

*Fresh Baked Flaxton Sour Dough Bread with  
Our Flaxton Fig & Shiraz Chutney, Olives & Herb Butter 4.50*

-----

*Starter*

*Tempura Mooloolaba Prawns with Mango and  
Macadamia Nut Salsa  
18.75*

*Peppered Calamari with a Warm Oriental Salad  
17.50*

*Barramundi Spring Rolls & Thai Whitebait Fritters with Warm  
Vermicelli Salad  
18.50*

*Smoked Chicken & Pumpkin Risotto Fritters with a  
Pear & Brie Salad  
17.50*

*Quail Three-ways: Confit Leg, Roast Breast & Truffle Quail Egg  
with an Orange Fennel Salad  
24.50*

*Seared Harvey Bay Scallops with a Pea & Goat Cheese Risotto  
22.50*

*Crispy Pork Belly with a Fennel Petit Herb Salad and  
A Sweet Chilli, Soy Ginger Dressing  
18.50*

*Salad and Vegetarian Selection*

*Grilled Haloumi with a Roquette, Walnut Salad & Date Compote  
Starter 17.00  
Main Course 25.00*

*Sauteed Potato Gnocchi with Tomato Fondue, Sweet Potato, Parmesan  
and Salsa Verde  
Starter 17.00  
Main Course 25.00*

*Home-made Papadelli with Roast Pumpkin,  
Pinenuts and Boccochini  
Starter 16.00  
Main Course 24.00*

## *Main*

*'Faizal's' Green Mixed Seafood Curry with Jasmine Rice  
and a Fruit Chutney*  
32.00

*Fresh Beer Battered Fish with Home-Made Kipfler Chips  
and a Green Bean Salad*  
26.00

*Roast Barramundi Fillet with a Mussel,  
Pernod, Leek and Pea Ragout*  
39.50

*Seafood Tasting Plate - Thai Whitebait Fritters, Tempura of Prawns and  
Soft Shell crab, Sushi & Crab Salad*  
36.00

*Tagen of New England Lamb Shank & Chorizo Sausage with Provencale  
Vegetables and Mint Cous Cous*  
36.50

*400g Aged Black Angus Rump served with Home-made Kipfler Chips &  
Sauteed Greens*  
35.00

*Roast Breast and Confit Duck with a Chick Pea Cassoulet*  
37.50

*Pan Roast Black Angus Beef Fillet with Truffle Mash Puree  
and Crispy Pancetta*  
38.50

## *Sides*

*Bowl of Kipfler Wedges with Sour Cream & Sweet Chilli 6.00*

*Bowl of Kipfler Chips 5.00*

*Bowl of Mixed Fresh Green Vegetables 6.50*

*Desserts*

**“Death by Chocolate”**

*Assiette of: Chocolate Almond Brownie, Chocolate Magnum,  
Chocolate Ice Cream  
\$18.00*

*Citrus Tart with Lemon Sorbet  
\$7.95*

*Sticky Toffee Pudding with Butter Scotch Sauce &  
Vanilla Ice Cream  
\$7.95*

*Brandy Basket filled with Berries & Collin James  
Sorbet or Ice Cream 7.95*

**“Chef’s Special”**

*Hot Raspberry Soufflé with Ice Cream  
\$15.50 (Made to Order allow 15mins)*

*Macadamia Nut and Apple Tart with Honey Ice Cream  
\$12.50*

**“Flaxton Magnum”**

*A Rich Chocolate Mousse surrounded in Belgium Chocolate Filled with  
Berries, Caramel and Sorbet  
\$14.50*

*Fine Australian Cheeses  
Maleny/ Kenilworth: Cheddar  
Tasmanian: Opal Blue  
Triple Brie*

*Selection of two  
\$16.00*

*A selection of all three \$19.00*

*Children’s Menu:*

**Main**

*Fish or Chicken with Kipfler Chips and Vegetables*

**Followed by:**

*Chocolate, Caramel, or Strawberry Sundae  
\$12.00*

*All prices inclusive of 10% GST  
All prices on Public Holidays increase by an industry standard 15%*