

BAR

SPARKLING & WHITE WINE

glass/bottle

TWO THIRDS SEMILLON SAUVIGNON BLANC 12/55

Fresh and lively with green colour, citrus and tropical aromas; captivating, crisp and refreshing

THE FAMILY VERMENTINO 13/60

Subtle and crisp with lifted lemon blossom aromas, showing fresh green apple flavours with a lovely saltiness

PINOT GRIS 13/60

Floral aromas of rosehip and green apple; flavours of ripe nashi pear with splendid length and flawless balance. Finishes with a hint of sweetness

CHARDONNAY 13/60

Tropical fruits and stone fruit complement the soft, spicy oak. A medium bodied palate with good balance of fruit flavours

THE FAMILY PROSECCO 14/65

Lively, persistent bubbles, attractive green pear plus tropical fruit aromas and flavours. Light and fresh, food friendly and very refreshing

ROSÉ & RED WINE

MERLOT 13/60

Lifted aromas of cherry and mulberry with a hint of mocha; flavours of sweet plum and spice with subtle savoury French oak. A medium to full bodied with velvety tannins. Long and soft with a silky, smooth finish

SHIRAZ 13/60

Concentrated dark fruit flavours are complemented by subtle oak characters of mocha and spice. Full bodied and well-structured with firm ripe tannins providing balance and length

SANGIOVESE ROSÉ 12/55

Delicate and aromatic, showing notes of ripe strawberry and hints of spicy, savoury cherry. Delicious, bright berry flavours on the palate with soft, crunchy acidity

V Vegetarian VE Vegan VEO Vegan option available GF Gluten Free DF Dairy Free GFO Gluten Free option available DFO Dairy Free option available

TAP BEERS

HEADS OF NOOSA JAPANESE LAGER — 4.5% 11

Filtered, for a clean & crisp mouthfeel, making it exceptionally palatable and truly enjoyable

STONE & WOOD — 4.4% 11

Pacific Ale is cloudy and golden. It is dry hopped to provide a big fruit aroma and a refreshing finish

LOCAL BOTTLED BEVERAGES

JUICE BOX IPA — 6.5% 11

Breakfast juice flavours, aromas of mango, passionfruit, candied pineapple and lychee

HEADS OF NOOSA LAGER — 3.5% 10

Lager 3.5 is a refreshing mid-strength beer brewed with a blend of specialty malts and fermented cold for a clean and crisp mouthfeel

NOOSA GINGER BEER — 4.3% 10

Delicate ginger beer that will still be felt long after the glass is empty

See our bar for our full beer selection

LUNCH

from 11.30am onwards

APPETISERS

TRIO OF HOUSEMADE ARANCINI (V) 18

Truffle and taleggio cheese arancini w/ aioli

LOADED FRIES (V & GF) 21

Fries topped w/ guacamole, salsa, beans, jalapeno, cheese

FISH TACOS (GF) 24

3 fish fillet tacos, lime & coriander slaw, radish w/ green chilli aioli on corn tortilla

MAINS

CHICKEN BURGER 26

Crispy buttermilk chicken, smashed avocado, greek oak lettuce, chipotle and garlic aioli, fresh tomato, tasty cheese on brioche bun, straight cut chips

BEEF BURGER 26

150g grain-fed beef pattie, housemade sweet pickles, green oak lettuce, chipotle aioli, fresh tomato, tasty cheese on brioche bun, straight cut chips

BEER BATTERED FISH AND CHIPS 28

Two 145g tempura-battered flathead fish fillets, straight cut chips, housemade tartar sauce

CRISPY PORK BELLY (GF & DF) 29

Pork belly w/ balsamic glaze & apple gel sauce, Asian salad and chilli herb dressing

RICOTTA GNOCCHI (V) 22

Housemade ricotta gnocchi w/ tomato passata, meredith feta, basil

TO SHARE

GRAZING BOARD FOR TWO 49 FOR FOUR 90

Selection of cured meat including 36 months cured Parma Prosciutto, Sopressa Salame mild and Salame Piccante, selection of cheeses including Tuscan Truffle Sheep, Blue, Taleggio and crackers, housemade sourdough focaccia, assorted pickles, housemade dips and local fruits