

## TO SHARE OR NOT

<b>NATURAL OYSTERS</b>	18/32
red wine vinegar & shallot accompaniment (half dozen/dozen) (gf)	
<b>OYSTERS KILPATRICK</b>	22/36
grilled with barbeque smokey bacon, worcestershire sauce (half dozen/dozen) (gf)	
<b>ROSEMARY &amp; GARLIC PIZZA BREAD</b>	10
wood fired with mozzarella and parmesan (v/gfm)	
<b>SPINACH &amp; FETA PIZZA BREAD</b>	13
wood fired with mozzarella and parmesan (v/gfm)	
<b>SALMON &amp; SWEET POTATO CROQUETTES</b>	15
rocket & red onion garnish salad, creamy dill pickle dip	
<b>PANKO CRUMBED CALAMARI</b>	15
pickled cucumber garnish salad, housemade tartare	
<b>WILD MUSHROOM ARANCINI</b>	13
citrus, pecorino, & rocket garnish salad, basil mayo (v)	
<b>FISH TACOS (3)</b>	15
crumbed pacific fish, soft tortilla, slaw, fresh tomato salsa, chipotle mayo, lime	
<b>CAPRESE SALAD</b>	16
sliced summer tomatoes, buffalo mozzarella, fresh basil, extra virgin olive oil, balsamic reduction (v/gf/vgm)	
<b>MORETON BAY PRAWNS IN THEIR SHELLS (250g)</b>	22
warm baguette, butter, cocktail sauce, lemon (gfm)	
<b>WOOD FIRED CAMEMBERT</b>	13
honey, figs, pistachio, crostini (v/gfm)	
<b>BUTTERMILK SOUTHERN FRIED CHICKEN WINGS</b>	10
creamy dill pickle dip	
<b>SWEET POTATO FRIES</b>	10
chipotle mayo (v)	
<b>LOADED FRIES</b>	12
crispy bacon, melted cheese, sour cream, chives, sriracha	

## WOOD FIRED PIZZA

<b>VEGETARIAN PIZZA</b>	18
roast pumpkin sauce base, roasted red onion, semi dried tomatoes, spinach, mozzarella, romesco aioli (gfm*/vgm) (vegan cheese option available on request)	
<b>VIETNAMESE CHICKEN PIZZA</b>	19
hoisin sauce base, marinated chicken, mozzarella, sliced spring onions, peanuts, coriander, chilli	
<b>SOUTH AMERICAN BEEF PIZZA</b>	20
napoli sauce base, marinated grilled beef, roasted red onion, charred corn, mozzarella, chimichurri sauce (gfm*)	
<b>MEDITERRANEAN LAMB PIZZA</b>	21
napoli sauce base, lemon & oregano braised lamb, feta, cherry tomatoes, red onion, kalamata olives, mozzarella, mint yoghurt (gfm*)	

## LAND & SEA

<b>ROAST BEETROOT &amp; FETA SALAD</b>	17
blistered cherry tomatoes, roast butternut pumpkin, avocado, crumbled feta, candied walnuts, sprout seeds, vincotto & extra virgin olive oil (v/gf/vgm) ADD grilled chicken...\$4 ADD local hot-smoked salmon...\$6	
<b>MUSHROOM &amp; POLENTA SALAD</b>	19
rosemary & manchego crispy polenta, rocket, mushroom ragout, japanese pumpkin wedges, shaved pecorino, romesco dressing of hazlenut & roasted red pepper (v/gf) ADD grilled chicken...\$4	
<b>ROSEMARY BRAISED LAMB SHOULDER</b>	24
kalamata olive & feta greek salad, warm flat bread, pomegranate, fresh lemon, mint yoghurt	
<b>CHAR GRILLED PORK CUTLET</b>	28
salad of roasted sweet potato, spinach, charred corn, red onion, cucumber, avocado, lime (gf)	
<b>HOUSEMADE BEEF, BACON &amp; MUSHROOM PIE</b>	26
creamy mashed potato, green pea puree, blistered truss tomatoes, red wine jus	
<b>BEER BATTERED FISH &amp; CHIPS</b>	23
housemade tartare, fresh lemon ADD garden salad...\$4	
<b>CHAR GRILLED MOOLOOLABA SWORDFISH</b>	29
broccolini, chat potatoes, rocket & garlic skordalia, grilled king prawn, melting macadamia nut butter (gf)	
<b>SEARED TASMANIAN SALMON FILLET</b>	29
warmed pearl couscous, asparagus tips, garden peas, baby spinach, crumbled chorizo sausage, lemon & herb dressing, fresh lemon (served pink unless requested cooked through)	
<b>CHILLI CRAB LINGUINI</b>	27
tomato concasse, fennel, parsley, lemon oil, creme fraiche, pangrattato	
<b>ROSEMARY GARLIC CONFIT DUCK LEG</b>	28
light honey glaze, roasted chat potatoes, broccolini, creamed pumpkin, pomegranate, balsamic onion jus (gf)	
<b>CHICKEN PARMI</b>	25
panko crumbed chicken, napoli sauce, smoked ham, fresh tomato, three cheese mix of buffalo mozzarella, manchego & parmesan, chips ADD garden salad...\$4	
<b>SEAFOOD PLATE</b>	53
panko crumbed calamari, moreton bay bug, local prawns in their shells, natural oysters (2), red wine vinegar & shallot accompaniment, fish tacos (2), warm baguette, chips, garden salad, housemade tartare, creamy cocktail sauce, lemon wedges SUITABLE FOR 1 HUNGRY BELLY OR FOR 2 AS A LIGHTER MEAL	

## BURGER BAR

<b>GROUND WAGYU BEEF BURGER</b>	20
chilli onions, crispy bacon, melted cheddar, mixed leaves, red pepper relish, toasted bun, chips	
<b>MUSHROOM &amp; HALOUMI BURGER</b>	18
whole portabello mushroom, tomato, mixed leaves, romesco aioli, toasted bun, chips (v)	
<b>GRILLED CHICKEN &amp; BACON BURGER</b>	18
rocket, tomato, basil mayo, toasted ciabatta, chips ADD avocado...\$2	

## CHAR GRILLED STEAK

NOLANS PREMIER SELECTION  
SOUTH EAST QUEENSLAND

<b>500G SIGNATURE RIB ON THE BONE</b>	47
hand cut duck fat chips, baby cos salad, confit garlic & lemon mushrooms, cafe de paris butter (gfm)	
<b>300G RUMP</b>	29
garden salad, chips, choice of sauce below (gfm)	
<b>300G RIB FILLET</b>	34
garden salad, chips, choice of sauce below (gfm)	

ADD A COMPLIMENTARY SAUCE TO YOUR STEAK!  
CREAMY WILD MUSHROOM, PEPPERCORN, DIANE, RED WINE JUS,  
HOUSEMADE TARTARE OR HOUSEMADE AIOLI...YOUR CALL!  
ALL SAUCES ARE GLUTEN FREE

## 'PARGEDDON'

challenge  
ARE YOU GAME?

ONE PERSON + 45 MINUTES = YOUR MONEY BACK  
massive stack of panko-crumbed chicken breast schnitzels, napoli sauce, wedges of smoked ham, fresh tomato, three cheese mix of buffalo mozzarella, manchego & parmesan, house-made slaw, garden salad & loaded fries...45  
(see staff for Parmageddon T & C's)

## SIDES

<b>SEASONAL VEGETABLES (v/gf)</b>	6
with butter, sea salt	
<b>GARDEN SALAD (v/gf)</b>	4
with housemade dressing	
<b>DOUBLE CREAM MASH (v/gf)</b>	5
<b>SMALL BOWL OF CHIPS (v)</b>	4
<b>LARGE BOWL OF CHIPS w AIOLI (v)</b>	10
EXTRA SAUCE (gf)	2

BAR SNACK MENU  
available from 11:30am till 8.30pm/9pm

MONDAY - SATURDAY Lunch 11:30am - 3pm & Dinner 5:30pm - 9pm | SUNDAY Breakfast (PTO) 8am - 10:30am & Lunch 11:30am - 4pm & Dinner 5:30pm - 8:30pm | Bar Snack Menu available from 11:30am till 8.30pm/9pm.

(v)= vegetarian (gf) = gluten free (gfm) = gluten free with modification \*\$2.50 surcharge applies for gf pizza bases (vgm) = vegan with modification Please order at the restaurant counter.

Please consult with wait staff before placing your order if anyone in your party has an allergy. We use reasonable efforts in our sourcing, preparation and handling procedures to avoid the introduction of the named allergen into these menu choices; however, it is possible for the allergen to be introduced before the food is provided to us or by inadvertent cross contact. We do not have separate kitchens, and in some cases separate equipment, to prepare allergy-friendly items. Parmageddon T's & C's Apply

# cocktails

## QUICK PICKS

**FMH SIGNATURE COCKTAIL** 15  
vodka, malibu, chambord, pineapple, cranberry juice

**COSMOPOLITAN** 14  
grey goose vodka, cointreau, cranberry juice, fresh lime

**FRENCH MARTINI** 15  
grey goose vodka, chambord, fresh pineapple juice

**ESPRESSO MARTINI** 15+  
fresh espresso, ristretto liqueur and your choice of spirit:

GREY GOOSE VODKA | PATRON XO CAFE TEQUILA | LICOR 43 | THE KRACKEN SPICED RUM

**SUNSET MOJITO** 15  
bacardi oak heart, fresh lime, fresh mint, sugar syrup, pineapple juice, soda

## OLD FAVES

**OLD FASHIONED** 15+  
aromatic bitters, sugar and your choice of whiskey:

CANADIAN CLUB 12y/o | MAKERS MARK | CHIVAS REGAL | HELLYERS ROAD | JAMESON

**BLOODY MARY** 17  
grey goose vodka, tomato juice, fresh lemon, tabasco, salt, pepper & cayenne

**CLASSIC MOJITO** 15  
bacardi rum, sugar syrup, fresh mint, fresh lime, soda

**PINA COLADA** 13  
bacardi rum, malibu, pineapple juice, coconut cream

**MARGARITA** 15  
tequila, cointreau, sugar syrup, fresh lime

**LONG ISLAND ICE TEA** 17  
tequila, vodka, gin, white rum, cointreau, cola, fresh lemon

## NEWBIES

**THE FRUITY DEVIL - JAM JAR** 10  
lucky devil spiced rum, malibu, pineapple, cranberry juice

**THE INK GIN - GIN BOARD** 13  
fevertree mediterranean tonic, fresh orange slices, rosemary sprig

**THE SIPSMITH SLOE GIN - GIN BOARD** 18  
fevertree indian tonic, fresh lemon slices

**TROPICAL MAI TAI** 13  
bacardi oak heart, malibu, pineapple juice, orange juice, grenadine

## TO SHARE

**G & TEA JUG** 38  
sipsmith london cup earl grey gin, lemonade, cucumber, fresh mint, lemon, strawberry

**SANGRIA JUG** 23  
our secret sangria recipe served over ice & topped with fresh fruit

**CLASSIC MOJITO JUG** 35  
bacardi rum, sugar syrup, fresh mint, fresh lime juice, soda

FULL LIST OF GIN BOARDS, WINE & COCKTAILS AVAILABLE AT THE BAR

# BREAKFAST

SUNDAYS 8AM - 10.30AM

**HOME-MADE BANANA BREAD** 7  
toasted with butter and fresh strawberries (v)

**TOASTED HAZELNUT & FRUIT TOAST** 8  
thickly cut with ricotta and honey (v)

**MIXED BERRY COMPOTE** 11  
toasted granola and natural yoghurt (v/gf)

**SMASHED AVOCADO** 12  
toasted sourdough, fresh chive tomato salsa, lemon olive oil dressing (v/gfm)

**FRUIT PLATE FOR ONE** 12  
fresh seasonal fruit (v/gf)

**BACON & EGG 'BENNY' BURGER** 14  
fresh spinach, chilli onions, house made hollandaise sauce

**BLUEBERRY PANCAKES** 13  
fresh strawberries, lemon syrup, side of ricotta (v)

**EGGS BENEDICT** 14  
fresh spinach, toasted sourdough, house made hollandaise sauce (v/gfm)  
ADD flaked hot smoked salmon...\$6  
ADD ham & seeded mustard...\$4

**SWEET CORN & CORIANDER FRITTERS** 14  
rocket, smashed avo, grilled roma tomato, coriander and lime yoghurt (gf)  
ADD flaked hot-smoked salmon...\$6  
ADD bacon...\$4  
ADD poached eggs (2)...\$5

**ISRAELI EGGS** 15  
poached eggs, grilled haloumi, crispy kale, fresh herb pesto, toasted sourdough, hommus & dukkah (v/gfm)

**CRISPY POLENTA STACK** 14  
roasted japanese pumpkin, sauteed spinach, portabello mushrooms, poached eggs, romesco dressing of hazlenut & red pepper (v/gf)

**THE LITTLE BREAKFAST** 15  
bacon, eggs (scrambled, poached or fried), grilled roma tomato, bush tomato chutney, toasted sourdough (gfm)

**THE BIG ONE** 24  
eggs (scrambled, poached or fried), bacon, grilled roma tomato, portabello mushroom, thick grilled pork sausage, bush tomato chutney, hash browns, toasted sourdough (gfm)



## kids breakfast

**EGG, BACON & TOAST** 8  
scrambled, poached or fried

**MINI PANCAKES** 9  
maple syrup, fresh strawberries

**BAKED BEANS** 7  
on toasted sourdough

**MINI BACON & EGG ROLL** 9  
with BBQ sauce

**BUTTERED SOURDOUGH TOAST** 5  
with choice of vegemite, jam or peanut butter

## SIDES

BACON 4

POACHED EGGS (2) 5

SMASHED AVOCADO 4

PORTABELLO MUSHROOM 4

HASH BROWNS (2) 3

THICK GRILLED PORK SAUSAGE 5

GRILLED TOMATOES (2 HALVES) 3

SOURDOUGH TOAST (2 PIECES) 4

# WHATS ON

**MON KIDS EAT FREE**

**TUES \$15 Reef & BEEF**

**WED \$12 SCHNITZEL NIGHT**

ENQUIRE WITH ONE OF OUR STAFF FOR ANY ADDITIONAL DAILY SPECIALS