
SHARE PLATES

ROAST BEETROOT HUMMUS DIP (V) 9

fresh mint leaves + tuscan flat bread

AUSTRALIAN OLIVES (V,GF) 8

rosemary, fennel, chilli

BURRATA (V) 14

*fresh buffalo cheese, grilled sourdough,
salsa verde*

BRUSCHETTA (V) 10.5

heirloom cherry tomato + parmesan, balsamic glaze

SWEET POTATO FRIES (V) 8.5

rosemary salt, aioli

CRISPY BUTTERMILK CHICKEN WINGS 11

spicy jalapeno pickles, creamy ranch dressing

THE LYRIC PLATTER 19.5

*sopressa, bresaola, vintage cheddar, sourdough,
fig + apple chutney*

POTATO FRIES (V) 7.5

aioli

KIDS

MINI CHEESE BURGER 9.5

beef patty, cheddar cheese, fries

CRUMBED FISH BITES 9.5

fries, tartare sauce

CLASSIC MINI PIZZA (V) 11.5

cheese, tomato sauce

MAINS

SMOKED CHICKEN SALAD (GF) 22

charred broccoli, chickpea, fennel, rocket, quinoa, dill buttermilk dressing

12 HOUR SLOW COOKED LAMB SHANK (GF) 28

crushed pea + mint, kipfler potato, sumac, burnt lemon, ricotta

ROAST PORK CUTLET (GF) 29.5

crushed sweet potato, apple, radicchio, fennel, walnut pesto + honey

CHARGRILLED 250g BLACK ANGUS SIRLOIN 29.5

fries, garden salad, buttermilk dressing

Choice of green peppercorn sauce | dianne sauce | smoked mustard butter

MOOLOOLABA PRAWN SQUID INK SPAGHETTI 27.5

semidried tomato, parsley, chilli, garlic crumb

BATTERED BARRAMUNDI + FRIES 22.5

house salad, lemon, tartare sauce

AROMATIC LENTIL DAHL (V) 15.5

smoked eggplant, yoghurt, coriander, naan bread

DESSERTS

STICKY DATE PUDDING 9.5

vanilla ice cream, butterscotch sauce

CHOCOLATE HONEYCOMB CAKE 9.5

crystalized coffee, chocolate sorbet

THE BISTRO

BY

Qpac