

# DINNER MENU

## SMALL PLATES

<b>Warm Turkish loaf</b> duo of dips   olive oil   balsamic (GFO/DFO)	15
<b>Chickpea pakora</b> tomato relish   chive crème fraiche (GF/DFO)	7
<b>Fried artichokes</b> pink peppercorn mayo (GF/DFO)	7
<b>Lamb flatbread</b> chermoula   labna   rocket (DFO)	7
<b>Roast baby eggplant</b> black garlic   pine nuts   basil   yoghurt (GF/DFO)	8
<b>Chicken liver &amp; cognac parfait</b> piccalilli   toast (GFO)	8
<b>Tempura soft shell crab</b> smoked paprika aioli   cos   soft taco (DFO)	8
<b>Tapas Plate for 2</b> See our friendly waitstaff for today's arrangement (GFO)	32

## ON THE SIDE

7 each or 3 for 19

<b>Watermelon</b>   mint   feta   heirloom tomato (V/GF/DFO)
<b>Broccolini</b>   lemon   almonds (V/GF/DF)
<b>Rocket</b>   eschallot   pine nuts   sumac   bocconcini (V/GF/DFO)
<b>Chips</b> and aioli (DFO)

## FOR THE MOST IMPORTANT ONES

(up to 12 years)

12ea

<b>Grilled steak</b>   chips   small salad
<b>Potato gnocchi</b>   tomato sugo   parmesan (V)
<b>Fish &amp; chips</b>   small salad   lemon
<b>Chicken Parmy</b>   chips   small salad
<b>Including: Ice cream sundae with toppings</b>



## MAINS

<b>Pappardelle</b> artichoke   heirloom tomato   olive   goats cheese   zucchini flower (V/DFO)	29
<b>Chicken breast</b> pimento   baby eggplant   chickpeas   kale   pine nuts   cumin yoghurt   crisp artichoke (DFO)	34
<b>Grilled market fish</b> hand cut potatoes   small Greek salad   saffron rouille (GF)	34
<b>Mooloolaba prawn</b> pork belly   potato gnocchi   brandy shellfish cream	35
<b>Lamb rump</b> mung beans   baby carrots   raisins   polenta   salsa picante (GF)	36
<b>200g Rump</b> tomato bocconcini olive salad   chips   béarnaise sauce	28
<b>Eye fillet</b> potato gratin   blue cheese mousse   glazed fig   bone marrow butter   jus (GF)	37

## DESSERT

<b>Chocolate Frangelico mousse</b> salted caramel ice cream   meringue kisses   praline (GF)	15
<b>Eton mess</b> meringue   passionfruit curd   Chantilly cream   mango sorbet   honeycomb (GF)	15
<b>Raspberry &amp; vanilla parfait</b> ginger crumbs   berry sorbet   fresh seasonal fruits	15
<b>Chefs selection of cheese</b> quince paste   apple   grapes   lavosh	1 for 12 2 for 18 3 for 23

## LIQUID DESSERTS

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

\*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!

