



DINING ROOM

Est. 1993

PANTRY COLD PRESSED JUICES 9

Orange

100% orange juice

Green

Kale, apple, pear, kiwi & lemon

Pink

Pineapple, watermelon, orange, strawberry & passionfruit

Purple

Beetroot, orange, carrot, celery & apple

SUPER SMOOTHIES 12

Banana Nut

Banana, almond butter, milk, medjool dates, almond milk, raw cocoa, cinnamon (V)

Mango Passion

Mango, pineapple, passionfruit, coconut water (VGN)

THICKSHAKES BY LICKINGS S - 6 | L - 8

Cookies & Cream

Choc Mint

Hazelnut (GF)

Bubblegum Pop (GF)

Vanilla (GF)

Salted Caramel (GF)

Strawberry (GF)

Double Choc (GF)

MOCKTAILS 13

Paradiso

Grapefruit, passionfruit, peach, lime & lemonade

Berry Bliss

Pineapple, raspberry, lime & lemonade

WATER / COLD BEVERAGES

San Pellegrino Sparkling (250ml | 750ml) 4.5 / 8

Acqua Panna (750ml) 8

Coca Cola, Coke Zero, Dry Ginger, Lemonade, Raspberry Lemonade, Lemon Lime & Bitters 5

Tummy Settler - Housemade Ginger Soda w/ Fresh Lime 6.5

Tall Iced Latte 6.5

Iced Coffee / Iced Chocolate 8

Whole kids organic juice - apple 4.5

HOT BEVERAGES



Your choice of House Blend or Lavazza No.2 (Organic)

Milk coffee 5

Black coffee 4.5

Honey Spiced Chai Latte 5

Honey Spiced Chai Turmeric Latte 5.5

Turmeric Latte by Healr 5.5

Baby Chino 1.5

Hot Chocolate Regular 4

+ Large Size 0.8

+ Soy Milk 0.5

+ Almond or Lactose Free Milk 1

TEAS BY LOVE TEA 5

English Breakfast

A delicate balance of sweet muscatel body with a fresh and enlivening finish, making this the perfect breakfast tea

French Earl Grey

A combination of Ceylon black tea and floral petals

Peppermint

Certified organic, a refreshing delicate tea

Lemongrass & Ginger

Smooth and refreshing blend

Green

Bold & balanced, subtle hints of smokiness

Digestive

Peppermint, ginger, licorice root, aniseed, lemon balm, fennel, chamomile

Calming

Chamomile, peppermint, lemon balm, lavender

Detox

Dandelion root, ginger, licorice root, burdock root, nettle leaf, fennel

Turmeric

Turmeric, cinnamon, rooibos, honey bush, ginger, black pepper

All credit card transactions will incur a 1% surcharge to cover bank fees charged
All items incur a surcharge of 15% on Public Holidays.



DINING ROOM

Est. 1993

ALL-DAY BREAKFAST TIL 4PM

Muffins	Daily selection	5
Fresh Seasonal Fruit	Organic coconut yoghurt, sesame seed & almond crisp (GF, V, N, DF, VGNO)	18
Toasted Sandwich	Andrew's Choice leg ham off the bone, tomato, three cheese mix with onion & mayo (GFO)	14
Toasted Croissant	Andrew's Choice leg ham off the bone, cheese & tomato	13
Toast	Sourdough or multigrain & choice of preserves (GFO)	8
Fruit Toast	Butter & your choice of preserves	10
Pancakes	Berry compote, strawberries, vanilla bean ice cream & maple syrup	19
Toasted Muesli	Organic coconut yoghurt, pear, fresh banana, berries, apricot & flowers (DF, VGN)	17
Bircher Muesli	House roasted nuts, pear, fresh banana, berries, apricot & flowers (N)	17
Gluten Free Muesli	Organic coconut yoghurt, pear, fresh banana, berries, apricot & flowers (GF, DF, V)	17
Pantry Porridge	Wild oats, milk, caramalised banana, dates & hazelnut (N, VGNO)	17
Golden Porridge	Organic brown rice, quinoa, milk, turmeric, pear, raspberry chia jam, almonds & ginger syrup (GF, N, VGNO)	17
Eggs on Toast	Two free-range eggs cooked to your liking, with sourdough toast (GFO)	12
Hippy Avocado	Crispy pinto bean pattie, goats curd, creamed corn, tomato, fire-roasted peppers, spicy jalapeno chilli, herbs, lime & cheese crisp (V)	24
	Add poached egg	3
Kabir Scrambled Eggs	Chilli, garlic, onion, smoked potato, avocado, tomato, coriander, fried shallots, sriracha & toasted roti bread (GFO)	25
Mushrooms	Wild mushrooms and sage served with poached eggs, goats curd, truffled pecorino, micro herbs with sourdough toast (GFO, V)	25
Zucchini Fritters	Spiced zucchini & fetta fritters with poached salmon, chopped and cured egg, chives, avocado, tomato, dill, chilli-spiced sunflower seeds & mint yoghurt (GF)	25
Breaky Greens	Sauteed broccoli, bok choy, snow peas, spinach, broccolini, quinoa, brown rice, garlic, chilli & poached eggs (V, GF, VGNO)	25
Eggs Benedict	Toasted English muffin, spinach, hollandaise with Andrew's Choice leg ham off the bone or house-cured salmon (GFO)	25
Pantry Breakfast	Two free-range eggs cooked to your liking, bacon, roasted tomato, mushroom, hashbrown with sourdough toast (GFO)	26

BREAKFAST SIDES

Poached, fried or scrambled egg (GF)	3	Bacon (GF)	6
Spinach (GF) Hashbrowns (GF) Roast mushrooms (GF)	5	Grilled Cotechino sausage Goats curd	7
Roast or Fresh tomato (GF) Roast pumpkin (GF)		House cured salmon (GF)	
Feta (GF) Avocado straight up (GF)		Avocado, tomato, salsa verde, herbs (GF V)	7

(GF) Gluten Free | (GFO) Gluten Free Option | (V) Vegetarian | (VGN) Vegan | (N) Contains nuts | (DF) Dairy Free | (VGNO) Vegan Option | (\$2 extra for GF bread)

Important Allergy Note: We take great care to accommodate guests who suffer from allergies. During normal cooking and kitchen procedures, these foods may have come into contact with a given allergen. Therefore, while we will do our best, we cannot guarantee that any single menu item is completely free of any given allergen.



DINING ROOM

Est. 1993

ALL-DAY BRUNCH TIL 4PM

Soup	Soup, cheese & tomato toastie (GFO)	19
Grilled Salmon Fillet	Grilled salmon fillet, tomato, olives, basil, caper salad, lemon & white anchovy dressing (GF)	29
Chicken Sandwich	Roast chicken, truffle, thyme, three cheese, onion, gravy, cabbage salad on toasted sourdough (GFO)	24
Lamb Sausage Roll	Slow roasted lamb shoulder, feta, mushroom sausage roll served with tomato, cucumber, green tomato chutney, smoked garlic aioli	26
Calamari and Prawn	Lightly fried calamari, garlic butter baked prawn, tartare, bottarga, rocket, dill & chives (GF)	31
Prawn Linguine	Mooloolaba King Prawns, crab, garlic, chilli, cherry tomato, first-press olive oil & parsley	34
Pappardelle Pasta	Roasted lamb, chilli, garlic & tomato sugo	32
Royale Bacon Burger	Beef, bacon, double cheese, tomato, onion, lettuce, pickles, mustard, mayonnaise, Royale sauce, served with chips (GFO)	26

SALADS

Ancient Grain	Ancient grains, warm roasted pumpkin, carrot, beetroot, peas, toasted nuts, goats curd, pomegranate molasses & smoked eggplant puree (GF, V, N) Served with your choice of either: grilled Ora King salmon or chargrilled chicken	28
Toasted Brown Rice Quinoa Poke Bowl	Toasted brown rice, quinoa, edamame, cucumber, avocado, onion, kewpie mayo, seaweed, pickled ginger, mixed nuts & seeds (GF, N, DF, V) Served with your choice of either: grilled Ora King salmon or chargrilled chicken	28
Caesar Salad	Baby Cos, 36 month aged Parmesan, Spanish anchovies, croutons, egg, bacon, white anchovy dressing (GFO) Add poached free range chicken	25 6

PIZZA

Margherita	Tomato, fresh buffalo mozzarella, basil (V)	22
Chilli Prawn	Marinated chilli prawns, roasted capsicum, tomato, salsa verde	26
Pepperoni	Pepperoni, tomato, chilli, mint	25
Melanzana	Eggplant, tomato, olives, rocket, buffalo ricotta, basil, bell pepper salsa, basil (V)	25
	All pizza available gluten free	2

SIDES

Warm broccolini, chilli, garlic, lemon (GF, VGN)	10	Cabbage, peas, parmesan herbs, lemon, EVOO (GF)	9
Iceberg, avocado, onion, house dressing (GF, VGN)	10	Shoestring Fries (GF)	9.5
Tomato, cucumber, feta, cos, onion, olives, house balsamic dressing (GF)	10	Chips (GF)	9.5

All credit card transactions will incur a 1% surcharge to cover bank fees charged
All items incur a surcharge of 15% on Public Holidays.



DINING ROOM

Est. 1993

ALCOHOLIC BEVERAGES

COCKTAILS

17

White Peach Daiquiri

Homemade white peach sorbet blended with Bacardi rum & lime

Frozen Lemon Margarita

Homemade lemon sorbet blended with Jose Cuervo tequila, Cointreau & lime

Pantry Negroni

Tanqueray gin, Antica Formula & Campari

Lychee Mee

Baxters vodka, lychee liqueur, lychee juice, lemon, Angostura bitters

Aperol Spritz

Aperol & Prosecco, topped with soda

The Garden

Hendricks gin & Fever-Tree elderflower tonic, rose, lemon thyme & cucumber

The Mediterranean

Gin Mare & Fever-Tree mediterranean tonic, rosemary, olives & lemon

Salted Caramel Espresso Martini

Homemade Salted Caramel gelato blended with Baxter's vodka, Kahlúa & fresh espresso

CIDERS

Kirin Fuji Apple Cider

11

Lick Pier Alcoholic Ginger Beer

11

BEER

Cold Stream Czech Pilsner

11

Little Creatures

11

Stone & Wood Pacific Ale

11

White Rabbit Dark Ale

11

Cascade Light Lager

8

INTERNATIONAL BEER

Asahi Lager

10

Asahi Soukai (Mid) Lager

10

Peroni Nastro Azzuro

10

Corona Lager

10

CHAMPAGNE & FIZZ BY THE GLASS

Veuve Clicquot

20

Champagne NV, France

Fresco 'Frizzanti'

11

Sparkling NV, South East Australia

WHITE WINE BY THE GLASS

Vickery Watervale

12

Riesling, 2018, Clare Valley, SA

Kudos

12

Sauvignon Blanc, 2018, Marlborough, NZ

Cloudy Bay

17

Sauvignon Blanc, 2018, Marlborough, NZ

Redbank, Sunday Morning

14

Pinot Gris, 2018, King Valley, NSW

Vinden Estate,

14

Chardonnay 2018, Hunter Valley, NSW

Giant Steps 'Wombat Creek'

18

Chardonnay 2018, Yarra Valley, VIC

ROSÉ BY THE GLASS

Gilardi 'Ravelet',

13

Rosé, 2018, Provence, France

RED WINE BY THE GLASS

Seville Estate 'Sewn'

12

Pinot Noir, 2018, Yarra Valley, VIC

Rockburn

17

Pinot Noir, 2017, Central Otago, NZ

Traviarti

16

Cabernet Sauvignon, 2016, Beechworth, VIC

Piggs Peak 'House Of Sticks'

13

Shiraz, 2017, SA

ASK YOUR WAITER FOR FULL WINELIST IF BOTTLE IS REQUIRED

All credit card transactions will incur a 1% surcharge to cover bank fees charged
All items incur a surcharge of 15% on Public Holidays.