

# BREAKFAST DAILY 6.30AM - 11.30AM

today's muffin - vanilla cream (v)	7
toast - sourdough - grain - fruit or gluten free w/ berry compote; marmalade or honey (v)	8
seasonal fruit plate - local honey - macadamia crumble - yoghurt (gf) (v)	16
'b & e roll' - cos - tomato relish - cheddar - brioche bun	16
house-baked almond granola - butter roasted pears - honey - grapes - berries (v)	17
buttermilk pancakes - apple - macadamia crumble - maple - mascarpone (v)	19
bacon & free range eggs (your way) sourdough toast (gfo)	21
today's omelette (vo)	22
local mushrooms - chorizito - poached eggs - parmesan - salsa verde - sourdough (gfo) (vo)	23
trout rilette - cucumber - avocado - remoulade - hazelnuts - poached egg - dill waffle	24
"our eggs benny" with choice of: smoked salmon, shaved leg ham, bacon or local mushrooms w/ grain mustard rosti - poached eggs - watercress- hollandaise (gf) (vo)	24
farmers market plate: bocconcini - local tomatoes - avocado - serrano ham poached eggs - basil - balsamic - multigrain - olive oil (gfo) (vo)	26

## CREATE YOUR OWN - CHOOSE FROM OUR SIDES

berry compote - house marmalade - local honey	1 ea
hollandaise - tomato relish	2 ea
halloumi - fetta - yoghurt	4 ea
avocado - noosa red tomato - mushrooms - spinach	5 ea
2 eggs (any style) - leg ham - 2 chorizito - sweet potato hash	6 ea
2 bacon - smoked salmon - any toast (2)	7 ea

## FOR THE LITTLE ONES

bacon & egg (your way) sourdough toast (gfo)	12
pancakes, maple syrup, strawberries vanilla cream (v)	12
ham & cheese toastie (gfo)	10

**(GF)**- GLUTEN FREE **(V)**-VEGETARIAN **(VO)**-VEGETARIAN OPTION

**(GFO)** GLUTEN FREE OPTION - \$2 SURCHARGE | WE ARE UNABLE TO SUBSTITUTE INGREDIENTS

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

**BOARDWALK**  
**BISTRO**  
On Hastings

## BREAKFAST DRINKS

### HEART STARTERS - FROM 10AM

mimosa - bubbles & oj 10

bloody mary 14

### FRESH SEASONAL JUICES

squeezed to order

orange, apple, pineapple, watermelon, carrot, celery

beetroot, ginger

8

### FRESH FRUIT SMOOTHIE

strawberry, mango or banana

blended with yoghurt, honey & milk

8

### COFFEE

espresso 3.5

macchiato, cafe mocha, long black, flat white, café latte, cappuccino 4.5

chai latte 5 hot chocolate 4.5 iced coffee/chocolate 5.5

almond, soy, coconut & zymil 50c extra

### LOOSE LEAF TEAS

english breakfast, earl grey, lemon & ginger

chai, chamomile, peppermint, green, 4.5

san pellegrino iced tea - lemon or peach 4.5

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# LUNCH 12PM - 3PM

## ENTRÉE/ SHARE PLATES

natural oysters - freshly shucked - apple vinaigrette (gf)	6 / 24	12 / 42
house marinated olives - citrus - thyme (gf) (v)		7
old-fashioned garlic bread (v)		9
today's crudo (your waiter will advise) (gfo)		mp
trout rillette - pickled cucumber - watercress - radishes - toast (gfo)		18
roasted onion tart - goats cheese - grape - watercress - hazelnuts (v)		19
char-grilled sardines - roasted peppers - capers - mozzarella - lemon pangratatto (gfo)		19
local cuttlefish - garlic - parsley - tomatoes - olives - lemon (gf)		19
fresh burrata - local tomatoes - serrano jamon- basil - balsamic - evoo (gf) (vo)		20
parmesan crumbed whiting - lime -grapes - celeriac remoulade (gfo)		21
twice cooked lamb ribs - garlic puree - salsa verde (gfo)		22
charcuterie - selected fare - toast - accoutrements (gfo)		23
salt & pepper barramundi - cos - parmesan - lemon - aioli		24
mooloolaba king prawns - chilli - garlic - lemon - aioli (gf)		24
"taste of the sea" selected fare from our waters - for the individual or great to share (gfo)		34

## MAIN

daily market fish (your waiter will advise) (gfo)		mp
farro risotto - noosa earth mushrooms - spinach - parmesan (v)		24
baby beets - blackened carrots - peas - whipped fetta - crumbed egg - sesame wafer (v) (gfo)		24
wagyu cheese burger - brioche bun - tomato relish - lettuce - onion - pickles - chips - aioli		25
battered qld barramundi & chips - egg remoulade - lemon		30
crumbed chicken breast - garlic & parsley butter - braised peas - bacon - onion		32
seared yellowfin tuna - cos - egg - capers - lemon - blue cheese (gfo)		34
slow-cooked spring lamb shoulder - farro - maple bacon - onions - parsnip		36
linguine - local prawns - cuttlefish - mussels - chilli - garlic - parsley		38
darling downs wagyu +5 rump - celeriac puree - noosa earth mushrooms - spinach - jus (gf)		39
"surf n turf" aged rib eye - local king prawns - garlic cream sauce - pommes anna (gf)		48

## SIDES

betty's mixed leaf salad - parmesan - eschalot - lemon vinaigrette (gf) (v)		9
chips - aioli (v)		9
beans - hazelnuts - garlic butter (gf) (v)		9
cos salad - pear - hazelnut - blue cheese dressing (gf) (v)		9

## BRUNCH 11.30AM-3PM

house-baked almond granola - butter roasted pears - honey - grapes - berries (v)		17
bacon & free range eggs (your way) sourdough toast (gf)		21
"our eggs benny" with coice of: smoked salmon, shaved leg ham, bacon or local mushrooms w/ grain mustard rosti - poached eggs - watercress- hollandaise (gf) (vo)		24

# AFTERNOON & EVENING

## ENTRÉE/ SHARE PLATES 3PM-LATE

natural oysters - freshly shucked - apple vinaigrette (gf)	6 / 24 12 / 42
house marinated olives - citrus - thyme (gf) (v)	7
old-fashioned garlic bread (v)	9
today's crudo (your waiter will advise) (gfo)	mp
trout rillette - pickled cucumber - watercress - radishes - toast (gfo)	18
roasted onion tart - goats cheese - grape - watercress - hazelnuts (v)	19
char-grilled sardines - roasted peppers - capers - mozzarella - lemon pangratatto (gfo)	19
local cuttlefish - garlic - parsley - tomatoes - olives - lemon (gf)	19
fresh burrata - local tomatoes - serrano ham - basil - balsamic - evoo (gf) (vo)	20
parmesan crumbed whiting - lime -grapes - celeriac remoulade	21
twice cooked lamb ribs - garlic puree - salsa verde (gfo)	22
charcuterie - selected fare - toast - accoutrements (gfo)	23
salt & pepper barramundi - cos - parmesan - lemon - aioli	24
mooloolaba king prawns - chilli - garlic - lemon - aioli (gf)	24
"taste of the sea" selected fare from our waters - for the individual or great to share (gfo)	34

## MAIN 5PM - LATE

daily market fish (your waiter will advise) (gfo)	mp
farro risotto - noosa earth mushrooms - spinach - parmesan (v)	24
baby beets - blackened carrots - peas - whipped fetta - crumbed egg - sesame wafer (v) (gfo)	24
wagyu cheese burger - brioche bun - tomato relish - lettuce - onion - pickles - chips - aioli	25
battered qld barramundi & chips - egg remoulade - lemon	30
crumbed chicken breast - garlic & parsley butter - braised peas - bacon - onion	32
seared yellowfin tuna - cos - egg - capers - lemon - blue cheese (gfo)	34
slow-cooked spring lamb shoulder - farro - maple bacon - onions - parsnip	36
linguine - local prawns - cuttlefish - mussels - chilli - garlic - parsley	38
darling downs wagyu +5 rump - celeriac puree - noosa earth mushrooms - spinach - jus (gf)	39
"surf n turf" aged rib eye - local king prawns - garlic cream sauce - pommes anna (gf)	48

## SIDES 3PM - LATE

betty's mixed leaf salad - parmesan - eschalot - lemon vinaigrette (gf) (v)	9
chips - aioli (v)	9
beans - hazelnuts - garlic butter (gf) (v)	9
cos salad - pear - hazelnut - blue cheese dressing (gf) (v)	9

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## FOR THE LITTLE ONES

children's steak, chips & salad (gf)

linguine, tomato sauce, parmesan, salad

crumbed whiting, chips & salad (gfo)

crumbed chicken tenders, chips & salad

all meals come with a soft drink & ice cream  
with strawberry or chocolate topping

ALL 18

# DESSERT

chocolate delice - espresso gelato - hazelnut crumbs (gf)	15
butter roasted pears - honeycomb - macadamia crumble - vanilla bean ice cream - anglaise (gf)	15
vanilla mascarpone cheesecake - strawberry - milk gelato - meringue (gf)	15
'banana split'- scorched banana - chocolate mousse - peanut butter cream - chocolate ganache - waffle cone - malt ice cream (gfo)	15
affogato - vanilla bean ice cream - espresso coffee - with a choice of ; amaretto, frangelico, tia maria, baileys, cointreau (gf)	15

cheese selection (gfo)

served with black pepper lavosh, mustard fruits, grapes, vanilla poached pears

woombye triple cream brie, sunshine coast, qld

kenilworth black wax cheddar, sunshine coast, qld

tarago river shadows of blue, gippsland, vic

1 cheese - 14

2 cheese - 24

3 cheese - 32

# WINE LIST

## CHAMPAGNE & SPARKLING

nv	dalzotto	prosecco	king valley vic	9	48
nv	jansz	premium cuvee	pipers river tas	11	65
nv	veuve	clicquot	reims france	19	132

## WHITE WINE

16	irvine	riesling	eden valley sa	10	48
15	babich	'black label' sauvignon blanc	marlborough nz	9	45
17	shaw & smith	sauvignon blanc	adelaide hills sa	14	65
15	delle venezie	pinot grigio	italy	11	49
16	brokenwood	pinot gris	beechworth vic	10	48
16	vasse felix	chardonnay	margaret river	9	46
14	shaw & smith house white	'm3' chardonnay ask your waiter	adelaide hills sa by the glass	15 8	75

## ROSÉ WINE

16	paxton	shiraz rosé	mclaren vale sa	9	44
16	rogers & rufus	rosé	barossa valley	9	44

## RED WINE

16	port phillip est. quartier	pinot noir	mornington peninsula vic	10	48
14	te tera	pinot noir	martinborough nz		62
16	hentley farm	villain & vixen shiraz	barossa valley sa	12	59
14	paxton	'quandong farm' shiraz	mclaren vale sa		55
13	yalumba	'cigar' cabernet sauvignon	coonawarra sa		59
15	paxton house red	tempranillo ask your waiter	mclaren vale sa by the glass		46 8

## DESSERT WINE

15	heggies	botrytis riesling 375ml	eden valley sa	9	45
16	mcpherson	'aimee's garden' moscato	nagambie vic	8	38
nv	campbells	muscat 375ml	rutherglen vic	10	48

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# COCKTAILS & DRINKS

## BISTRO CLASSICS ALL 16

sparkling cocktail  
espresso martini  
negroni  
capiroska  
margarita  
tom collins  
cosmopolitan  
mojito  
daquiri lime, mango or strawberry  
  
classic pimms or aperol spritz 12

## BISTRO PREMIUMS ALL 18

chilly irishman	frozen espresso, kahlua, irish whiskey
chipotle chilli margarita	chipotle chilli infused tequila, fresh lime
ginger mojito	canton ginger, bacardi, lime, mint
lychee lemonade	kai lychee vodka, lychee liqueur, lime
spiced sailor negroni	sailor jerry rum, canton ginger, campari
long island iced tea	vodka, gin, bacardi, cointreau, tequila

## BEERS

crown lager	9	hawkers pilsner	9
peroni	9	bargara 'thirsty turtle' lager	10
james squire 150 lashes pale ale	9	asahi	9
peroni leggera mid strength	9	corona	9
cascade premium light	8	matilda bay dirty granny cider	9

basic spirits 8	premium spirits 10	top shelf 15
grove juice 4.5	bundaberg 4.5	lemon lime & bitters 4.5
peach or lemon iced tea 4.5		
san pellegrino flavoured 200ml - blood orange, limonata, grapefruit 4		
san pellegrino or aqua panna mineral water - 500ml 5		
san pellegrino or aqua panna mineral water - 1 litre 9		