



YOUR FAMILY BISTRO



BREADS

GARLIC CRUST

Garlic crust - crushed garlic + shaved parmesan on a pizza base

\$7.90

HOUSE MADE BREAD

semi-dried tomato, fetta + slow roasted garlic served with extra virgin olive oil and balsamic vinegar

\$8.90

PIZZA BREAD

Crisp pizza bread served with a trio of dips

\$8.90

STARTERS/ SNACKS

OYSTERS NATURAL WITH LEMON (GF)

(6) \$13.00

(12) \$25.00

(18) \$35.00

OYSTERS KILPATRICK WITH LEMON (GF)

(6) \$14.00

(12) \$26.90

(18) \$38.90

OYSTERS NAKED WITH AVOCADO + RED ONION SALSA (GF)

(6) \$14.00

(12) \$26.90

(18) \$38.90

SOUP OF THE DAY

Served with toasted bread (GF on request)

\$8.90

SALTED PRAWNS

Lightly dusted Mooloolaba prawns accompanied by an Asian-inspired salad with shredded wombok, pickled ginger, diakon, roasted cashews + chilli, finished with a mild soy wasabi dressing

\$18.90

SMOKED SALMON + ASPARAGUS (GF on request)

A delicate mix of smoked salmon + rocket accompanied by grilled ciabatta, soft poached egg + parmesan cheese

\$18.90

CHILLI CALAMARI

Chilli-battered calamari strips accompanied by honey-poached pear, butter beans + rocket dressed with avocado vinaigrette

\$18.90

CRISPY FRIED PORK BELLY (GF)

Chinese inspired pork belly presented with a mixed sprout salad, shredded red cabbage, toasted sesame seeds + marinated wakame

\$17.90

CAESAR SALAD (GF on request)

Crisp cos lettuce, bacon, garlic croutons, poached egg + parmesan cheese served with our own Caesar dressing

\$16.90

ROASTED PUMPKIN + CHICKPEA SALAD (GF)

Pumpkin, tender chickpeas, sun-dried tomatoes, red onion, fetta cheese, baby spinach + roasted pine nuts complemented by a drizzle of extra virgin olive oil

\$15.90

ADD TO YOUR SALAD OR MEAL

GRILLED CHICKEN \$5.50 SMOKED SALMON \$5.50 SAUTÉED PRAWNS \$5.50

PIZZAS/PASTAS

FETTUCINE CARBONARA

Bacon, onion + garlic cream finished with egg + parmesan cheese

\$16.90

SPINACH + RICOTTA TORTELLINI

Tossed through a rich pumpkin sauce with roasted capsicum, baby spinach + shaved parmesan cheese

\$15.90

SWEET CHILLI CHICKEN PIZZA

Soy brushed base with marinated chicken, mushrooms, green capsicum, red onion finished with mango, ginger + coriander coulis

\$16.90

ITALIAN STYLE PIZZA

Pepperoni, roasted capsicum, kalamata olives, semi dried tomato, anchovies, parmesan + mozzarella cheese

\$16.90

VEGETARIAN PIZZA

Roasted red capsicum, grilled eggplant, marinated artichoke, zucchini, roasted pumpkin, bocconcini + basil

\$15.90

CHICKEN, MUSHROOM + CARAMELISED ONION CALZONE

Closed pizza with chicken, mushroom, caramelised onion, mozzarella cheese + creamy mushroom sauce

\$16.90

PLEASE INFORM THE CASHIER WHEN YOU ORDER IF YOU HAVE ANY DIETARY REQUIREMENTS



YOUR FAMILY BISTRO



MAINS

ALL SERVED WITH CHOICE OF CHIPS OR MASH + SALAD OR VEGETABLES.

SAUCES AVAILABLE: GRAVY, MUSHROOM, PEPPER, DIANNE, GARLIC CREAM + RED WINE JUS

STEAK TOPPER (GF on request)

Battered prawns + lemon peppered squid

\$6.90

BEER BATTERED FISH + potato scallop with aioli + lemon (GF on request)

\$21.90

250G EYE FILLET (GF)

\$31.90

300G RIB FILLET (GF)

\$30.90

400G RUMP STEAK (GF)

\$27.90

FIRE + ICE SIGNATURE DISHES

PORK LOIN ON THE BONE (GF)

Served with roasted chat potatoes, buttered spinach, apple + sage relish complemented with jus

\$29.90

CHICKEN BREAST (GF)

Pan seared + roasted served on a bed of soft truffled polenta, sautéed mixed mushrooms, asparagus + wilted rocket

\$27.90

WOOD FIRED LAMB RUMP (GF)

Wrapped in prosciutto, nestled on a spiced eggplant brandade, buttered greens, a sprinkling of ratatouille vegetables + jus

\$29.90

SEAFOOD ANTIPASTO FOR TWO (GF on request)

Salt dusted prawns, chilli battered squid, smoked salmon, oysters Kilpatrick, oysters natural, battered scallops, beer battered fish, fresh peeled prawns, served with garden salad + chips for two

\$59.90

CHEF'S FISH OF THE DAY (GF)

Presented with steamed bok choy, double baked potato + zucchini soufflé, dressed with an olive, chilli + chive cream sauce

\$27.90

SWEET POTATO + ROCKET PAKORA (GF)

Accompanied by a melange of grilled and steamed vegetables, complimented with a spiced yoghurt dipping sauce

\$22.90

KIDS MEALS

12 YEARS + UNDER ONLY PLEASE.

Served with your choice of salad or vegetables + chips or mashed potato with tomato sauce (dessert + 7oz drink included – see wait staff for details)

\$10.90

HAM, CHEESE + PINEAPPLE PIZZA

CHICKEN NUGGETS

CRUMBED WHITING

CHEESE BURGER SERVED WITH CHIPS

SPAGHETTI BOLOGNAISE

SIDES (ALL GF)

CHIPS WITH AIOLI

\$4.50

VEGETABLES

Charred zucchini + eggplant, marinated artichoke heart, roasted pumpkin, roasted capsicum, wilted spinach, crispy sweet potato, sprinkled with dukkah

\$5.50

SALAD

Cherry tomato, cucumber, red onion, carrot, olives + bocconcini drizzled with lemon grass balsamic

\$7.50

POTATOES

Crushed, roasted chat potatoes tossed through garlic + herb butter

\$5.50

DESSERTS

CHEF'S SELECTION CRÈME BRÛLÉE (GF on request)

Presented with crunchy peanut butter ice cream, orange + almond biscotti

\$8.50

BAKED CHOCOLATE CHEESECAKE

Served with mixed berry coulis + white chocolate ice cream

\$8.50

LEMON CURD TART

with mixed berry compote + white chocolate ice cream

\$8.50

BREAD + BUTTER PUDDING

Complimented by double cream + vanilla bean ice cream

\$8.50