

# Lunch @ Wild Rocket

from 11.30 - 2.30pm

## Something Light

**Soup of the Day** *gfo v* 10.0

*Home Made Bread*

**The Salad Bowl** *gf Vegan* 17.0

*Avocado, Spinach, Asparagus, Watermelon, Mixed Sprouts,  
Lemon & Tahini Dressing*

**Not Vegan? Add Coconut Prawns + 8.0**

**Spanner Crab & Cuttlefish Cakes** *gf* 16.5

*Pickled Ginger & Watermelon Salad, Lemon Aioli,  
Hemp Seed Dressing*

**Mooloolaba Coconut Prawns** *gf* 16.0

*Sweet Potato Hummus, Mango Relish, Coriander Salad*

**Baked Camembert for two** *gfo* 23.5

*Red Onion Relish, Char Grilled Ciabatta*

## Sides

**Rocket, Pear & Parmesan Salad** *gf v* 8.5

**Hand Cut Triple Cooked Chunky Chips  
& Aioli** *gf vegan* 10.0

**Fries & Aioli** *gf vegan* 8.0

## Sandwiches & Burgers

**Open Avocado & Coconut Chicken Sandwich** *gfo*

*with Ginger Aioli & Mixed Leaves on Turkish Bread  
with Fries*

16.0

**Maleny Black Angus Beef Burger** *gfo*

*Crispy Bacon, Kenilworth Cheese,  
Smoked Chilli Relish, Beetroot, Mixed Leaves,  
Tomato & Fries*

18.5

**Pulled Pork Open Sandwich**

*Fruity BBQ Sauce, Pickled Cucumber & Apple Slaw,  
Turkish Bread, Chunky Chips*

18.5

## Mains

**Maleny Black Angus Thai Beef Salad** *gf*

*Roasted Peanuts, Spouts, Mixed Leaves, Pickled Ginger  
& Spicy Soy Dressing*

21.5

**Vegan Option 16.0**

**“The Pastie Pom” Ploughmans Lunch**

*Hand Carved Ham, Corned Beef, Pork Pie,  
Organic House Made Pâtè, Kennilworth Cheese,  
Pickled Onions, Salad, Toasted Ciabatta*

19.5

**Jalapeño & Black Bean Croquette** *vegan gf*

*Sesame Crust, Sweet Potato Puree, Crushed Avocado, Pickled  
Vegetable Salad*

18.5

**Fish & Chips** *gfo*

*Craft Beer Battered Smooth Dory, Hand Cut Chunky Chips,  
Garden Salad, Home Made Tartare*

21.5

**Maleny Black Angus Spicy Beef Bangers** *gf*

*Mash Potato, Seasonal Vegetables*

23.0

**Crispy Duck leg** *gf*

*Sweet Potato Purée, Green Beans, Pickled Peaches,  
Star Anis Sauce*

25.5

**Seared Salmon** *gf*

*Sweet Potato Hummus, Spinach, Asparagus, Watermelon,  
Marinated Goats Cheese, Lemon & Tahini Dressing*

25.5

**Rump Steak & Chips** *gf*

*Hand Cut Chunky Chips, Garden Salad, Herb Butter*

25.0

**Slow Cooked Beef Ragout** *gf*

*Potato Mash, Garlic Tomato & Parsley Sauce,  
Steamed Greens, Pickled Mushrooms*

25.0

gluten free option add \$2

Please advise staff of any food Allergies!

15% Surcharge applies on Public Holidays