

# Breakfast 7am - 10:30am

chilli eggs v 22  
scrambled free range organic spicy eggs, activated local sourdough,  
meredith dairy goats cherve

loaded porridge pot ve 18  
overnight cinnamon rolled oats, seasonal fruit, berry compote, pistachios

huevos rancheros gf/v/df 22  
char grilled capsicum, black beans, potatoes, fire roasted jalapeno salsa,  
two free range organic eggs, sriracha sauce, corn tortilla

bubble and squeak gf 23  
pork, apple, sage butchers sausage, fried greens and mash, bacon jam

eggs benedict 22  
locally smoked bacon, baby spinach, two free range organic eggs, local  
sourdough, hollandaise

eggs atlantic 24  
smoked salmon, fried capers, two poached free range organic eggs, local  
sourdough, hollandaise

portside breakfast 30  
eggs your way, locally smoked bacon, butchers chipolata, garlic mushrooms,  
cherry tomatoes, house made baked beans, hash brown, local sourdough

local mushrooms on toast v 24  
pan fried locally grown mushrooms, wilted spinach, fried haloumi, white  
bean puree, poached free range egg on local sourdough

baked apple waffles 24  
two belgian waffles, pecan and sultana baked granny smith apple, maple  
syrup, candied pecans and ice cream

add ons 5  
bacon/mushroom/haloumi/salmon/house made baked beans/hashbrown

v:vegetarian ve:vegan gf:gluten free gfo: gluten free option df:dairy free

# Starters

from 11am

for the table v warmed olives, meredith dairy goats cherve, sourdough, chilli butter	14
basque style chicken gf chicken thigh, peppers, olives, plum tomato puree, paprika	22
bruschetta on local charcoal sourdough peperonata, meredith dairy goats cherve on charcoal sourdough	20
seafood taster gf local prawns, hervey bay whiting, fresh oysters, smoked salmon, local fruit, sauce marie rose	28
house made arancini (four) ask your friendly waitperson for todays flavour	20
house made egg and black garlic pasta v local mushroom, black garlic, spinach, cream and white wine sauce	28

# Tacos and Quesadillas

from 11am

tacos available on gf blue corn tortillas

baja fish tacos 26  
pepper battered local reef fish, guacamole, slaw, rocket, chipotle, chilli lime aioli

cajun pollo tacos 26  
cajun chicken thigh, pineapple pico de gallo, slaw, chipotle, chargrilled capsicum, chilli lime aioli

southern fried chicken tacos 26  
fried chicken, fried haloumi, guacamole, slaw, rocket, chipotle, chilli lime aioli

adobo mushroom tacos ve26  
fried local mushrooms in adobo sauce, guacamole, peppers, slaw, rocket, white bean puree

quesadillas ve option available 24  
12 inch tortilla filled with mexican cheese, fire roasted jalapeno salsa, chipotle with your choice of pulled pork, cajun chicken or vegetables toasted  
served with pico de gallo and guacamole

## To Share

chilli lime chicken fajitas for two 52  
chicken thigh, peppers, onion, black beans in a adobo sauce, served with guacamole, refried beans, chilli lime aioli, chipotle and flour tortillas

spicy pulled pork nachos for two 48  
authentic pork chilli con carne on a bed of house made corn chips, mexican cheese, fire roasted jalapeno salsa, guacamole, chipotle, chilli lime aioli

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# Mains from 11am

pork cutlet gf moisture infused pork, wilted silver beet, beetroot puree, sage butter, seasonal greens	36
house made egg pasta ask your friendly waitperson for today's pasta	38
wild caught australian fish gfo grilled or battered, greens in season	MP
grilled tasmanian salmon gf beetroot puree, seasonal greens, wilted spinach, capsicum coulis, chilli lime butter	36
california waffles southern fried chicken thigh, thick cut bacon, maple syrup, ice cream, belgian waffles	32
grilled seafood platter for two gfo locally sourced seafood, house salad, seasonal fruit, fries	MP
thai green vegetable curry gf/ve house made green curry paste, seasonal greens and vegetables, coconut rice + chicken 10	32
chimmichanga vegan option available shallow fried flour tortilla stuffed with refried beans, mexican cheese and your choice of pulled pork, chicken or vegetables	32
lamb peperonata gf lamb rump and peperonata sous vide, hasselback kiphler potatoes, seasonal greens	42
rib fillet 300g grass fed angus fat score 2+ gfo hasselback kiphler potatoes, seasonal greens, house made onion rings, your choice of mushroom, green peppercorn, red wine or garlic sauce	MP

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# Dessert

made in house

persian orange and almond cake gf thick dollop cream or ice cream	12
california peach and ginger carrot cake thick dollop cream or ice cream	12
chefs specialty cheesecake ask your friendly waitperson about todays cheesecake	12
house made sweet bread loaf butter and lemon curd	10
triple chocolate brownie thick dollop cream or ice cream	12
dessert taco with lemon curd cream, seasonal fruit	14
churros with apple, pecan, chocolate ganache	14
earl grey crème brulee gf	14
ginger panna cotta with maleny salted lime sorbet gf	14
bunuelos de chocolate y chile (deep fried anvers chocolate chilli truffles)	17
affogato espresso, maleny vanilla bean gelato, frangelico	14

# Kids Breakfast

7am 10.30am

12 yrs and under

bacon, egg and cheese toasted wrap 15

waffle with ice cream and seasonal fruit 15

bacon, eggs, and hash brown 15

all kids meals come with a OJ

# Kids Mains

from 11am

12 yrs and under

andre's fried chicken and chips 16

keira's battered reef fish and chips 16

sharde's baby chicken waffle 16

all kids meals come with a OJ and a bowl of icecream