

STARTERS

Salt & Pepper Squid with lemongrass, aioli & lime	Entree \$16.00 Main \$24.00
Mooloolaba King Prawn Cocktail served with avocado & cocktail sauce	\$16.00
Chicken Wings Buffalo Style served with hot chili sauce & blue cheese dip	\$12.00
Homemade Shredded Pork Belly Spring Rolls with rice noodles, Asian vegetables & a sticky chili dipping sauce	\$11.50
Nachos with chili con carne, guacamole & sour cream	Entree \$13.50 Main \$19.50

SALADS

Rosemary Roasted Lamb Strip Salad with mixed lettuce, peas, mint, roasted capsicum, Danish feta & seeded mustard vinaigrette (GF)	\$20.50
Cajun spiced Chicken Caesar with cos lettuce, bacon, croutons, parmesan, egg & Chef's caesar dressing	\$22.50
Warm Thai spiced Beef Salad with wombok, glass noodles, fresh coriander & our Thai dressing (GF)	\$21.50
Salad of Spinach with rocket, lettuce, caramelised pumpkin, charred cherry tomato, pickled baby onion, fried shallots & a lemon pepper dressing (GF)	\$18.50

MAINS

Garlic Prawns in creamy garlic sauce with salad & a timbale of rice	\$26.00
Fish 'n' Chips - Beer battered sweet lip fillet, chips, salad & tartare sauce with lemon wedges	\$19.50
Crumbed Breast of Chicken with lemon, salad & chips	\$21.50
Crumbed Breast of Chicken Parmigiana with Napoli, ham, cheese, chips & salad	\$24.50
Fisherman's Basket - Battered sweet lip fillet, prawn cones, herb crumbed scallops, crab cakes, salt & pepper squid, chips, salad, tartare sauce & lemon wedges.	\$25.50
Mediterranean Vege Stack - Layered with char grilled vegetables, Danish feta, sweet potato mash & a basil pesto (GF)	\$21.50
Grilled Chicken Supreme - Filled with scallops, garden salad baby potatoes & hollandaise sauce (GF)	\$22.50

SEAFOOD PLATTER FOR 2 \$85.00

Fresh Sydney Rock Oysters	Mooloolaba King Prawns
Balmain Bugs	Grilled Reef Fish
½ Shell Mussels with Chili Butter	Salt & Pepper Squid
Beer Battered Chips	Garden Fresh Salad

BREAD

Homemade Bread	\$7.50
Turkish Herb & Garlic Toasted Fingers	\$7.50
Margarita Pizza Bread with Oregano	\$7.50

OYSTERS (GF)

Natural	1/2 doz \$18.50 1 doz \$32.50
Kilpatrick	1/2 doz \$20.50 1 doz \$34.50

BURGERS

All burgers served with chips

JAWS Not for the Faint Hearted

Double beef, double cheese,
double bacon \$15.90

ESCONDIDO The Mexican

Beef, chili salsa, cheese, iceberg
& guacamole \$12.90

WAIMEA The Big One

Beef, bacon, egg, beetroot, lettuce,
tomato relish, cheese, pineapple
& aioli \$13.90

KIRRA The Queenslander

Eye fillet, onion rings, tomato
relish, wild rocket & garlic aioli \$15.90

BELLS Back to Basics

Beef, tomato relish, cheese,
lettuce & aioli \$11.90

BONDI Crowd Pleaser

Chicken breast, bacon, tomato
relish, aioli, cheese & lettuce \$11.90

NOOSA HEADS Off the scale

Chicken breast, cranberry, brie,
mayo & lettuce \$13.90

TEAHUPOO Think Twice Tahitian

Grilled swordfish, lime & garlic
aioli, pineapple salsa & lettuce \$15.90

HUNTINGTON California Dreaming

Crumbed barramundi fillet w/
& dill aioli, iceberg & cheese \$13.90

GRAJAGAN Indonesian Perfection

Chicken breast, peanut satay, sweet
chili mayo & Asian salad \$13.90

JEFFREY'S BAY African Dream

Lamb, smoked tomato relish, BBQ
sauce, bacon & wild rocket \$13.90

BAY OF BENGAL Veggie Delight

Chickpea & vege pattie w/ cheese,
relish, sweet chili aioli & lettuce \$12.90

GROMMET A Small Burger

Beef, cheese & tomato sauce \$8.95

STEAKS

All steaks are served with roast potato & garden fresh vegetables OR beer battered chips & salad. Your choice of sauce - Mushroom, Pepper, Chili, Gravy, Dianne, Hollandaise. All sauces are GF.

200g MSA Eye Fillet	\$31.50
300g MSA Eye Fillet	\$39.50
300g MSA Rib Eye Fillet	\$29.50
500g MSA Rib Eye Fillet	\$44.00
350g MSA Rump	\$27.50
500g MSA T-Bone	\$41.50

SIDES

Black Tiger Prawns in garlic sauce	\$6.50
Balmain Bug (grilled with garlic butter)	\$9.50

PASTA

Fettuccine Carbonara with parmesan	\$18.50
Penne Pasta with chicken, red capsicum & pesto cream	\$19.50
Angel Hair Pasta with our homemade Bolognese sauce	\$17.50

PIZZAS (10 INCH ROUND THIN BASE)

Gluten Free Pizza base available \$3.50 extra

Margarita - Oven roasted tomatoes, fresh basil & cheese	\$15.50
Meat Lovers - Danish salami, shredded ham, diced bacon, mini meat balls, cheese with BBQ sauce	\$19.00
Classic Hawaiian - Shredded ham, fresh cut pineapple & cheese	\$17.50
Vegetarian - Artichoke hearts, roasted capsicum, Spanish onion & kalamata olives	\$17.50
Indian - Butter chicken, roasted capsicum, Spanish onion, shallots, cheese riata swirls & pappadums	\$18.50
Mexican - Taco spiced shredded beef, jalapenos, kidney beans, onion, roast capsicum, cheese with guacamole	\$18.50
Greek - Spiced roasted lamb, roasted capsicum, kalamata olives, Spanish onion, shallots, cheese & lime aioli	\$18.50
Oceanic - Herb & garlic tossed prawns, scallops with coriander, Spanish onion, Asian mushrooms & cheese	\$20.50

KIDS (INCLUDES SMALL SOFT DRINK & A BOWL OF ICE CREAM)

Fish 'n' Chips (grilled, battered or crumbed)	\$7.50
Grilled Steak & Chips (GF)	\$7.50
Chicken Nuggets & Chips	\$7.50
Spaghetti Bolognese	\$7.50
Pizza (Ham & Pineapple or Meat Lovers)	\$7.50

SIDES

Bowl of Potato Mash	\$7.00
Bowl of Vegetables	\$8.00
Fresh Garden Salad	\$7.00
Onion Rings w/ Aioli	\$8.00
Beer Battered Chips	\$7.50
Spicy Potato Wedges w/ Guacamole & Sour Cream	\$9.50
Gluten Free Chips	\$7.50

DESSERTS \$9.00

Mini Chocolate Genache Tart with mixed berry compote, fresh whipped cream & biscotti	
Coconut Panacotta with lychee syrup, whipped cream & mint	
Mixed Fruit Parfait with vanilla, dark chocolate anglaise, berry coulis & cream	

CHEESE

Cheese Plate	\$25.50
Fine Australian Cheese, including local Kenilworth Cheddar with wafer water crackers, dry & fresh fruit	

SPARKLING WINE

Seppelt Stony Peak NV South Eastern Australia	5.5	25
Wolf Blass Bilyara NV South Australia	6	25
Lindemans 'Sweet Seasons' Zibbibo 2010 South Eastern Australia	7	29
Secret Stone Sparkling Sauvignon Blanc 2009 Marlborough, New Zealand	7.5	42

WHITE WINE

Squealing Pig Sauvignon Blanc 2010 Marlborough, New Zealand	9	42
Secret Stone Sauvignon Blanc 2010 Marlborough, New Zealand	9.5	45
Wolf Blass Bilyara Sauvignon Blanc 2010 South Eastern Australia	6	28
Seppelt Stony Peak Chardonnay 2009 South Eastern Australia	5.50	25
Wolf Blass Bilyara Chardonnay 2009 South Eastern Australia	6	28
Coldstream Hills Chardonnay 2010 Yarra Valley, Victoria	59	
Cape Schank Pinot Grigio 2010 Mornington Peninsula	8	35
Lindemans 'Sweet Seasons' Blancello 2010 South Eastern Australia	7	29

RED WINE

Pepperjack Shiraz 2009 Barossa Valley, South Australia	11	55
Hollick Cabernet Merlot South Australia, Coonawarra	7.5	45
Wolf Blass Bilyara Shiraz 2009 South Australia	6	28
Seppelt Stony Peak Shiraz Cabernet 2009 South Eastern Australia	5.5	25
Matua Valley Pinot Noir 2009 Marlborough, New Zealand	9.5	45
St Huberts Cabernet Merlot 2008 Yarra Valley	55	
Lindemans 'Sweet Seasons' Dulciana 2009 South Eastern Australia	7	29
Penfolds Bin 389 Cabernet Shiraz 2008 Multi Regional, South Australia	85	
Penfolds Bin 407 Cabernet Sauvignon 2008 Multi Regional, South Australia	75	

BEER ON TAP

Tap beer pricing is for a schooner (425ml)



BOTTLED BEER



OTHER BEERS

VB	6	Peroni Legera	8
Pure Blonde	7	Peroni Nastro Azzuro	9
Coopers Sparkling	8	Corona	9
Little Creatures Pale Ale	9	Stella Artois	8
Little Creatures Bright Ale	9	Budweiser	9
Little Creatures Pilsner	9		



POOLSIDE RESTAURANT MENU

With doors that open to the sea breezes from the Pacific Ocean and an open air cocktail bar, it's no wonder both locals and visitors love the place. Our friendly staff and resort environment provides stylish informal eating and drinking, in an atmosphere you will find extremely appetising.

Seasonal changes and a variety of daily specials offer the freshest of fish, pastas, salads, grills and pizzas.

Whether it's wine and freshly shucked oysters or a sizzling steak and an ice cold beer, you won't be disappointed.

Our menu takes advantage of the Sunshine Coast's famous market produce and seafood.

It's an atmosphere and menu that's made for lingering.

