

Entree

Soup of the Day *gfo*

Home Made Toasted Sourdough

10.0

Baked Camembert for Two *gfo*

Red Onion Relish, Char Grilled Sourdough

23.5 - *Gluten Free Option add \$2*

Game Plate *gfo*

*House Cured Duck , Wild Boar & Kangaroo Prosciutto, Wild Boar Chorizo,
Pickled Vegetable Salad, Mango Relish, Char Grilled Sourdough*

18.5 *Gluten Free Option add \$2*

Tapas Selection *gfo*

Beef & Pork Meatballs, BBQ Beef, Cuttlefish Cake

21.0

Gluten Free Option add \$2

Vegetarian Tapas Selection *gfo*

Smoked Tomato Arancini, Warm Marinated Olives, Sweet Potato & Chive Fritter

21.0

Gluten Free Option add \$2 Vegan Option Available

Mains

Beef Vindaloo (Medium spice)

*Australian Brown Rice, Home Made Chapati, Maleny Dairies Minted Yoghurt,
Pineapple Chutney*
25.0

Home Made Maleny Black Angus Spicy Bangers *gf*

Mash & Seasonal Vegetables
25.0

Crispy Skinned Inglewood Organic Chicken Breast

Roasted Organic Baby Vegetables (Mapleton falls farm), Roasted Kifler Potatoes, Chicken Jus
32.5

Crispy Free Range Pork Belly *gf*

Herb Gnocchi, Truffled Cauliflower Purée
38.5

Maleny Mountain Top Mushroom & Truffle Risotto

Selections of local Mushrooms, Rocket & Herb Salad
32.0

Confit Duck Leg *gf*

Sweet Potato Purée, Broccolini, Pickled Pear, Orange & Star Anis Sauce
32.5

Maleny Black Angus Braised Beef *gf*

Celeriac Remoulade, Broccolini, Home Made Puff Pastry, Red Wine Jus
32.5

Steak of the Day - Please Check Specials Menu

Catch of the Day – Please Check Specials Menu

Side Dishes *gf, v*

Sweet Potato Fries 10.0 Fries 8.0
Lemon Oil Tossed Greens 10.0 Rocket, Pear & Parmesan Salad 10.0

gf – gluten free **v** - vegetarian **vo** – vegetarian option

15% Surcharge applies on Public Holidays