



### Dining Times

**MON, TUES & THURS**  
LUNCH 11:30AM – 2:30PM  
DINNER 5PM – 8PM

#### WED

LUNCH 11AM – 2:30PM  
DINNER 5PM – 8PM

#### FRI - SAT

LUNCH 11AM – 4PM  
DINNER 5PM – 8:30PM

#### SUN

LUNCH 11AM – 4PM  
DINNER 5PM – 8PM

## BREADS

**TRADITIONAL HOUSE MADE GARLIC BREAD V** ..... \$10

**HOUSE MADE CHEESY GARLIC BREAD** ..... \$14  
with cheese and bacon, served with a smoked cheddar dip

**BRUSCHETTA V** ..... \$16  
Toasted sourdough, local Noosa Red tomatoes, Byron Bay bocconcini, Spanish onion, capers & white balsamic

## SHARE PLATES

**CALAMARI** ..... \$18  
Marinated & panko crumbed calamari, served with a pickled shallot and herb salad with tartare sauce

**FISH TACOS (2)** ..... \$19  
Crumbed QLD reef fish, smokey chipotle, avocado, mango salsa, purple cabbage, corn tortilla & lime

**SPICY FRIED BUTTERMILK CHICKEN PIECES GF** ..... \$18  
Served with house ranch dip

**HARISSA CAULIFLOWER HALLOUMI BITES V** ..... \$16  
Pickled red cabbage, pomegranate, toasted almonds and herb yogurt

## BURGERS

Served with chips & aioli

**STEAK SANDWICH** ..... \$26  
Rocket, Noosa Red tomato, caramelised onion, beetroot and bacon

**SMASH PATTY BURGER** ..... \$25  
With pickles, cheese, lettuce, tomato and smash sauce  
ADD BACON ..... +\$3

**CHICKEN BURGER** ..... \$26  
Crumbed chicken breast, lettuce, tomato, pickles, red onion, cheddar, pineapple, bacon and southwest sauce

**HALOUMI & FIELD MUSHROOM BURGER V** ..... \$24  
With rocket, caramelised onion, pistachio pesto, truffle mayo

## SALADS

**CAESAR SALAD** ..... \$22  
Pancetta, croutons, baby cos, free range egg, shaved parmesan & creamy anchovy dressing  
ADD GRILLED CHICKEN ..... +\$5

**GRILLED SALMON POKÉ BOWL GF DF** ..... \$28  
Sushi rice, smashed avocado, wakame, cherry tomatoes, pickled cucumber, Japanese ginger

**POACHED CHICKEN, COCONUT, AND PINEAPPLE SALAD GF DF** ..... \$26  
Rice noodles, red cabbage, radish, cashews, shallots, mint, coriander, mango chilli vinaigrette

## MAINS

**FISH & CHIPS** ..... \$28  
Eumundi Brewery ginger beer battered barramundi served with straight cut chips and tartare sauce

**GREEN GODDESS V GF DF** ..... \$23  
Soba noodles, broccolini, snow peas, asparagus, shaved fennel, topped with basil, sorrel and pine nuts

**PAN SEARED TASMANIAN SALMON FILLET GF** ..... \$44  
Roasted pumpkin, leek, cherry tomatoes, asparagus, basil and a crab grapefruit beurre blanc

**CHICKEN SCHNITZEL** ..... \$27  
Herb crumbed free range chicken breast schnitzel served with your choice of creamy mash and gravy, or chips and salad  
MAKE IT A PARM ..... +\$5

**BANGERS & MASH** ..... \$28  
Famous Eumundi Meats lamb, mint & rosemary sausages with creamy parmesan truffle mash, caramelised onion gravy, peas, and mint jelly

**SEAFOOD BASKET** ..... \$34  
Eumundi Brewery beer battered QLD reef fish, crumbed calamari (3), prawn cutlets (3) served with chips, herb salad & tartare sauce

## STEAK

Served with your choice of sauce & two sides

**BLACK ANGUS RUMP** ..... \$42  
MB 4+ 400g 100 day grain fed premium beef from Kilcoy

**GRAIN FED EYE FILLET** ..... \$44  
200g 100 day grain fed yearling prime beef by Tey's Beef

**PREMIUM RIB FILLET** ..... \$46  
300g 100 day grain fed premium beef from the Riverine region

15% Surcharge On Public Holidays  
GF Gluten Free DF Dairy Free V Vegetarian

## Sides

ALL \$8

**CORN ON THE COBB WITH TEXAS STEAK RUB V GF**

**MAC & CHEESE V**

**CREAMY PARMESAN TRUFFLE MASH V**

**STRAIGHT CUT CHIPS WITH GARLIC AIOLI V**

**FRESH GARDEN SALAD V DF GF**

**SEASONAL VEGETABLES V DF GF**



## Kids

12 years & under

ALL \$12

**CHICKEN DINO NUGGETS & CHIPS**

**CHEESEBURGER & CHIPS**

**CRUMBED FISH & CHIPS**

**SPAGHETTI BOLOGNESE**

## TOPPERS

**GRILLED PRAWNS (3) \$8**

**CRUMBED CALAMARI (3) \$8**

## SAUCE

**MUSHROOM, DIANNE, BÉARNAISE, PEPPER, GRAVY \$3**



## DESSERT

**AMARETTO ESPRESSO  
PANNA COTTA \$15**  
Pistachio and fig biscotti  
with chocolate fairy floss

**BAKED NEW YORK  
CHEESECAKE \$15**  
with blueberry compote and  
white chocolate chunks

**BANANA SPLIT \$14**  
with mini marshmallows,  
hot chocolate fudge, whipped  
cream, strawberries  
and toasted macadamia



## STRAIGHT FROM THE VATS TO OUR TAPS

We take pride in delivering the freshest beer on the Sunshine Coast by connecting the Eumundi Brewery vats directly to our taps.

From the meticulously crafted brews within their vats to the moment they flow effortlessly into the taps, Eumundi Brewery ensures that each sip embodies the passion and artistry of their dedicated brewers. It's a commitment to quality that allows our patrons to savour the true essence of craft brewing, right here on the stunning Sunshine Coast.

