

La Playa

BEACH + EATS

TO START & SHARE

GARLIC SOURDOUGH	\$11
PITA BREAD & DIPS Seasonal dips, olive oil	\$14
MIXED OLIVES (v, df) Served warm with olive oil, garlic & rosemary	\$9
SAGANAKI (v, gf) Grilled haloumi cheese, spiced honey, lemon	\$14
ARANCINI (gf, v*) Nduja, mozzarella, smoked paprika mayo, chilli oil	\$15
MEATBALLS Pork & veal, sugo, parmesan, charred sourdough	\$15

GRILLED CHORIZO Mildly spiced, lemon, chilli oil	\$14
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CALAMARI FRITTI Citrus slaw, lime aioli	\$18
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MOOLOOLABA KING PRAWNS (gf) Chargrilled QLD prawns, chilli, lemon	\$19
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FRESH OYSTERS (gf, df)	1/2 doz	1 doz
Natural	\$27	\$42
Cucumber vinaigrette	\$28	\$43
Kilpatrick	\$30	\$45

LIGHT BITES

GYROS Marinated chicken, greek salad, tzatziki, pita	\$22
AMALFI Mediterranean spiced chicken tenders, slaw, swiss cheese, smoked paprika aioli, on milk bun	\$21
WAGYU BEEF BURGER Lettuce, tomato, pickles, pesto mayo, swiss cheese, milk bun	\$21

*Served w/ thick cut chips***SALADS**

COUSCOUS SALAD (vg) Chickpeas, cucumber, tomatoes, avocado, cranberry, house dressing	\$25
CAESAR SALAD (v) Baby cos, bacon, parmesan, poached egg, caesar dressing	\$23
QUINOA GREEK (v, vg*, gf) Quinoa tabouli, lettuce, cucumber, olives, fetta, pomegranate seeds, almond flakes, olive oil & lemon dressing	\$25
<i>chicken; tofu; haloumi</i>	\$6
<i>prawns; smoked salmon</i>	\$8

SIDES

ROAST CHAT POTATOES (v, gf, vg*) Rosemary, garlic.	\$11
SEASONAL GREENS (v, gf, vg*)	\$9
ZUCCHINI CHIPS (vg, gf)	\$11
FRIES (vg, gf)	\$10
GREEK SIDE SALAD (v, gf, vg*)	\$11

Kids

SPAGHETTI BOLOGNESE	\$12
CHICKEN SKEWER Butter rice, slaw.	\$12
CHICKEN BITES Fries, tomato or bbq sauce	\$11
PIZZA Mini pita, tomato sauce, cheese	\$12

MAINS

BARRAMUNDI (gf, df*) Fresh market fish, romesco, heirloom salsa, sautéed greens, cauliflower puree, fresh herbs, almond flakes	\$37
MOROCCAN CHICKEN (gf) Supreme chicken breast, quinoa tabouli, pomegranate seeds, tzatziki, parsley oil	\$29
CHICKEN PARMIGIANA (gf) Parmesan crumbed chicken breast, sugo, fior di latte, mixed salad, chips	\$32
SESAME ROASTED PUMPKIN (v, gf) Spiced chickpeas, pine nuts, currants tabouli, sumac labneh, maple dressing	\$28
CAULIFLOWER STEAK (vg) Sticky harissa glaze, Israeli couscous, beetroot hummus, toasted seeds	\$28

CHAR GRILL

ANGUS RUMP 220gr	\$35
EYE FILLET GRAIN FED 220gr	\$48
LAMB RUMP 220gr	\$39

*Served w/ seasonal greens, roasted garlic rosemary chats & choice of red wine jus, pepper, mushroom or garlic butter***SKEWERS**

BEEF (gf) Marinated in olive oil, garlic, lemon juice	\$31
CHICKEN Marinated in garlic, fresh herbs	\$29
LAMB (gf) Marinated in olive oil, cumin, macadamia nuts	\$35
VEGETARIAN (v, gf) Tofu, mushroom, zucchini, capsicum	\$25

*Served w/ butter rice, blistered heirloom tomatoes, cabbage salad & choice of Tzatziki, Romesco, Labneh or Maple dressing***PASTA**

CARBONARA Bucatini pasta, pancetta, pepper, pecorino	\$28
PESTO CHICKEN Fettuccini, creamy basil pesto, sundried tomato, parmesan	\$27
MARINARA Spaghetti, fresh seafood sautéed in marinara sauce, basil	\$34