

# Entrée

**Salt and Pepper Calamari** (GF) 18  
Served with lime and cumin aioli.

**McKenzie's Bruschetta** (DF) 18  
Served with marinated Maroochydore octopus, avocado, cucumber & onion salsa, drizzled with sumac aioli.

**Coffin Bay Oysters** (GF) (4 per serve) 24  
Natural 26  
Finger lime 27.5  
Kilpatrick

**Peking Duck Wontons** 18  
Served with a spiced hoisin and sesame dipping sauce.

**Cheesy Corn and Jalapeno Croquettes** 16  
Served with kaffir lime aioli.

**Edamame** (V, GF) 14  
Sesame infused with cinnamon, star anise, chilli and tamari soy, served with sea salt and fried shallots.

# Sides & Sauces

**Greens** (GF, DF) 14  
Grilled asparagus, poached egg, truffle mayonnaise and garlic chips.

**Veggies** (GF, DF) 14  
Broccolini, toasted pak choi, balsamic cherry tomatoes and shallots.

**Mash** (GF) 10  
Mashed Desiree potatoes infused with garlic.

**Chips** 10  
Served with tomato sauce and garlic aioli.

**Garden Salad** (GF, DF, V) 8  
**Kimchi Slaw** (GF, DF, V) 8  
**Bowl of Steamed Basmati Rice** (GF, DF, V) 7

**Truffle Aioli** (GF) 5  
**Creamy Truffle and Brandy Beef Jus** (GF) 7  
**Gravy** (GF) 5  
**Fresh Chilli** 4

# Mains

GF = Gluten Free  
DF = Dairy Free  
V = Vegan

**Chipotle Crumbed Chicken Burger** 34  
Served with a crunchy kimchi slaw, pickled cucumber, sriracha lime aioli and a side of chips.  
Vegan patty option available (V) 6

**Beer Battered Snapper** 34  
Served with chips, house salad, tartare sauce and lemon.

**Middle Eastern Lamb Rump** 38  
Slowly rendered and coated in dukkah, served atop couscous with apricot, almond and mint. Served with hoisin grilled pak choi, drizzled with red wine and tarragon jus.

**Outback New York Strip** (GF) 49  
350gm MB2+ Black Angus, seasoned with Malta sea salt, lemon myrtle and bush pepper. Served with parmesan crusted potato pavé, balsamic roasted shallots and cherry tomatoes.  
Choice of chimichurri pesto (V, DF), creamy truffle and brandy beef jus (GF) or gravy (GF).

**Red Duck Breast Curry** (GF) 36  
Lychee, nori squares, pineapple and tofu, garnished with radish, chilli and basil. Served with basmati rice and garlic naan.

**Saffron Seafood Risotto** (GF) 46  
Hervey Bay prawns, Moreton Bay bug, New Zealand mussels, cuttlefish, peas, curled zucchini coated in tamari emulsion and nori hair salad.

**Confit Duck-leg Salad** (GF) 45  
Served with spinach and rocket medley, Persian fetta, dates, cashews, avocado and coriander dressing.

**King Salmon** (GF) 41  
Nori wrapped and seasoned with Aleppo pepper on a bed of asparagus and toasted pak choi. Served with lemon myrtle beurre blanc.

**Crispy Pork Belly** (GF, DF) 38  
Served with mango and baby tomato salsa, Moroccan spiced sweet potato, herb salad and house-made sweet and sour dressing.

**Vietnamese Noodle Salad** (GF, DF) 34  
Vermicelli, crispy vegetables, candied peanuts and herb salad with a sesame ginger dressing.  
Add sliced chicken 6  
Add vegan chicken (V) 6



GF and DF pizza options available upon request.

**Aloha** 28  
Leg ham, mozzarella and fresh pineapple.

**Arezzo Margherita** 28  
Balsamic cured mozzarella, Campari tomatoes, Italian white anchovies, basil leaves and Tuscan Napoli.

**The Angry Chook** 28  
Chipotle baked chicken, bacon, caramelised onion and mozzarella on a house BBQ base.

**Prawn and the Piglet** 28  
Hervey Bay prawns, Sobrasada de Mallorca sausage, cherry tomatoes, chilli, rocket and mozzarella on a crème fraiche base.

**Island Special** 28  
Pepperoni, smoky Korean meatballs, leg ham, mozzarella and cheddar mix, five spice BBQ sauce garnish on an Aleppo pepper and tomato base.

**Nature Supreme (VG)** 28  
Avocado, onion, roasted pumpkin, cherry tomatoes, basil, vegan cheese, sea salt and Napoli base.

**Little Piggy** 28  
Char siu pork, mango, cherry tomatoes, topped with hung raita and toasted almonds on a Chinese BBQ sauce base.

## Light Bites & Platters

**Sliders Plate (3 per serve)** 29  
Beer battered barramundi, pickled cucumber, miso aioli and bonito flakes.

**Bowl of Critters (DF)** 34  
Hervey Bay prawns, served with seafood sauce, lemon wedges and chives.

**Dutch Chicken Wingettes (GF)** 18  
Bowl of chicken wingettes fried and coated in Dutch sriracha butter sauce, drizzled with a light Willow Grove blue cheese sauce and sprinkled with sesame seeds.

**Bowl of Chips with Tomato Sauce & Garlic Aioli** 10  
**Bowl of Sweet Potato Fries with Truffle Aioli** 10  
**Onion Rings with Truffle Aioli & BBQ Sauce** 12

**Frisky Fromages** 40  
Willow Grove creamy blue, double brie and Maffra Riverslea red with Hervey Bay honeycomb, quince paste, green olives, cornichons, a selection of crackers and bread sticks.

**A-Tuna-Matata (GF, DF)** 48  
Maroochydore yellow-fin tuna seared slices, Hervey Bay prawns, Coffin Bay oysters with finger lime, tempura veg, Kewpie mayonnaise, Japanese wakame, garlic crisps and Malta sea salt.

**7-Legged Octopus (GF, DF)** 39  
Maroochydore octopus, marinated in balsamic Campari tomato purée and vodka, charred and served in a salad of balsamic roasted cherry tomatoes, toasted crunchy pak choi and spinach with a side of salted cucumber and lime kewpie.

## Desserts

**Golden Dumplings** 16  
Moist maple syrup and honey dumplings, vanilla ice cream and charred pineapple.

**Chocolate and Raspberry Torte (V, GF)** 16  
Served with candied almond praline.

**Silky Chocolate Mousse (GF)** 16  
Salted caramel, fairy floss, almond tuilles and berry compote.

**Apple and Rhubarb Crumble** 16  
Macadamia almond crumb served with vanilla ice cream.

**Dessert Tasting Plate (See specials board)**

## Tucker for Little Tummys

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

**Cheeseburger Slider** 14  
**Crumbed Fishies (Pollock) (GF, DF)** 14  
**Chicken Chippies (DF)** 14  
**Crumbed Bacon, Mac and Cheese Croquettes** 14

**Frog on a Log (GF)** 12  
Chocolate frog on choc flake with vanilla ice cream, sprinkled with hundreds and thousands.

**Sweet Sunset** 12  
Chocolate cronut served with candy floss ice cream.