

RAW

PACIFIC OYSTER

Natural lemon and raspberry
mignonette **GF DF**

5 EACH

PACIFIC OYSTER

KILPATRICK **GF DF**

6 EACH

BITES

HUMMUS

Zaatar, olive oil **GFO DF**

14

MARINATED OLIVES

Garlic, citrus, chilli, herbs de
Provence, toasted fennel
and coriander seed **GF DF**

12

CRAB ARANCINI

Crab meat and bisque arancini
with fermented chilli emulsion

24

CALAMARI

Panko crumb, buttermilk, garlic,
parsley, lemon, aioli

19

SALUMI E MOSTARDA

Selection of Italian cured meat
served with pumpkin mostarda **GF DF**

24

SMALL SHARES

BUFFALO BURRATA

26

Creamy buffalo burrata with caramelised baby figs,
basil & toasted almonds **GF**

GRILLED MOOLOOLABA KING PRAWN

3 \$36 / 4 \$45

Served with garlic butter **GF DFO**

KINGFISH CRUDO

29

Buttermilk, pickled mustard seed, citrus, parsley oil
and piment d'espelette **GF**

BEEF CARPACCIO

28

Thinly sliced beef with smoked oyster mayonnaise,
pickled red onion, smoked herring caviar, brioche crouton,
chives **DFO GFO**

ALBONDIGAS

26

Spicy veal & pork meatballs baked in rich tomato sauce & n'duja

SOURDOUGH

11

Olive oil & balsamic



SALADS

ADD : POACHED CHICKEN/SMOKED SALMON

+7

CAESAR SALAD

25

Crisp cos lettuce with white anchovies, brioche croutons,
parmesan, crispy pancetta & poached egg **GFO**

THE DOONAN SALAD BOWL

25

Mixed grains with roasted pumpkin, grilled broccolini,
Dutch carrots & toasted almonds **DF V**

MAINS

PRAWN BRIOCHE 28

Mooloolaba prawns, cocktail sauce, lettuce, pickled radish in a soft brioche bread, served with chips **DFO GFO**

WAGYU PRIME BEEF BURGER 30

House made beef patty, bacon, cheese, burger sauce, caramelised onion, in a sesame seed brioche bun, served with chips **DFO GFO**

ROASTED CAULIFLOWER 29

Brown butter vinaigrette, lemon, capers parsley, toasted hazelnuts, cranberries **V GF DFO**

FISH & CHIPS 36

Crispy battered local fish with tartare sauce & chips **DF**

CHICKEN COTOLETTA 35

Crispy chicken cotoletta topped with Napoli sauce, buffalo mozzarella, prosciutto, rocket, topped with parmesan **DFO**

PAN SEARED SALMON 39

With orange hollandaise sauce, fennel salad, crispy caper berries and potato gratin **GF**

DUCK SPELT RISOTTO 38

Whole braised duck leg with a rich spelt risotto

GNOCCHI 32

Butternut pumpkin, brown butter, sage, stracciatella

BUG AND PRAWN LINGUINI 35

Tossed in butter sauce, garlic, parsley, fresh chilli **GFO**

PAPPARDELLE AL RAGU 37

Pork ragu, pangrattato, pickled mushrooms **GFO**

OX CHEEK PIE 46

Braised beef cheeks in a golden puff pastry with bordelaise garnish: speck, baby onions, button mushroom and red wine jus, served with mash potato



KIDS

FISH AND CHIPS

DF

16.5

CHEESEBURGER AND CHIPS

GFO DFO

16.5

CHICKEN TENDERS AND CHIPS

DF

16.5

HAM AND PINEAPPLE PIZZA

16.5

MARGHERITA PIZZA

V

16.5

LARGE SHARES

Served with your choice of two sides

WHOLE GRILLED SNAPPER 67

Chargrilled whole snapper with lemon butter sauce, chives, caper berries & esepette pepper **GF DFO**

SLOW-COOKED LAMB SHOULDER 96

Tender lamb shoulder with labneh, red wine jus & gremolata **GF DFO**

GRILL

All steaks are served with chips and sauce of your choice

250G WAGYU RUMP CAP 48

300G PRIME RIBEYE 49

200G GRAIN-FED EYE FILLET 46

SAUCES **GF** +5

Mushroom / Fresh Green Peppercorn / Cafe De Paris Butter / Red Wine Jus **DF**

DESSERTS

CREME BRÛLÉE 16

A rich, velvety vanilla custard topped with a perfectly caramelized sugar crust **GF**

TIRAMISU 16

Layers of espresso-soaked savoiardi, mascarpone cream, cocoa & coffee liqueur

NUTELLA PIZZA 16

Wood-fired pizza base, warm Nutella spread, berries & icing sugar

ICE CREAM & SORBET BY THE SCOOP

Choose from our ice creamery selection **DFO**

SIDES

TRUFFLE CHIPS

Crispy chips, rosemary salt, truffle mayonnaise

V DF GF

9

GARDEN SALAD

Fresh seasonal leaves, radish, tomatoes, cucumbers

V GF DF

9

MASHED POTATOES

Buttery cream, chives

V GF

9

SEASONAL VEGETABLES

Chef's selection of market vegetables

V GF DFO

9

Surcharge of 15% public holidays & 10% on Sundays.

While we do our best to accommodate coeliac and other allergies, we have an open kitchen and cannot guarantee that cross contamination will not occur. Please make our friendly staff aware of any allergies as not all ingredients are listed on our menu.

GF: GLUTEN FREE

GFO: GLUTEN FREE OPTION

DF: DAIRY FREE

DFO: DAIRY FREE OPTION

V: VEGETARIAN

VO: VEGETARIAN OPTION