



LUNCH MENU

LIGHT MEALS

250 gram Nolan's Private Selection Rump Steak	\$23.00
Cooked to your liking served with beer-battered chips, garden salad and your choice of sauce (garlic cream, gravy, pepper, mushroom, diane) or mustard (hot English, wholegrain or Dijon)	
Coconut Prawns (4)	\$20.00
Lightly fried golden brown Mooloolaba prawns with beer-battered chips, garden salad with a side of sweet chilli, corriander and lime sauce and a lemon wedge	
Lunch Sensational Seafood	\$18.00
Battered barramundi, lemon pepper calamari, a Mooloolaba coconut prawn with beer-battered chips, garden salad with a side of tartare sauce and a lemon wedge	
Lemon Pepper Calamari (5) (gf optional)	\$18.00
Tender calamari rings lightly dusted in a lemon pepper flour and flash fried with beer-battered chips, garden salad with a side of chilli, lime and dill mayonnaise and a lemon wedge	
Lunch Chicken Parmigiana	\$15.00
Freshly crumbed chicken breast topped with "Peachester Gold" smoked leg ham, Napoli sauce and mozzarella cheese with beer battered chips and garden salad	
Lunch Barramundi	\$15.00
Choose from Panko Crumbed , Battered OR Grilled barramundi with beer battered chips and garden salad with a side of tartare sauce and a lemon wedge	
Corned Beef	\$15.00
Corned beef with mashed potatoes, steamed vegetables and white sauce	
Pie Of The Day—<i>please see our specials board</i>	\$15.00
Served with beer battered chips, garden salad and gravy	
Seniors Rib Fillet	\$13.00
120gram rib fillet thinly cut, cooked medium to well done (only), served with beer battered chips, garden salad and your choice of sauce (garlic cream, gravy, pepper, mushroom, diane) or mustard(hot English, wholegrain or Dijon)	
Mr Barry's Bangers and Mash	\$13.00
Thick beef sausages served with mashed potato, green beans and caramelised onion topped with gravy	

SHARED PLATES

Pork Belly and Prawn (2) (gf)	\$16.00
Two crispy skin pork belly pieces, each topped with a grilled Mooloolaba prawn and a sticky Asian chilli caramel sauce	
Pork Belly Bao (steamed buns) (3)	\$14.00
Crispy skin pork belly with salted chilli, pickled cucumber, coriander and a sesame dressing in a lotus leaf bun	
Beerwah Fried Chicken Wing Pieces (8) (gf)	\$12.00
Chicken wings tossed in a seasoned flour and fried with a ranch dipping sauce	
Satay Chicken Skewers (3) (gf)	\$12.00
Grilled chicken tenderloins on skewers with house-made satay sauce	
Stuffed Mushrooms (2) (gf) (vegan optional)	\$12.00
Oven roasted local flat mushrooms stuffed with tomato salsa, herbs and fetta cheese, finished with rocket and a balsamic glaze	



LUNCH MENU

GOURMET BURGERS and OPEN GRILLS

All burgers and open grills are served with beer battered chips

Steak Sandwich	\$16.00
Flame grilled Nolan's yearling 120gram rib fillet with double smoked bacon, mixed lettuce, beetroot, tomato, onion jam and American cheddar cheese with BBQ sauce on lightly toasted bread	
The Wah Works Burger	\$15.00
Grilled house-made beef patty, double smoked bacon, fried egg, tomato, mixed lettuce, beetroot, onion jam and American cheddar with tomato relish on a lightly toasted brioche bun	
Classic Cheese Burger	\$15.00
Grilled house-made beef patty, mixed lettuce, tomato and American cheddar cheese with tomato relish on a lightly toasted brioche bun	
Upgrade to a double cheeseburger (2 patties)	\$19.00
Crispy Pork Burger	\$15.00
Crispy skin pork belly, mixed lettuce, tomato and red onion with tomato relish on a lightly toasted brioche bun	
Chicken Caesar Burger	\$15.00
Grilled chicken tenderloins, double smoked bacon, cos lettuce and parmesan cheese with caesar dressing on a lightly toasted brioche bun	
Chicken Avo Open Grill	\$15.00
Flame grilled chicken tenderloins, avocado, sun-dried tomatoes, pesto, red onion and rocket with aioli on lightly toasted Turkish bread	
B.L.A.T	\$14.00
Double smoked bacon, tomato, avocado and mixed lettuce with aioli on lightly toasted Turkish bread	

GOURMET PIZZAS HOUSE-MADE TO ORDER

Garlic Seafood	\$22.00
Garlic marinated Mooloolaba prawns, calamari and barramundi pieces, cherry tomatoes and red onion with mozzarella and parmesan cheese on a garlic cream base	
Chopping Block	\$22.00
Char-grilled Nolan's rump strips, slow-cooked pork belly, "Peachester Gold" smoked ham, salami, red onion and crispy bacon finished with mozzarella cheese on a smoky BBQ sauce base	
Salami Supreme	\$20.00
Salami, crispy bacon, pineapple, mushroom, olives, roast capsicum and red onion with mozzarella cheese on a Napoli sauce base	
Chicken Hawaiian	\$20.00
Roast chicken breast pieces, crispy bacon, pineapple and shallots with mozzarella and parmesan cheese on a Napoli sauce base	
Vegetarian (v)	\$18.00
Roast pumpkin, cherry tomatoes, spinach, red onion, mushrooms, olives, and fetta with mozzarella cheese and a balsamic drizzle on a Napoli sauce base	