

ALL DAY MENU

SMALL PLATES

Little gem salad, QLD blue swimmer crab, avocado, crispy prosciutto, herb dressing | 18

Pan fried felafel, sesame dipping sauce, homemade pickles (v, gf) 16

Soup of the day, fresh baked bread, butter 14

Kale salad, macadamia, orange dressing (v) 16

Whiskey cured salmon, whipped ricotta, citrus salad 18

Antipasti, selection of cured meats, vegetables, grilled sourdough toast 24

Cold smoked pepper beef, truffle mayonnaise 20

SIDES

Fries, herb salt, aioli 8

Green salad 7

Broccolini with garlic 9

LARGE PLATES

The Butchers Cut, 300gm steak, bacon relish, crispy potatoes (gf) MP We are working directly with regional farms to bring the highest quality & sustainably produced beef

Twice cooked pork belly, braised in Stones Corner Ginger Beer, sweet potato mash, chicharon (gf) 28

Pan fried fish of the day, sautéed potatoes, salsa verde (gf) 30

Mooloolaba garlic prawns, Portuguese style baked rice (gf) 36

Gnocchi Ragu, slow braised beef, tomato, parmesan, soft herbs 28

Black Angus beef burger, bacon, tomato, relish, cheddar cheese, fries 26

Golden crust chicken breast schnitzel, herb aioli, house salad, lemon, fries 26

STONEBAKED SOURDOUGH PIZZA

Classic Margarita, buffalo mozzarella, basil 24

Serrano ham, roquette, Manchego cheese 28

Whiskey cured salmon, rocket, tomatoes 27

SOMETHING SWEET

Cake of the day, whipped cream, fresh berries | 14

Chocolate fondant. hazelnut gelato, cacao crumb, caramel, raspberry | 19

Artisan cheese board, selection of local cheese, fig jam, muscatel, poached pear, crisp breads 24

Passion fruit bomb Alaska | 18

Trio of gelato, strawberry, chocolate, hazelnut, soil, berries, pashmak | 16

Our food is prepared in a working kitchen. Please be aware that there is always a risk that traces of allergens may be transferred to ingredients during storage or preparation of food.

Therefore we are unable to guarantee that any food item is free from traces of allergens.

15% public holiday surcharge applies



