

# Starters

## Salt & Pepper Calamari | 16

*Dukka dusted calamari | young lime mayo | lemon* **GF**

## Crispy Pork Belly Bites | 16

*Herb salad | pineapple ginger & chilli jam* **GF**

## Garlic Bread | 8

*Add cheese and bacon for +\$2*

## Arancini | 12

*Pumpkin, feta & thyme risotto | tomato chutney | garlic aioli* **VEG**



## Sydney Rock Oyster Natural

1/2 doz \$20 | doz \$36

## Sydney Rock Oyster kilpatrick

1/2 doz \$22 | doz \$38

# Pizza



## Confit garlic & mushroom pizza | 23

*Confit garlic | caramelised onion | mushroom | cheese* **VEG, VGNO**

## Meat Lovers | 26

*BBQ sauce | pepperoni | ground beef | bacon | beef strips | cheese*

## Pepperoni | 23

*Napoli sauce | pepperoni | cheese*

## Supreme | 26

*Napoli sauce | pepperoni | ground beef | shallots | onion | pineapple | mushroom | cheese*

## Margherita | 20

*Napoli sauce | tomato slices | fresh herbs | cheese* **VEG, VGNO**

## Steak & Prawn | 28

*Napoli sauce | beef strips | prawns | Camembert cheese | onion*

**GF** - Gluten Free | **GFO** - Gluten Free Optional  
**VEG** - Vegetarian | **VGN** - Vegan | **VGNO** - Vegan Optional

# Steak

All our steaks come with your choice of two sides, chips, garden salad, steamed vegetables, mashed potato, and your choice of sauce. **GFO**

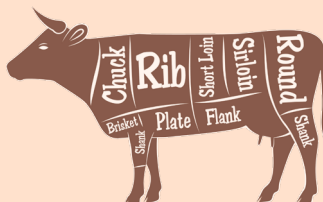
**Sauces:** Mushroom, Pepper, Dianne, Garlic Cream **GF**, Gravy **GF**

**300g Rib Fillet | 45**

**200g Eye Fillet | 36**

**250g Rump | 28**

**400g Rump | 39**



## Toppers

**Coconut crumbed prawns (4) | 9**

**Onion rings (6) | 6 **VG****

**Salt & pepper calamari | 7 **GF****

**Field mushrooms in garlic butter | 6 **GF, V, VGNO****

## Sides

**Buttered Steamed Vegetables | 8 **GF****

**Mashed Potato | 6 **GF****

**Bowl Of Chips | 8**

**Garden Salad | 8 **GF****

**Sweet Potato Chips & Aioli | 12 **GF****

**Wedges w/Sweet Chilli & Sour Cream | 12**

## Schnitzels

**PUB FAVOURITE**

**300g Chicken Schnitzel | 22**

*Free range chicken breast | House crumb | choice of sauce | chips & salad or creamy mash & seasonal vegetables*

**Traditional Chicken Parmy | 24**

*Free range chicken breast | House crumb | Napoli | shredded ham | mozzarella | chips & salad or creamy mash & seasonal vegetables*

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# Mains

## **Crispy Pork Belly | 32**

*Twice cooked | creamy mash | broccolini | poached pear jus* **GF**

## **Crispy skin salt water Barra | 34**

*Avocado & mango salsa | rice pilaf | pak choy* **GF**

## **Slow Cooked Lamb Shoulder | 36**

*Slow cooked cold pressed | creamy mash | sautéed greens | red wine jus* **GF**

## **Seafood Basket | 36**

*Crumbed prawns | crumbed Snapper | salt & pepper squid | soft shell crab | chips | salad | tartare | lemon*

## **Cesar Salad | 24** **GFO**

*Bacon | cos lettuce | poached egg | anchovies | croutons | ceasar dressing*

**Add Chicken + 6**

**Add Prawns + 8**

**Add Calamari + 6**

## **Grilled Chicken, Mango & Macadamia salad | 26**

*Mixed leaf lettuce | chicken tenderloin | mango | macadamias | red onion | honey mustard dressing* **GF**

## **Prawn & Chorizo Fettuccini | 28**

*Prawn | chorizo | fettuccini pasta | chilli | butter | lemon | parsley* **GFO**

## **Fettuccine Carbonara | 24**

*Bacon | egg yolk | cream | shaved Parmesan* **GFO**

**Add Chicken + 6**

**Add Prawns + 8**

**Add Calamari + 6**

## **Salt & Pepper Calamari | 24**

*Dukka dusted | young lime mayo | lemon | chips* **GFO**

## **Fish & Chips | 32**

*Snapper fillet | chips | garden salad | tartare | lemon | battered, crumbed or grilled* **GFO**

## **Ricotta Cannelloni | 24**

*Ricotta | baby spinach | semi dried tomato | béchamel | mozzarella | garden salad* **VEG**

# Lunch Menu

Available between 12pm and 2pm daily

## Lunch Rump | \$22

200g rump, cooked to your liking. Served w/ beer battered chips, side salad & your choice of sauce **GFO**

## Reef 'N' Beef | \$26

200g rump, cooked to your liking, served with beer battered chips, side salad. Topped with Mooloolaba prawns and calamari in a creamy garlic sauce **GFO**

## The Steak Sanga | \$22

Rib fillet, crispy bacon, caramelised onion, cheese, tomato & lettuce, topped w/beetroot relish & mayo **GFO**

## Sea 'N' Surf | \$23

Grilled Barramundi served with chips and salad, topped with fresh Mooloolaba prawns and calamari in a creamy garlic sauce **GFO**

## Fish & Chips | \$18

Your choice of grilled, battered or crumbed Barramundi. Served w/ beer battered chips, side salad & tartare sauce. **GFO**

## Burgers

All burgers served on a potato bun, with a side of chips



## The Woombye | \$22

150g house made beef patty, crispy bacon, cheese, lettuce, caramelised onion, beetroot & tomato, topped w/ a runny fried egg, aioli and smokey bbq sauce **GFO**

## The Southerner | \$18

Grilled chicken with bacon, avocado, lettuce, chipotle mayo, tomato and swiss cheese **GFO**

## The Porker | \$18

Slow cooked bbq pulled pork, w/ aioli slaw and Swiss cheese **GFO**

## The Backyarder | \$18

Braised field mushrooms, Swiss cheese, fresh avocado, lettuce & tomato, w/beetroot relish & Kewpie mayo. **V | VGNO**



# Dessert Menu

*All desserts served with vanilla ice-cream and/or whipped cream*

## **Apple Rhubarb Crumble | \$13**

*Freshly poached rhubarb and apple wedges in a butter shortbread pastry, topped with a hazelnut crumble. Served warm*

## **Pear and Walnut Pudding | \$13**

*Light and buttery pear, almond and walnut pudding. Topped with silky caramel ganache and candied walnuts. Served warm or cold*

## **Strawberry & White Choc Cheesecake | \$13**

*Heavenly white choc cheesecake, w/ a fresh strawberry compote centre, on a crunchy biscuit base*

## **Chocolate Fudge Cake | \$13**

*Beautiful and rich, fudgy chocolate cake, topped with milk and dark chocolate ganache. Served warm or cold.*





**All meals include a drink, ice cream  
with topping and an activity box  
\$12.50**

**Ham & Pineapple Pizza**

**Meat Lovers Pizza**

**Grilled Chicken & Chips**

**Crumbed Fish & Chips**

**Cheese Burger & Chips**

**Chicken Nuggets & Chips**

**Spaghetti Bolognese**