

Lunch

[bistro c]

est. 1992

14	ciabatta dukkah, sweet balsamic, olive oil -df,v	5 spice confit duck leg miso braised red cabbage, mandarin, plum jus, spring roll, hoisin sauce-df	40
20	whipped chickpeas chickpea crumble, pomegranate, sumac, lavosh- df, v *gf available	yellow seafood curry seafood, thai eggplant, fragrant rice, chilli jam, roti-df/ *gf available	44
36/70	coffin bay natural oysters bloody mary mignonette, micro celery, lemon -df,gf	8+ wagyu rump fondant potato, whipped tarragon + garlic butter, portobello mushroom, truss cherry tomato, red wine jus-gf	48
22/26	our famous calamari sweet chilli, lemon, coriander -df/*gf available	greek lamb shoulder smoked feta skordalia, oregano potato, pickled shallot, kale crisp, lemon-gf	45
30	coconut chicken salad asian herbs, shredded wombok, marinated tofu, cucumber, nuoc cham dressing, toasted cashews - df	edamame + green pea falafels quinoa tabbouleh, pomegranate, harissa emulsion, crisp flatbread-df,v / * gf available	35
44	fraser isle crab spaghetti cherry tomato, garlic, lemon, chilli, capers, lemon oil-df/*gf available	bbq prawn salad rice, crisp leaves, egg, cashew satay, sesame tapioca cracker-df	40
33	fish + chips malt vinegar salt, soured cream tartare, minted peas	chargrilled chicken breast sour dough bread sauce, brussels sprouts, confit garlic, caramelised leek, cranberry jus, potato noodles	37
38	parsley gnocchi truffled sausage, crispy sage, truffled ricotta, zucchini bloom, shaved truffle	coral cove barramundi chard gem heart, olives, tomato, white anchovies, local beans, crispy chats, lemon emulsion-gf	44
34	tempura softshell crab green mango salad, thai basil vinaigrette, pickled ginger ranch, lotus root, lime salt-df,gf		

sides

iceberg- salted ricotta, caper vinaigrette, lemon-gf	all 15
broccolini- green beans, goats curd, seeds-gf	
noosa reds tomatoes- burratina, basil, red onion, vincotta-gf	
woodsie's roast potatoes- truffle mayonnaise	
fries- aioli-df/gf	12

GF - GLUTEN FREE DF - DAIRY FREE V - VEGAN

* WHILST ALL CARE IS TAKEN TO MAINTAIN A CROSS CONTAMINATION FREE KITCHEN WE CANNOT GUARANTEE THAT OUR FOOD IS 100% ALLERGEN FREE
10% SERVICE FEE ON TABLES 10 GUESTS AND ABOVE. SPLIT BILLS CANNOT BE ACCOMMODATED



kids

- calamari-** chips, lemon, aioli-df *gf available 18/26
- battered flathead-** chips-df
- steak skewers-** chips, beans-df/gf
- grilled salmon-** roast chat potatoes, broccolini-df/gf
- spaghetti bolognese-** parmesan-*gf available
- chicken slider-** brioche bun, chips, mayo-df

*vegetarian available on request

treats

- ice cream-** choice of vanilla or chocolate, with m&m's and marshmallows 10
- chocolate brownie-** vanilla bean ice cream, chocolate sauce 10
- kids pack-** drawing, puzzles, crayons 5

drinks

- adopt me-** pineapple, mango, passionfruit, coconut all 15
- tik tok-** orange juice, pineapple float
- berry avenue-** apple juice, cranberry juice, mixed berries
- roblox-** apple juice, guava, strawberry

desserts

- sticky date + ginger pudding-** pear ice cream, orange crisp, brandy butterscotch, macadamia crumble-gf all 16
- mars bar caramel chocolate delice-** vanilla bean gelato, raspberry soil
- coconut kaffir tapioca pudding-** lychee + minted pineapple salsa, burnt kaffir lime syrup-df,gf,v
- lemon, raspberry + passionfruit sorbet-** pistachio nut biscotti-df, v
- morello cherry + semifreddo-** drunken cherries, sticky cherry and drambuie syrup
- maleny triple cream brie-** whipped quince, muscatels, balsamic, celery salt lavosh 20

to finish

- bistro c classic-** double espresso, vanilla, vodka, tia maria, kahlua all 22
- chocolate mint espresso-** double espresso, mint liquor, chocolate liquor, kahlua
- jaffa-** double espresso, cointreau, chocolate liquor, kahlua
- salted caramel colada-** malibu, spiced rum, coconut ice cream, salted caramel
- toblerone-** baileys, frangelico, tia maria, chocolate liquor, ice cream

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