

LUNCH

\$13 | ROSEMARY AND CONFIT GARLIC COB LOAF 

Macadamia dukkah, EVOO, Persian feta

\$12 | BRUSCHETTA 

Cumin & honey scented pumpkin, grilled haloumi, fried basil, candied walnut crumble

\$18 | BEEF CHEEK SPRING ROLLS

Thai basil, pink ginger, sesame soy dipping sauce

\$21 Half Dozen \$40 Dozen | PACIFIC OYSTERS

Kirin battered with chilli macadamia sambal

Natural with salmon roe and green onion 

Kilpatrick with smoked bacon 

\$17 | MIDDLE EASTERN STYLE EGGPLANT FRITTERS  

Sumac za'atar, Tunisian carrot, spice roasted chickpeas,
cauliflower quinoa tabbouleh, olive oil

\$17 | PICKLED BEETROOT AND CHARRED EGGPLANT SALAD  

Citrus olives, blood orange, quinoa, BBQ corn salsa

\$9 | Add grilled Mooloolaba prawns

\$19 | TEQUILA CURED ATLANTIC SALMON GRAVLAX

Goats curd, rye toast, fermented chilli vinegar

\$24 | BEER BATTERED LOCAL WHITING FILLETS

Garden salad, fries, tartare, lemon

\$20 | STEAK SANDWICH

Wagyu rump cap, cheese, lettuce, onion jam, tomato relish, fries, aioli

\$19 | WAGYU BEEF BURGER

Maple bacon, lettuce, onion jam, tomato, cheese, bbq sauce, fries, aioli

\$19 | CHIMMICHURRI CHICKEN BURGER

Maple bacon, avocado, lettuce, tomato, cheese, fries, aioli

\$35 | CORAL COAST BARRAMUNDI FILLET 

Sweet potato, Persian feta, baby spinach, cashews, sage butter

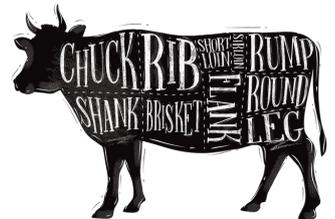
\$29 | HOUSE MADE POTATO AND PARMESAN GNOCCHI

Cavolo nero, baby zucchini, eggplant ragout, Swiss brown mushroom,
confit golden shallot, lemon thyme butter

\$35 | 300GM 150 DAY GRAIN FED PORTERHOUSE 

Wagyu fat roasted kipfler, fennel slaw, shiraz jus

LUNCH



GLUTEN FREE 
VEGETARIAN 

THE GRILL
PELICAN WATERS

SIDES

- \$9 | Charred broccolini, EVOO, almonds  
- \$8 | Tomato feta and olive salad, aged balsamic dressing  
- \$8 | Fennel, carrot and wombok slaw, horseradish aioli  
- \$8 | Beer battered fries, aioli 

DESSERTS

- \$14 | DARK CHOCOLATE AND CHERRY PUDDING
Marshmallow ganache, cherry sorbet, praline
- \$14 | PEANUT BUTTER PARFAIT 
Strawberry jelly, salted caramel crunch, floss
- \$14 | LAVENDER AND KAFFIR LIME CREME BRULEE 
Gingersnap crumble, shiraz poached pear
- \$15 | AFFOGATO 
Espresso shot, vanilla ice cream, your choice of liqueur
- \$26 | SELECTION OF FINE AUSTRALIAN CHEESE
Kenilworth black wax cheddar, Jindi triple cream brie,
Tarago Rivers shadows of blue, quince paste, crackers

GLUTEN FREE -  VEGETARIAN - 

