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## FROM THE BAKERY

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### Marinated Olives

Feta, chargrilled sourdough  
..... 7 .....

### Bruschetta

Tomato, red onion, black olive tapenade (V)  
..... 9.50 .....

### Pizza Bread

Garlic, parmesan, basil oil (V)  
..... 13 .....

### Turkish Bread

Dukkah, coriander curry pesto  
..... 13 .....

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## LET'S BEGIN

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### Pea & Ham Soup

Grilled sourdough  
..... 16 .....

### Mooloolaba Prawn Cocktail

Lettuce, Marie Rose dressing, wasabi sesame seeds  
..... 29.90/39.90 .....

### Cajun Spice Dusted Calamari

Blue cheese ranch dressing  
..... 26.90/36.90 .....

### Traditional Caesar Salad

..... 19.90 .....

..... Chicken 27.90 ..... Prawns 29.90 .....

### Crispy Pork Belly Salad

Asian noodles, coriander & chilli dressing  
..... 22.90/31.90 .....

### Powerhouse Thai Beef Salad

Grass fed beef, sweet potato crisps, cashews,  
crunchy noodles, palm sugar, lime chilli dressing  
..... 28.90/38.90 .....

### Scotch Fillet Steak Sandwich

Caramelised onion, pineapple, tomato,  
beetroot, bacon, chunky chips  
..... 25.90/35.90 .....

### Pulled Piallamore Beef Brisket Burger

Chipotle coleslaw, sweet potato chips,  
homemade dill pickles  
..... 27.90 .....

### Chargrilled Zucchini

Moonbi herb, spinach & fennel salad,  
tomato compote, feta dressing (GF/V)  
..... 22.90/32.90 .....

### Roast Vegetable Open Sandwich

Marinated artichoke, roast eggplant,  
roast red capsicum, Jalapeño, haloumi (V)  
..... 20.90/25.90 .....

# WORKSHOP

## KITCHEN

Est. 1986

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## MAINS

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### Grilled Queensland Snapper Fillet

Pea, herb & lemon creamed cous cous,  
Mediterranean vegetables, basil oil (GF)  
..... 44.90 .....

### Fish of the Day

(grilled or battered), garden salad,  
chunky chips, tartare  
..... 24.90/32.90 .....

### Vonrey's Rendang Curry

Steamed saffron rice (GF)  
Vegetable (V) / Chicken / Beef / Seafood  
..... 26.90/34.90/39.90/44.90 .....

### Pappardelle Pasta

Chicken, mushrooms, bacon, parmesan sauce  
..... 24.90/32.90 .....

### Chargrilled Cauliflower Steak

Kale, spinach, goat's cheese, toasted  
breadcrumbs, Beurre Noisette (V)  
..... 29.90 .....

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## WOOD FIRED PIZZAS

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### Crudo

Tomato, parma ham, mozzarella  
..... 29.90 .....

### Funghi

Tomato, mushrooms, mozzarella,  
parsley, olive oil (V)  
..... 26.90 .....

### Frutti de Mare

Seafood, pesto, mozzarella, basil  
..... 32.90 .....

### Florentine

Spinach, tomato, mozzarella, egg (V)  
..... 26.90 .....

### Pepperoni

Spiced sausage, tomato, anchovies,  
mozzarella, basil  
..... 31.90 .....

### Lamb

Lamb shoulder, feta, rosemary, spinach  
..... 30.90 .....

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## FROM THE GRILL

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*Our wood fired oven & grill are fired up daily with the finest Pilliga Western Red Ironbark which imparts a unique smoked flavour. All our beef is sourced locally where possible from Paul Avery's Mountain View Farm at Piallamore to Jack's Creek at Willow Tree - two time winner of the World's Best Steak.*

### \*Served with 2 small sides

#### Mountain View Farm

90 days Dry Aged Beef\* (GF)

Cut of the day

..... POA .....

Jack's Creek 150+ days 350gm Grain

Fed Black Angus Scotch Fillet\* (GF)

..... 57.90 .....

Ranger's Valley Black Onyx 270 days

400gm Grain Fed Sirloin of Beef\* (GF)

..... 67.90 .....

Jack's Creek 450+ days

300gm Wagyu Rump Cap\* (GF)

..... 56.90 .....

Chargrilled 210gm Grass Fed

Eye Fillet of Beef\* (GF)

..... 48.90 .....

500gm Grass Fed Rib Eye on the Bone\* (GF)

..... 58.90 .....

Chargrilled Masala Spiced

Chicken Breast\* (GF)

..... 39.90 .....

Add

Mooloolaba King Prawn ..... 8.50 EA

Tempura Soft Shell Crab ..... 14 EA

Broken Bay Oysters ..... 4.80 EA

Crispy Bacon Steak ..... 9

2 Fried Free Range Eggs ..... 7.50

*Note: From The Grill is not available with Shop A Docket or Privilege Card.*

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## SIDES

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Chunky chips (V)

Sweet potato chips (V)

Bubble & squeak (V)

Crushed garden peas, lemon, olive oil (GF/V)

Shoestring fries, curry sauce (V)

Mac & cheese, parmesan crumble (V)

Seasonal vegetables (GF/V)

Potato mash (GF/V)

Jalapeño, parmesan, potato mash (GF/V)

Roast field mushrooms,  
thyme & garlic (GF/V)

Maple & soy carrots, butternut squash (V)

Quinoa, grilled sweetcorn,

avocado salad (GF/V)

Chipotle coleslaw (GF/V)

Greek salad (GF/V)

..... SMALL 10 ..... LARGE 18 .....

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## BUTTERS, MUSTARDS, SAUCES

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### Butter

Cafe de Paris  
Chilli & garlic  
Mushroom & port

### Mustard

Hot English  
Dijon  
Wholegrain

### Sauce

Chimichurri  
Red wine  
Peppercorn

Mushroom

Diane

Teriyaki

Horseradish

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## DESSERTS

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### Sticky Date Pudding

Toffee sauce, vanilla ice cream

### Chocolate Mousse

Raspberry jelly, vegemite ice cream (GF)

### Powerhouse Eton Mess

Fresh strawberries, meringue, vanilla cream,  
vanilla ice cream (GF)

### Rhubarb Crème Brulee

Apple & cinnamon compote, honey ice cream (GF)

### Baked Vanilla Yoghurt

Mango sorbet, mango sauce (GF)

### Passionfruit Panna Cotta

Strawberry & basil salad (GF)

..... 17.90 EA .....

### Selection of Australian Cheese

Water crackers, toasted sourdough  
..... 25 P/P .....