

Breakfast 7am - 10:30am

breakfast pannacotta ve coconut pannacotta, chocolate house made granola, seasonal fruit, strawberry coulis	23
chilli eggs v scrambled free range organic spicy eggs, local activated sourdough, goat cherve	22
huevos rancheros gf/v/df char grilled capsicum, black beans, congo potatoes, fire roasted jalapeno salsa, two free range organic eggs, sriracha sauce, corn tortilla	22
next level smashed avo v local avocado, beetroot hummus, pumpkin pico de gallo, burrata, pistachio dukkah	23
eggs benedict locally smoked bacon or tassie cold smoked salmon, baby spinach, two free range organic eggs, local sourdough, hollandaise	23
green breakfast v seasonal steamed greens, baby spinach, two poached free range organic eggs, local sourdough, basil hollandaise	24
portside breakfast eggs your way, locally smoked bacon, butcher chipolata, garlic local mushrooms, yandina truss tomatoes, house made baked beans, hash brown, local sourdough	30
local mushrooms on toast ve pan fried in EVOO, asparagus, wilted spinach, white bean puree, local sourdough	23
waffles two belgian waffles, fresh market strawberries, strawberry coulis, persian fairy floss, icecream	24

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 mt zero olives, burrata, local sourdough	19
chicken satay g.f. chicken thigh, house made peanut satay, cucumber and mint salad	22
pumpkin bruschetta on local sourdough toasted sourdough topped with basil pesto, roasted pumpkin, tomatoes, spanish onions, goat cherve	19
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	22
trio of whiting panko crumb, pepper battered and grilled whiting, spring salad preserved lemon and white anchovy mayonnaise	32
wilsons pocket zuchinni flowers v local zuchinni flowers stuffed with arancini fried in a pepper batter	22
house made egg and black garlic pasta v local mushroom, black garlic, spinach, cream and white wine sauce	28

Lunch from 11am - 1.45pm

tacos also 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
chicken thigh in cajun spices, 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

pulled lamb tacos 26
slow cooked lamb rump, cucumber pico de gallo, guacamole, slaw, rocket, raita, chilli lime aioli

adobo mushroom tacos ve 26
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 served toasted with pico de gallo and guacamole

wild caught australian fish gfo 26
grilled or battered, greens in season, house made tartare

chimmichanga vegan option available 32
shallow fried flour tortilla stuffed with refried beans, mexican cheese and your choice of pulled pork, chicken, or vegetables

california waffles 32
southern fried chicken thigh, thick cut bacon, maple syrup, ice cream, belgian waffles

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Mains from 5.30pm

black satin duck house made ramen noodles, quail egg, seasonal greens, ginger and soy duck bone broth	38
house made egg pasta ask your friendly waitperson for today's pasta	38
wild caught australian fish gfo grilled or battered, greens in season, house made tartare	MP
grilled tasmanian salmon gf beetroot puree, avocado and goats cherve whip, blistered truss yandina tomatoes, greens in season	39
Kashmiri lamb curry sous vide lamp rump finished in a rich slow cooked Kashmiri style curry with turmeric basmati rice, raita and paratha flat bread	42
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
chimmichanga vegan option available shallow fried flour tortilla stuffed with refried beans, mexican cheese and your choice of pulled pork, chicken, or vegetables	32
wagyu black opal 300g rib fillet 380 days grain fed MB4-5 gfo hasselback kiphler potatoes, greens in season, black garlic butter, house made onion rings, choose: mushroom, green peppercorn, red wine or garlic sauce	MP

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Dessert made in house

devonshire tea two freshly baked scones, thick dollop cream, house made conserve bottomless standard espresso coffee or looseleaf tea (excludes cold drinks)	15
zucchini date and walnut cake with lemon mascarpone thick dollop cream or ice cream	12
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
triple chocolate brownie thick dollop cream or ice cream	12
strawberry cheesecake chimichanga strawberries, cream cheese, lemon curd, deep fried and rolled in cinnamon sugar	14
churros with chocolate ganache and reece's pieces	14
chilli chocolate crème brulee gf	14

To Share

grilled seafood platter for two gfo locally sourced seafood, house salad, seasonal fruit, fries	MP
chilli lime chicken fajitas for two chicken thigh, peppers, onion, black beans in adobo sauce, served with guacamole, refried beans, chilli lime aioli, jalapeno salsa, chipotle and flour tortillas	52
spicy pulled pork nachos for two authentic pork chilli con carne on a bed of house made corn chips, mexican cheese, fire roasted jalapeno salsa, guacamole, chipotle, chilli lime aioli	48
plateau a fromage baked whole brie with honey and sage, house made ricotta dip, burrata, waygu pastrami, marinated olives, whole caperberries, seasonal fruits	70
cane cutters platter soft boiled and seasoned quail egg, southern fried seasonal vegetables, tassie cold smoked salmon, blistered yandina truss tomatoes, house made chicken satay skewers	70
portside tasting platter lamb skewers with cucumber pico de gallo, raita, arancini stuffed jalapeno, fried haloumi, mini pulled pork chimichanga, noosa black garlic buttered sourdough, two natural oysters, two kilpatrick oysters	70

Kids Breakfast

7am 10.30am

12 yrs and under only

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 an OJ	

Kids Mains

from 11am

12 yrs and under only

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	