

Entrées

Available from 5.30pm until 8.30pm

Salt and Pepper Calamari (GF)	18
Served with lime & cumin aioli.	
McKenzie's Bruschetta (V)	15
Tomato & basil salsa, Persian fetta & balsamic drizzle on Turkish bread.	
Garlic Bread (V)	10
Butter, garlic & parsley served on Turkish bread.	
Coffin Bay Oysters (GF, DF) (4 per serve)	
Natural	24
Kilpatrick	27.5
Peking Duck Wontons	18
Served with a spiced hoisin & sesame dipping sauce.	
Cheesy Corn & Jalapeno Croquettes (V)	16
Served with kaffir lime aioli.	
Satay Chicken Skewers (GF)	16
Three chicken skewers with house satay sauce & a lime wedge.	
Spinach & Ricotta Filos (V)	16
Served with crème fraîche & a side of tomato relish.	

Sides

Available from 5.30pm until 8.30pm

Veggies (GF, DF)	14
Broccolini, toasted pak choi, balsamic cherry tomatoes & shallots.	
Mash (GF)	10
Mashed Desiree potatoes infused with garlic.	
Chips	10
Served with tomato sauce & garlic aioli.	
Garden Salad (GF, DF, VG)	8
Kimchi Slaw (GF, DF, VG)	8
Bowl of Steamed Basmati Rice (GF, DF, VG)	7

Mains

Available from 5.30pm until 8.30pm

GF = Gluten Free
DF = Dairy Free
VG = Vegan
V = Vegetarian

Chipotle Crumbed Chicken Burger	29
Served with a crunchy kimchi slaw, pickled cucumber, sriracha lime aioli & a side of chips.	
Vegan patty option available (VG)	4
Beef Burger	29
House made mince beef patty, milk bun, cos leaves, Spanish onion, club sauce & beetroot fetta whip, served with chips & a side of club sauce.	
Chicken Parmigiana	34
Served with chips, house salad & choice of sauce.	
Beer Battered Snapper	34
Served with chips, salad, tartare sauce & lemon.	
Crispy Skinned Barramundi	39
Served with confit Kipfler potatoes, sauteed greens, & lemon Beurre Blanc.	
Black Angus Rib Fillet (GF)	52
350gm MB2+ Black Angus, seasoned with Malta sea salt, lemon myrtle & bush pepper. Served with parmesan crusted potato pavé, balsamic roasted shallots, cherry tomatoes & sauce of choice.	
Porterhouse Steak (GF)	42
350gm MB2+ Black Angus New York Strip, seasoned with Malta sea salt, lemon myrtle & bush pepper. Served with chips or mash & salad or vegetables, with sauce of choice.	
Red Duck Breast Curry (GF)	36
Lychee, nori squares, pineapple & tofu garnished with radish, chilli & basil. Served with basmati rice & garlic naan.	
Seafood Linguini	44
Hervey Bay prawns, squid, local snapper, parsley, spinach, white wine, Sambal Oelek, parmesan, citrus & butter sauce.	
Crispy Pork Belly (GF, DF)	38
Served with mango & baby tomato salsa, Moroccan-spiced sweet potato, herb salad & house-made sweet & sour dressing.	

Sauce options include: Truffle Aioli (GF), Creamy Truffle & Brandy Jus (GF), Gravy (GF) & Fresh Chilli. Prices vary.

Salads

Available from 5.30pm until 8.30pm

Thai Noodle Salad (GF, DF) 32

Rice noodles, crunchy vegetables, candied peanuts & herb salad, topped with crispy noodles, coriander & house made Thai dressing.

Add marinated chicken slices 6

Add marinated beef slices 6

Caesar Salad 28

Cos lettuce, bacon, parmesan, house made Caesar dressing, poached egg, white anchovies and lemon wedge.

Add chicken 4

Add smoked salmon 5

Pizza (10 inch)

Available from 1.00pm until 8.30pm

GF & DF options available upon request.

Aloha 25

Leg ham, mozzarella & fresh pineapple.

Arezzo Margherita 25

Balsamic cured mozzarella, Campari tomatoes, basil leaves & Tuscan Napoli.

Add Italian white anchovies 3

The Angry Chook 28

Chipotle baked chicken, bacon, caramelised onion & mozzarella on a house BBQ base.

Prawn & the Piglet 29

Hervey Bay prawns, Sobrasada de Mallorca sausage, cherry tomatoes, chilli, rocket & mozzarella on a crème fraiche base. Served with a lemon wedge.

Island Special 28

Pepperoni, smoky Korean meatballs, leg ham, mozzarella & cheddar mix, five spice BBQ sauce garnish on an Aleppo pepper & tomato base.

Natural Supreme (VG) 27

Avocado, onion, roasted pumpkin, cherry tomatoes, basil, vegan cheese, sea salt & Napoli base.

Little Piggy 29

Char siu pork, mango, cherry tomatoes, topped with hung raita & toasted almonds on a Chinese BBQ sauce base.

Lite Bites

Available from 1.00pm until 8.30pm

Sliders Plate 29

Beer battered barramundi, pickled cucumber, miso aioli & bonito flakes.

Bowl of Critters (DF) 34

Hervey Bay prawns, served with seafood sauce, lemon wedges & chives.

Dutch Chicken Wingettes (GF) 18

Bowl of chicken wingettes fried & coated in Dutch sriracha butter sauce, drizzled with a light Willow Grove blue cheese sauce & sprinkled with sesame seeds.

A-Tuna-Matata (GF, DF) 48

Seared Maroochydore yellow-fin tuna, Hervey Bay prawns, Coffin Bay oysters, Kilpatrick oysters, tempura veg, Kewpie mayonnaise, Japanese wakame, garlic crisps & Malta sea salt.

Bowl of Chips, Tomato Sauce & Garlic Aioli 10

Bowl of Sweet Potato Fries with Truffle Aioli 10

Onion Rings with Truffle Aioli & BBQ Sauce 12

Desserts

Available from 5.30pm until 8.30pm

Golden Dumplings 16

Moist maple syrup & honey dumplings, vanilla ice cream & charred pineapple.

Chocolate & Raspberry Torte (VG, GF) 16

Served with berry compote & candied almond praline.

Silky Chocolate Mousse (GF) 16

Salted caramel, fairy floss, almond tuilles & passionfruit coulis.

Apple & Rhubarb Crumble 16

Macadamia almond crumb served with vanilla ice cream.

Dessert Tasting Plate

See specials board.

Tucker for Little Tummys

Available from 5.30pm until 8.30pm

Kids meals are served with chips, salad & tomato sauce.

Crumbed Fishies (Pollock) (GF, DF) 14

Chicken Chippies (DF) 14

Crumbed Bacon, Mac & Cheese Croquettes 14

Vanilla Ice Cream with Sprinkles & 9

Chocolate Sauce