

MENU

FOR THE TABLE

Bread rolls & butter

SHARE ENTREES

Freshly shucked oysters, shallots & red wine vinegar

Mooloolaba King prawns, cocktail sauce & lemon

MAINS

Pure Prime Sirloin with mushroom jus

SHARE SIDES

Chips & aioli

Garden salad

Potato mash

Seasonal greens

TO FINISH

A cheese selection for the table - brie, vintage cheddar & blue,
served with crackers & quince

THANK YOU TO OUR SPONSORS

