

# ENTRÉES

Toasted Baguette, whipped confit garlic butter	\$12
Cheese Croquette (gruyere, brie, aged gouda), smoked tomato coulis, rouille	\$16
Duck Rillettes, crisps, pickled cucumber, berry compote	\$22
Prawn & Moreton Bay Bug Bisque with gruyere baguette	\$24
Vegeterian Salad Nicoise A vegeterian friendly take on a classic salade nicoise	\$18
Prawn & Avocado Tartare, pickled vegetable, rouille	\$24
Charcuterie Board Chefs selection of cured meats, cheese & pickled vegetables	\$26

# MAINS

Slow cooked fall off the bone Pork Ribs Basted in chefs BBQ sauce, served with pomme frites (gf/nf)	<i>1/2 Rack</i> \$38 <i>Full</i> \$66
Kangaroo Fillet Pommes galette, broccolini, honey carrot puree, juniper berry jus (gf/nf)	\$38
4 Point Lamb Rack Pommes puree, french beans, speck, pea, red wine jus (nf)	\$57
Beef Wellington 200g eye fillet, spinach, duxelle, brie wrapped in flakey pastry. pommes puree, broccolini, beetroot & red wine jus	\$58
Roast Chicken Breast Cauliflower puree, pommes galette, bourguignon sauce	\$38
Market Fish Pommes galette, cauliflower puree, green beans, chive veloute (nf)	\$40
Seafood Bouillabaisse Local fresh seafood, crusty baguette, rouille	\$50
Vegan Mushroom and Leek Bourguignon Broccolini, french beans, kale crisp (gf/nf/df/v)	\$34

# OUR STEAKS

## ALL STEAKS SERVED WITH

pommes galette, pommes frites or pommes puree, broccolini and 1 sauce

350g Rangers Valley Black Onyx Rib Fillet (Mb3+) Our superior cut   286 day grain finished   Angus   NSW	\$72
350g Diamantina Dry Aged Club Steak (Mb3) Porterhouse on the bone Dry aged for 26+ days   Angus   QLD	\$67
350g Sanchoku pure Wagyu Rump (Mb9+) Pure blood wagyu   400 day grain finished   QLD   2025 Grand Champion	\$57
300g Diamantina Porterhouse (Mb3) Grain finished   Angus   QLD	\$49
250g Eye fillet (Mb2) Grassfed   Angus   QLD	\$57

### SAUCES ALL \$6

Green Peppercorn - Red wine jus - Mushroom - Demi glaze  
- Creamy garlic - House Made BBQ  
Garlic Butter \$3

### ADD ONS

Prawn and Bug Reef Sauce \$18      Pork Ribs \$18

## DEGREE OF DONENESS

### DONENESS

Blue  
Rare  
Medium Rare  
Medium  
Medium Well  
Well Done

### INTERNAL COLOUR

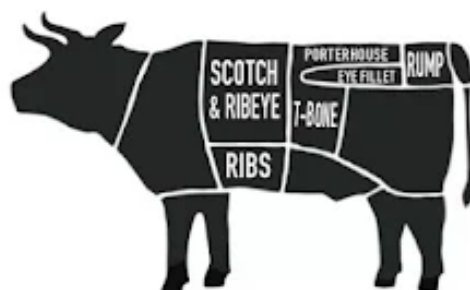
Deep Red-Purple  
Dark Red  
Red  
Red to Pink  
Pink in Centre  
No Pink

### TEMPERATURE

Cold  
Cool  
Warm  
Hot  
Hotter  
Hottest

**SCOTCH**  
HIGHLY MARBLED  
THE ULTIMATE IN FLAVOUR

**RIBEYE**  
SAME AS THE SCOTCH  
BUT IT'S SWEETER NEXT TO THE BONE



**PORTERHOUSE**  
EXCELLENT FLAVOUR WITH  
MEDIUM FAT COVER

**EYE FILLET**  
THE ULTIMATE IN TENDERNESS  
WITH VERY MINIMAL FAT

**RUMP** LEAN WITH A MEATY FLAVOUR - THE BEST VALUE CUT STEAK ON THE MENU

# LUNCH

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## Steak Baguette \$24

toasted baguette, chopped beef, caramelised onion, lettuce, tomato, gruyere cheese,  
housemade BBQ & dijon

## House Smoked Wings \$15

10 wings, housemade BBQ, rouille (spicy aioli) or naked (gf/nf/df)

## 200g Diamantina Porterhouse \$30

served with salad & frites (gf/nf/df)

## Cheese Croquette \$16

gruyere, brie, aged gouda, smoked tomato coulis, rouille (nf)

## Charcuterie Board \$26

chefs selection of cured meats, cheese & pickled vegetables

## 2 Point Lamb Rack \$28

pommes puree, beans, speck, pea, red wine jus (nf)

## Beer Battered Market Fish \$24

served with frites, salad & aioli

## Salt & Pepper Calamari \$20

flash fried, served with garnish salad & rouille (gf/nf/df)

## ½ Rack of Ribs \$30

basted in chefs BBQ sauce, served with frites (gf/nf/df)

## Toasted Baguette \$12

whipped confit garlic butter

## ✧ SIDES ✧

Pommes galette	\$12	Broccolini, speck, lemon	\$14
Pommes puree	\$10	Beans, beurre noisette	\$10
- add truffle	\$2	Honey Glazed carrots	\$10
Pommes frites	\$8	French green salad	\$14
Cauliflower gratin		Gratin de macaronis	
w/ bechamel cheese sauce	\$14	(mac & cheese)	\$12

## ✧ KIDS MENU ✧

(12 and under)

Chicken nuggets served with chips & sauce  
Steak with chips & tomato sauce  
Mac 'n' cheese

**\$15**

**ALL SERVED WITH ICE CREAM**

Choice of vanilla, chocolate, strawberry, caramel & sprinkles

## ✧ DESSERTS ✧

Creme brulee - Fresh seasonal berries, housemade honeycomb	\$16
Mille-Feuille - layers of sweet pressed puff pastry, roast strawberries, creme patissiere, chocolate ganache	\$18
Port Poached Pear, creme fraiche, honey biscuit	\$17
Chocolate Mousse - hazelnut soil, seasonal berries, tuille, orange gel	\$18

# DRINKS

## TAP BEER

### Heads of Noosa

Japanese Lager      *Pot* \$10  
    *Schooner* \$11.50

Lager 3.5      *Pot* \$8.50  
    *Schooner* \$9.50

### 10 Toes

Pipeline Pale Ale      *Pot* \$10  
    *Schooner* \$12

Sugar Road Ginger Beer      *Pot* \$10  
    *Schooner* \$13

## BEER/CIDER

Gingerbeer - Heads of Noosa      \$13  
 XXXX Gold      \$9  
 Asahi      \$10  
 Great Northern Original      \$10  
 Hell Yes Crisp Lager      \$9  
 Your Mate Larry      \$9  
 Corona      \$11  
 Somersby Apple      \$9  
 Somersby Pear      \$9

## WINE

Cape Jaffa En Soleil Shiraz  
    *Bottle* \$45  
    *Glass* \$16

Pepperjack Barossa Shiraz  
    *Bottle* \$45  
    *Glass* \$16

Coonawarra Cabernet Sauvignon  
    *Bottle* \$50  
    *Glass* \$16

Oyster Bay Sauvignon Blanc  
    *Bottle* \$40  
    *Glass* \$16

Squealing Pig Sauvignon Blanc  
    *Bottle* \$35  
    *Glass* \$15

Brown Brothers Moscato  
    *Bottle* \$35  
    *Glass* \$15

De Bortoli Rosé  
    *Bottle* \$35  
    *Glass* \$15

Devils Lair Hidden Cave Chardonnay  
    *Bottle* \$40  
    *Glass* \$15

Jim Barry The Atherley Riesling  
    *Bottle* \$45  
    *Glass* \$16

## SOFT DRINKS

Coke Can	\$4	Dry Ginger	\$5
Coke Zero Can	\$4	House made Raspberry	\$5
Sprite Can	\$4	House made Lemon Squash	\$5
Mineral Water	\$5	House made Lemon Lime Bitters	\$5.5
Tonic Water	\$5	Red Bull Range	\$6
Soda Water	\$5		

# DRINKS

## COCKTAILS

Red Bull and Vodka \$20  
*Vodka, fresh lime and a full can of Red Bull Energy Drink*

Red Bull Sugarfree Spritz \$20  
*Aperol, slice of orange and a full can of Red Bull Sugarfree Energy Drink*

Red Bull Watermelon Margarita \$20  
*Tequila, triple sec, lime juice and a full can of Red Bull Red Edition*

Red Bull White Peach Sour \$20  
*Vodka, cranberry juice, slice of orange and a full can of Red Bull White Peach*

Espresso Martini \$20  
*Espresso shot, vodka, Kahlua*

Old Fashioned \$25  
*Whiskey, sugar, bitters, ice, slice of orange and cinnamon stick*

Whiskey Sour \$25  
*Bourbon or Whiskey, simple syrup, lemon juice, bitters and egg white*

Baileys Chocolate Martini \$22  
*Vodka, espresso, Baileys chocolate liquer*

Margarita \$25  
*Tequila, triple sec & fresh lime*

Lemon Drop Spritz \$18  
*Vodka, lemon juice, sugar syrup*

Chocolate Martini \$22  
*Chocolate liquer, Irish cream liquer, heavy cream and chocolate*

Appletini \$18  
*Vodka, apple juice, lemon juice, maple syrup*

## MOCKTAILS

Pina Colada \$15  
*Pineapple, coconut cream & pineapple juice*

Tropical \$15  
*Mango juice, pineapple juice & coconut water*

## SPIRITS

Pink Dot Vodka \$12

Ariane Vodka \$14

Jim Beam \$12.5

Jack Daniels \$12.5

Gentlemen Jack \$14

Bundaberg \$12

Espolon Tequila \$12

Johnny Walker Red \$12

Canadian club \$13

Jameson \$13

Ratu 8yr \$14

Gordons Gin \$12

Balvenie Doublewood 12yr \$14.5

Woodford Reserve \$14.5

Double Oaked \$14.5

## LIQUEURS

Baileys \$11

Mozart Chocolate Liqueur \$9

Ambra Triple Sec \$10

Kahlua \$11

Licor 43 \$11

Chambord \$11

Malibu \$11

Midori \$11

Aperol \$9

Bacardi \$10

Steinbok Peach \$9

Steinbok Banana \$9

Steinbok Limoncello \$9

Steinbok Passionfruit \$9