

# MAINS

<b>Meatball Pasta</b> Tomatoes, sugo, garlic & herbs	\$26
<b>Chicken Milanese Pasta</b> Roasted garlic, chicken, basil & plum tomato sugo	\$24.5
<b>Oven baked Ricotta Gnocchi</b> Freshly baked w a rich tuscan sauce & shaved parmesan	\$26.5
<b>Gorgonzola Gnocchi</b> Blue cheese, cream & parmesan crust	\$28
<b>Linguini Marinara</b> Served w a selection of fresh seafood tossed in olive oil, garlic chilli & lemon juice	\$35.5
<b>Prawn Risotto</b> Garlic, fresh herbs & lemon juice	\$35.5
<b>Wild Mushroom Risotto</b> Roasted wild mushrooms, herbs & garlic	\$27.5
<b>Steamed Black Mussels</b> Steamed in white wine, tomato & a hint of chilli w fresh herbs	\$26.5
<b>Grilled Chicken Salad</b> Roast pumpkin, peppers, garden greens w balsamic dressing & dukkha	\$23
<b>Grilled Haloumi Salad</b> Roast pumpkin, peppers, garden greens w balsamic dressing & dukkha	\$25
<b>Paella</b> Fresh local seafood, tomato sugo & rice	\$35.5
<b>Mixed Green Salad</b>	\$9.5
<b>Potato Fries</b>	\$9.5



# TAPAS

<b>Edamame</b> w sea salt	\$7
<b>Meat Balls</b> w sugo	\$11
<b>Ricotta Gnocchi</b> w sugo	\$11
<b>Lamb Koftas</b> w tzatziki	\$11
<b>Chicken Skewers</b> w balsamic	\$11
<b>Arancini Balls</b> w mushrooms	\$11
<b>Grilled Halloumi</b> w pesto	\$11
<b>Salt &amp; Pepper Calamari</b>	\$11
<b>Rib Eye Chilli Beef Skewer</b>	\$9

Kid's menu available.

All meals available g.f.  
Except Gnocchi, Calamari, Arancini

GIFT VOUCHERS  
AVAILABLE

FUNCTIONS AVAILABLE  
Book Now!

# PIZZA

<b>Garlic Pizza</b>	Sml \$15	Lrg \$19
<b>Goat Cheese, Tomato &amp; Herb Pizza</b>	Sml \$19	Lrg \$25
<b>Margherita</b>   tomato, mozzarella & basil		\$23
<b>Lamb &amp; Rocket</b>   lamb shoulder, spanish onion & tzatziki		\$27.5
<b>Capricciosa</b>   tomato, mozzarella, virginian ham, mushrooms, kalamata olives & anchoives		\$27.5
<b>Hawaiian</b>   tomato, mozzarella, virginian ham & pineapple		\$25.5
<b>American Nova</b>   tomato, mozzarella & pepperoni		\$26.5
<b>Vegetarian</b>   pumpkin, fetta, caramalised onion, capsicum & mushroom		\$26.5
<b>Gamben Piccante</b>   tomato, marinated fetta, garlic, tiger prawns, basil, chilli & sun-dried tomatoes		\$27

# DESSERT

<b>Crème Brûlée</b> GF Served w star anise berry compote	\$14	<b>Gelato Affogato</b> Coffee espresso & vanilla ice cream	\$7.5
<b>Sticky Date Pudding</b> Served w vanilla bean ice cream & housemade butterscotch sauce	\$14	<b>Add your favourite liqueur</b>	\$7
<b>Chocolate Torte</b> GF Served w molten chocolate ganache	\$14	<b>Espresso Martini</b> Coffee espresso shaken w vodka, Kahlua & a Frangelico twist	\$17.5
<b>French Crepes</b> Served with King Island cream - Fresh lemon juice & brown sugar - Chocolate ganache	\$14	<b>Toblerone</b> Baileys, Kahlua, Frangelico, Dark Crème de Cacao, Ice Cream blended & garnished with chocolate	\$17.5

# COCKTAILS \$17.5



## Raspberry Cosmopolitan

Raspberry infused vodka, Cointreau, cranberry and fresh lime. Shaken and double strained.

## Coolum Love

Vodka, Midori and lychee liqueur. Muddled with pineapple, cranberry and lychee.

## Mojito

White rum muddled with mint, sugar and lime. Topped with soda.

## Thai Iced Tea

Vodka muddled with lime, basil and a hint of chilli. Topped with ginger beer.

## Long Island Ice Tea

Vodka, gin, tequila and white rum. Shaken with ice and topped with cola.

## Passionfruit Martini

42 Passion Vodka, Paraiso, sugar and fresh passionfruit. Shaken and double strained.

## French Martini

Vodka, Chambord and raspberry liquor. Shaken and topped with pineapple juice.

## Espresso Martini

Double shot espresso, vodka, Kahlua and a Frangelico twist. Shaken and double strained.

## Toblerone

Baileys, Tia Maria, Frangelico, Dark Creme de Cacao and ice cream. Blended and garnished with honey and chocolate.

## Daiquiris

Bacardi and ice blended with your fruit of choice:

Mango | Strawberry | Lychee | Raspberry

Classic cocktails  
available upon request

# HAPPY HOUR

Wednesday - Thursday 4-5 pm

Friday - Sunday 3 - 5 pm

House White (glass)	\$7	Cocktail of the Day	\$12
House Red (glass)	\$7	Coolum Love	\$12
Angus Brut Sparkling (glass)	\$7	Vodka, Midori and lychee liqueur. Muddled with pineapple, cranberry and lychee	
Eumundi Lager (schooner)	\$7	Pepperoni, Margherita or Hawaiian Pizza	\$15
Ten Toes Pale Ale (schooner)	\$7		

# BEER

DOMESTIC &  
IMPORTED BEERS

## BOTTLES

James Boags Light	\$9	Asahi	\$9.5
XXXX Gold	\$8	Corona	\$9.5
Peroni Leggera	\$9	Peroni	\$9.5
Hahn Super Dry	\$9	Stone & Wood	
James Boags	\$9	Pacific Ale	\$10
Crown Lager	\$9	Heineken Zero	\$10
Pure Blonde	\$9		

## TAP

Ten Toes Pale Ale	\$10
Eumundi Lager	\$10
Kirin Japanese Lager	\$11
Eumundi Ginger Beer	\$12

## CIDER

Somersby Apple	\$9.5
Somersby Pear	\$9.5

# WINE

## WHITE

Oxford Landing Sauvignon Blanc SA	\$11 / \$39
Hāhā Sauvignon Blanc NZ	\$14 / \$45
Twin Islands Sauvignon Blanc NZ	\$47
Nautilus Sauvignon Blanc NZ	\$49
West Cape Howe Styx Gully Chardonnay WA	\$14 / \$60
Pewsey Vale Riesling SA	\$49
Forest Hill Riesling WA	\$49
La Maschera Pinot Grigio SA	\$14 / \$49
Corte Giara Pinot Grigio Italy	\$49
Opawa Pinot Gris NZ	\$14 / \$49

## RED

Oxford Landing Cabernet Shiraz SA	\$11 / \$39
Jim Barry Cover Drive Cabernet Sauvignon SA	\$14 / \$55
Vasse Felix Cabernet Merlot SA	\$50
Yalumba Samuel's Collection Shiraz SA	\$14 / \$45
Opawa Pinot Noir NZ	\$14 / \$55
Saint Clair Origin Pinot Noir NZ	\$55
Smith & Hooper Merlot SA	\$49
Wirra Wirra Catapult Shiraz SA	\$59
Viticolteri Chianti Italy	\$45
Running w Bulls Garnacha SA	\$49

## SPARKLING

Dunes & Greene Brut NV SA	\$14 / \$45
Angas Brut Premium Cuvée SA	\$11 / \$39
Angus Moscato SA	\$11 / \$35
Redbank Prosecco VIC	\$55
Jansz NV Sparkling Cuvée SA	\$65

## ROSÉ

Chaffey Bros. Not Your Grandma's Rosé SA	\$14 / \$45
Rogers & Rufus Rosé SA	\$49