Caramel, Sugar Syrup*

**Classic Espresso Martini $18.50**

*Smirnoff Vodka, Kahlua, Fresh Espresso Coffee, Sugar Syrup*

**Pina Colada $18.50**

*Sailor Jerries, Malibu, Coconut Cream, Lime, Pineapple, Sugar Syrup*

**Singapore Sling $18.50**

*Smirnoff Vodka, Cointreau, Strawberry Liquor, Grenadine, Lime, Pineapple*

**Midori Illusion $18.50**

*Midori, Smirnoff Vodka, Cointreau, Lime, Pineapple*

**Aperol Spritz $17.50**

*Aperol, Prosecco, Soda, Orange Wedges*

**Sours: Amaretto/Whisky/Chamboard/Sloe Gin/Blue Caraco $19.50**

*Spirit of choice W Lemon, Egg White, Sugar Syrup, Angostura Bitters*

**Ello Vera $19.50**

*Green Chartreuse, Midori, Bombay Sapphire, Aloe Vera, Lime, Sugar syrup*

**Balboa $18.50**

*Kalki moon gin, Hendricks’s gin, lime, elderflower liquor, cucumber & prosecco*

**Frozen Slushie $17.50**

**Classic Margarita/ Soho Lychee Margarita**

*Sierra Tequila, Cointreau, Lime, Sugar, H2o*