

BREAKFAST DAILY 6.30AM - 11.30AM

fresh daily muffin - vanilla cream (v)	6
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 & chia granola - watermelon - pomegranate - honey - qld yoghurt (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) (gfo)	22
local mushrooms - chorizito - poached eggs - parmesan - salsa verde - toast (gfo) (vo)	23
slow cooked soft shell pork tacos - salsa - sriracha mayonnaise - soft fried eggs (vo)	24
"our eggs benny": crispy bacon, smoked salmon, shaved leg ham or avocado w/ sourdough - poached eggs - baby spinach - hollandaise (gfo) (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 potato & cheddar 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

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

AFTERNOON & EVENING

ENTRÉE/ SHARE PLATES 3PM-LATE

natural oysters - freshly shucked - apple vinaigrette (gf)	6 / 24	12 / 42
mini sourdough roll - butter - smoked salt (v)		4pp
toolunka creek olives - citrus - thyme (gf) (v)		9
chicken liver parfait - red onion jam - sourdough wafer (gfo)		16
bbq local cuttlefish, toasted peanut, green mango & chilli salad, lime dressing (gf)		18
burrata - peaches - noosa reds tomatoes - basil - balsamic - evoo (gf) (v)		19
roasted onion tart - goats cheese - grape - watercress - hazelnuts (v)		19
grilled sardines - fregola - zucchini - tomato - mozzarella - salsa verde (gfo)		20
beetroot & gin cured ocean trout - citrus - fennel - radish - lavosh - horse radish cream (gfo)		22
beer battered snapper soft shell tacos, tomato & avocado salsa, sriracha mayonnaise, lime		22
free range pork belly salad - watermelon - cucumber - fetta - mint - almonds		23
“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 options) (gfo)		mp
wagyu cheese burger - brioche bun - tomato relish - sweet & sour pickles - chips - aioli		25
butternut pumpkin risotto - noosa earth mushrooms - marinated fetta (v) (gf)		26
baby beets - blackened carrots - roasted onions - peas - skordalia - crumbed egg (v) (gfo)		26
beer battered mooloolaba whiting - chips - lemon - tartare		30
twice cooked cornfed chicken maryland - potato - leek - endive - citrus - bacon - capers (gf)		33
linguini - local prawns - mussels - pipis - chilli - garlic - parsley - lemon		38
bbq mooloolaba king prawns - noosa reds tomato salad - grilled sourdough - lemon - aioli (gfo)		42
rock valley veal cutlet (300g) - orange - beetroot - pomegranate - goats cheese - pistachio (gf)		44
cape grim grass-fed eye fillet (220g) - house cut chips - watercress - roasted onions - jus		46

SIDES 3PM - LATE

leaves - pear - walnut - pomegranate - goats cheese (gf) (v)		9
chips - aioli (v)		9
broccolini - almonds - garlic butter (gf) (v)		9
noosa reds tomato salad - buffalo mozzarella - basil - balsamic (gf) (v)		9

DESSERT

chocolate delice tart - espresso gelato - hazelnut crumbs	15
butter roasted pears - honeycomb - pistachio crumble - milk gelato - anglaise (gf)	15
crème fraiche pannacotta - blood plum granita - white chocolate gelato (gf)	15
mango sorbet - vanilla yoghurt parfait - macadamia - chilli praline (gf)	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 - homemade mustard fruits - vanilla poached pears

divine dairy - organic triple cream brie - sa

kenilworth black wax cheddar - sunshine coast - qld

tarago river shadows of blue - gippsland - vic

1 cheese - 14

2 cheese - 24

3 cheese - 32

LUNCH 12PM - 3PM

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BRUNCH 11.30AM-3PM

house-baked almond & chia granola - watermelon - pomegranate - honey - qld yoghurt (v)		17
bacon & free range eggs (your way) sourdough toast (gfo)		21
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WINE LIST

CHAMPAGNE & SPARKLING

nv	dalzotto	prosecco	king valley vic	9	48
nv	jansz	premium cuvee	pipers river tas	11	65
nv	veuve	clicquot	champagne france	19	132
nv	billecart-salmon	brut reserve	champagne france		145
2009	Dom Perignon	champagne	france		395

WHITE WINE

2016	irvine	riesling	eden valley sa	10	48
2017	babich	'black label' sauvignon blanc	marlborough nz	9	45
2017	shaw & smith	sauvignon blanc	adelaide hills sa	14	65
2016	lamberti	pinot grigio	veneto italy	11	49
2016	brokenwood	pinot gris	beechworth vic	10	48
2016	vasse felix	chardonnay	margaret river wa	9	46
2015	shaw & smith	'm3' chardonnay	adelaide hills sa	15	75
nv	west cape howe	moscato	great southern wa	8	38
	house white	ask your waiter	by the glass	8	

ROSÉ WINE

2017	paxton	shiraz (organic) rosé	mclaren vale sa	9	44
2017	rogers & rufus	rosé	barossa valley sa	9	44
2016	saint andre	rosé	provence france	12	48

RED WINE

2016	port phillip est. quartier	pinot noir	mornington peninsula vic	10	48
2016	dalrymple	pinot noir	tasmania		65
2016	spring vale est	pinot noir	freycinet tas		79
2016	paxton 'quandong farm'	(organic) shiraz	mclaren vale sa		55
2016	hentley farm	villain & vixen shiraz	barossa valley sa	12	59
2016	tomfoolery black & blue	shiraz	barossa valley sa		75
2013	the octavius by yalumba	shiraz	barossa valley sa		175
2013	leeuwin estate art series	cabernet sauvignon	margaret river wa		116
2015	paxton	(organic) tempranillo	mclaren vale sa		46
	house red	ask your waiter	by the glass	8	

DESSERT WINE

2015	heggies	botrytis riesling 375ml	eden valley sa	9	45
nv	campbells	muscat 375ml	rutherglen vic	10	48

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

DAILY SUPER SMOOTHIE

check specials board

10

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 6

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

BOARDWALK
BISTRO
On Hastings

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
chipotle chilli margarita
ginger mojito
lychee lemonade
spiced sailor negroni
long island iced tea

frozen espresso, kahlua, irish whiskey
chipotle chilli infused tequila, fresh lime
canton ginger, bacardi, lime, mint
kai lychee vodka, lychee liqueur, lime
sailor jerry rum, canton ginger, campari
vodka, gin, bacardi, cointreau, tequila

HAND SELECTED RANGE OF BOUTIQUE GIN'S AVAILABLE

BEERS

crown lager	9	hawkers pilsner	9
peroni	9	bargara 'thirsty turtle' lager	10
james squire 150 lashes pale ale	9	asahi	9
XXXX gold mid strength	8	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

san pellegrino flavoured 200ml	Aranciata Rossa - Blood Orange	4
	Melagrano Aranciata - Pomegranate & Orange	4
	Clementina - Mandarin, Clementine & Orange	4
	Limonata - Lemon	4
	Chinotto - Bitter Citrus	4
	Pompelmo - Grapefruit	4

san pellegrino or aqua panna mineral water - 500ml 5
san pellegrino or aqua panna mineral water - 1 litre 9

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