

## SMALL PLATES

<b>Warm toasted Ciabatta</b>	<b>14</b>
Olives   onion jam   goats curd (GFO/DFO)	
<b>Smokey lamb flatbread</b>	<b>8</b>
Pumpkin   pine nuts   mint   yoghurt (GF/DFO)	
<b>Fried chicken bao (2)</b>	<b>8</b>
Kimchee   miso mayo	
<b>Seafood fritters (4)</b>	<b>8</b>
Capers   dill mayo   lemon aioli	
<b>Baked Camembert</b>	<b>11</b>
Truffle   honey & thyme   walnut bread   tomato relish	
<b>Tapas Plate for 2 to share</b>	<b>29</b>
See our friendly waitstaff for today's arrangement (GFO)	

## ON THE SIDE

7 each, 2 for 13 or 3 for 19

<b>Roast Cauliflower</b>	pumpkin   red onion   curry mayo (V/GF/DFO)
<b>Broccolini</b>	lemon   almonds (V/GF/DF)
<b>Garden Salad</b>	honey & mustard vinaigrette (V/GF/DFO)
<b>Chips</b>	and aioli (DFO)

## ON THE SIDE SAUCES

	<b>2 ea</b>
<input type="radio"/> bearnaise	
<input type="radio"/> jus	

## FOR THE MOST IMPORTANT ONES

(up to 12 years)

<b>Kid's cheeseburger</b>	chips	<b>12ea</b>
<b>Pizza Margarita</b>	chips	
<b>Fish &amp; chips</b>	small salad   lemon	
<b>Mini Chicken Parmy</b>	chips	
<b>Including: Ice cream sundae</b>	with toppings	



We proudly use local produce:



## MAINS

<b>200g Rump Steak</b>	<b>28</b>
Feta   olive   tomato salad   chips   béarnaise sauce (GFO)	
<b>Mastertock braised pork ribs</b>	<b>29</b>
red dragon sauce   creamy coleslaw   chips (DF)	
<b>Pappardelle</b>	<b>29</b>
forest mushroom   leek   roast chestnuts   chard   goats curd (V/DFO)	
<b>Chef's Favourites</b>	
<b>Chicken breast</b>	<b>33</b>
Prosciutto   roast capsicum   tomato   eggplant   gruyere & corn fritters (GFO/DFO)	
<b>Mooloolaba prawn</b>	<b>34</b>
Pork belly   shellfish cream   gnocchi (DFO)	
<b>Grilled market fish</b>	<b>36</b>
kipflers   Brussel sprouts   smoked ham   lentils   pea & tarragon (GF)	
<b>Eye fillet</b>	<b>38</b>
Jerusalem artichoke   beetroot   black pudding   apple   gorgonzola   jus (GF/DFO)	

## DESSERT

<b>"Strawberry Fields" Forever</b>	Fresh Local Strawberries	<b>11</b>
Strawberry tart   Chantilly cream   lavender & honey gelato		
<b>Chocolate &amp; orange brioche pudding</b>		<b>13</b>
Spiced anglaise   salted caramel gelato		
<b>Eton mess</b>		<b>15</b>
meringue   passionfruit curd   honeycomb   berry sorbet   Chantilly cream (GF)		
<b>Chefs selection of cheese</b>		<b>7 each</b>
Woombye brie   Kenilworth cheddar   gorgonzola   Quince paste   apple   grapes   lavosh (GFO)		

## LIQUID DESSERTS

<b>Liqueur Coffee:</b>	ask for our Wildflower favourite selections	<b>14</b>
<b>Liqueur Coffee &amp; Cream:</b>	Choice of liqueur as per affogato below   espresso coffee   cream	<b>14</b>
<b>Affogato:</b>	Choice of <b>Frangelico</b> , <b>Baileys</b> , <b>Butterscotch</b> schnapps or <b>Kahlua</b>   espresso coffee ice-cream	<b>16</b>
<b>Tiramisu</b>	Amaretto   white & milk chocolate liqueurs   coffee   cream   savoiardi biscuit	<b>16</b>
<b>Wildflower Dingbat</b>	Bacardi   Baileys   ice-cream   milk (grownups thickshake)	<b>18</b>
<b>To share - Long Kiss Goodnight</b>	served warm   Frangelico   baileys   butterscotch schnapps   cream	<b>24</b>

\*Other items available from our cocktail list

V: Vegetarian | VO: Vegetarian Option available | GF: Gluten Free | GFO: Gluten Free option available | DF: Dairy Free | DFO: Dairy Free option available

If you like it, please tell the world, if we could do something better - please tell us direct!

