

breakfast

7am - 10.30am



Extra Hungry?

+ bacon rasher	5
+ tassie smoked salmon	7
+ grilled haloumi	5
+ avocado	5
+ hash brown	4
+ garlic mushrooms	5
+ house made baked beans	5
+ bb egg	4
+ truss tomatoes	5
+ focaccia	3
+ sauce	2

banana bread french toast	24
fried thick cut house made banana bread, lemon curd, maple syrup, meringue	
acai bowl gf ve	23
toasted gluten free granola, coconut yoghurt, seasonal fruit, acai sorbet, chia seeds	
eggs benedict	24
poached BB eggs, hollandaise, baby spinach, local focaccia with local butcher bacon	
green breakfast v	24
seasonal steamed greens, baby spinach, poached BB eggs, basil hollandaise, local focaccia	
eggs atlantic	28
poached BB eggs, hollandaise, baby spinach, local focaccia, tassie smoked salmon, fried capers	
breakfast waffles	26
belgian waffles, raspberry sorbet, berries, white chocolate, coconut, raspberry coulis	
portside breakfast	30
BB eggs your way, locally smoked bacon, butchers sausage, garlic mushrooms, truss tomatoes, house made baked beans, hash brown, tomato relish, local focaccia	
chilli eggs	22
chilli scrambled BB eggs, goat cherve, baby spinach, sriracha sauce, local focaccia	
tumeric tofu scramble ve	23
scrambled tumeric tofu, pan fried garlic mushrooms in EVOO, wilted baby spinach, white bean puree, local focaccia	
huevos rancheros gf v df	22
black beans, potatoes, char grilled capsicum, salsa, two BB eggs, sriracha sauce, corn tortilla	

v - vegetarian **ve** - vegan **gf** - gluten free **df** - dairy free

whilst every effort is taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free
1.4% card processing fee | menu prices and items subject to change

entree

from Ham

seafood taster 34

local prawns, natural tassie oysters, grilled local whiting, smoked salmon, fresh seasonal fruit, sauce marie rose

split QLD prawns 28

local split prawns grilled in noosa
black garlic butter

jalapéno corn bread 17

fresh house made jalapéno corn bread, duo of pepe saya and black garlic butter

house made arancini (4) 22

ask your waitperson for today's
flavour

fresh oysters 1/2 dozen gf 29

natural
speck kilpatrick
chimmichurri

tostada duo gf 26

two crispy blue corn tortillas, topped with
white bean puree, grilled local whiting,
guacamole, chimmichurri, fried capers

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fiesta

11am - 1.45pm



chimmichanga	32
ve option available	
shallow fried flour tortilla stuffed with refried beans, mexican cheese and your choice of beef brisket or adobo chicken with corn chips, chipotle, chilli lime aioli, guacamole	
quesadillas	26
ve option available	
12 inch tortilla filled with mexican cheese, chipotle with your choice of beef brisket or adobo chicken toasted with pico de gallo and guacamole	
californian chicken waffle	32
southern fried chicken thigh, thick cut bacon, maple syrup, ice cream, belgian waffle	
teriyaki beef tacos	26
marinated shaved beef rib fillet, pico de gallo, guacamole, slaw, greens, chipotle, chilli lime aioli	
baja fish tacos	26
pepper battered local reef fish, pico de gallo, guacamole, slaw, greens, chipotle, chilli lime aioli	
beef brisket tacos	26
slow cooked beef brisket, chargrilled capsicum, pico de gallo, guacamole, slaw, greens, chipotle, chilli lime aioli	
chimmichurri tofu tacos ve	26
pan fried local mushrooms and tofu with chimmichurri, pico de gallo, guacamole, slaw, greens, white bean puree	
prawn tacos	28
pan - fried garlic prawns, pico de gallo, guacamole, slaw, greens, chipotle, chilli lime aioli	
southern fried chicken tacos	26
fried chicken, fried haloumi, pico de gallo, guacamole, slaw, greens, chipotle, chilli lime aioli	

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main



confit duck 38

18 hour slow cooked confit duck leg, sweet potato polenta mash, seasonal greens, citrus compote, balsamic glaze

chicken molé 38

chicken thigh in a traditional sweet yet spicy house made molé sauce with a hint of chocolate, spanish rice, pickled red onion, sesame seeds, flour tortillas

house made egg pasta 38

ask your waitperson for today's pasta special

seafood platter for one 80

fresh cold and hot grilled platter with tassie oysters, tassie half shell scallops, local prawns, reef fish, moreton bay bug, tassie salmon, seasonal fruit and dipping sauces

wild caught fresh australian fish gfo MP

grilled or battered, fresh steamed greens in season, house made tartare

lamb birria 38

slow cooked lamb stew with spicy authentic flavours of mexico, served with spanish rice, tortillas

pork tenderloin gf 38

citrus chilli marinated pork medallions, mexican quinoa salad, red capsicum coulis

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to share

tacos and sangria

90

a selection of ten tacos of your choice to share (we recommend sharing between 3-4 people) and a jug of house sangria

portside tasting platter

70

chicken skewers with pico de gallo, arancini stuffed jalapeno, fried haloumi, mini pulled beef quesadillas, noosa black garlic on toasted focaccia, four natural tassie oysters

chilli lime chicken fajitas for two gfo

52

chicken thigh, peppers, onion, black beans in adobo sauce, served with guacamole, refried beans, chilli lime aioli, jalapeno salsa, chipotle and flour tortillas

beef brisket nachos for two gf

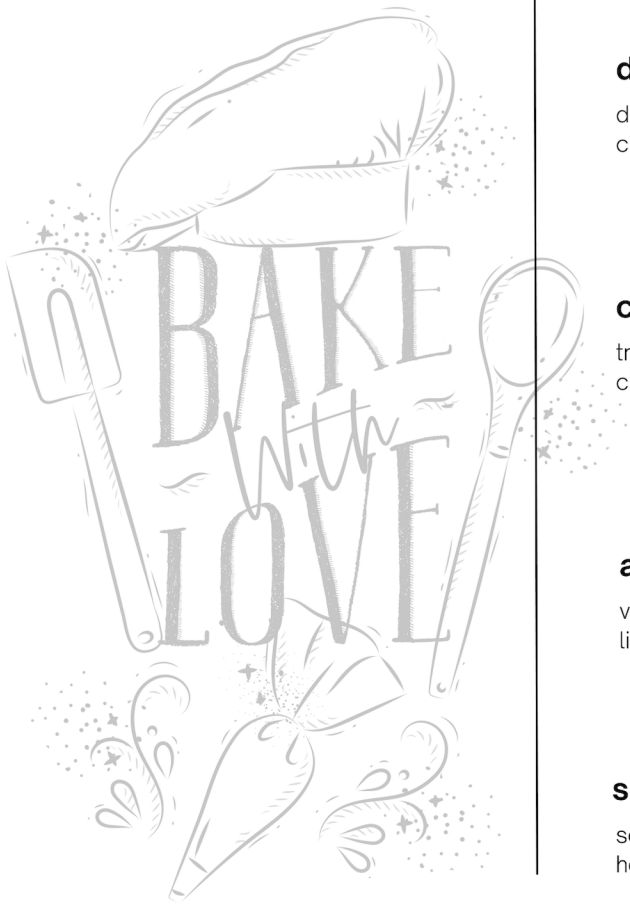
48

beef brisket chilli con carne on a bed of house made corn chips, mexican cheese, jalapeno salsa, guacamole, chipotle, chilli lime aioli

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dessert

please see our
cake cabinet for
today's cakes



devonshire tea 15

two freshly baked scones, thick dollop
cream, house made conserve
bottomless standard espresso coffee or
looseleaf tea
(excludes cold drinks)

vanilla bean pannacotta gf 17

with raspberry coulis, white chocolate shard

pina colada creme brulee gf 17

coconut, white rum, pineapple

dessert taco 17

deep fried tortilla filled with berry
cheesecake rolled in cinnamon sugar

chai masala churros 17

trio of churros, chai custard and
chocolate ganache

affogato 17

vanilla ice cream, espresso, your choice of
liqueur

scoop duo 17

scoops of raspberry and acai sorbet with
house made biscotti

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