

MARKET BISTRO

SERVING 7 DAYS | 11:00 AM till LATE

15% surcharge P/Hs

Gluten free/vegetarian menus available on request

SNACKS & BREAD

Sourdough baguette, confit garlic butter, olive tapenade	8
Grilled flat bread, "Market" daily dip	12
Marinated olives, feta, pickled chilli	10
Charcuterie selection — pickles, cornichons, bread	19

RAW

Today's oysters	
Freshly shucked, lemon	22/40
Kilpatrick, fresh lime	25/48
"Walkers Seafood" Tuna tartare, Ligurian olive, capers, chilli, parsley	22

ENTREE

Duck parfait, spiced pear chutney, brioche	19
Mushroom and truffle soup	15
Grilled asparagus, soft hen's egg, parmesan, hazelnut dressing	17
Vitello Tonnato - poached veal, seared tuna loin, tuna aioli	19
Roasted quail, smoked chorizo, grapes, green chilli	22
Chilled Mooloolaba prawns, sauce marie-rose, lemon	19
Woodfired calamari, garlic, dried chilli, lemon, oregano	20

PASTA & RISOTTO

Potato gnocchi, 20-year-old balsamic, butter, Reggiano cheese	19/29
Angel hair, king prawns, tomato prawn bisque	22/32
House-made tortelloni - duck and mushroom, parmesan	24/34
Ferron Carnaroli risotto, bug meat, saffron, fennel seed	26/38

MAINS

Crumbed veal cutlet, local cherry tomatoes, mustard leaf	30
Baked snapper, brown butter, capers, lemon	34
Eggplant and zucchini parmigiana, roast tomato sauce	24
Mussels "Meuniere", leeks, white wine, cream, thyme	24
Pork belly, black cabbage, fondant potato, shallots, apple jam	32

PRE FIXE MENU

2 COURSES WITH A
GLASS OF WINE OR TAP BEER
\$35 PP
LUNCH ONLY MONDAY- FRIDAY

DESSERT

Pavlova roulade, vanilla crème, Rosso Antico macerated strawberries, praline	12
Hot chocolate pudding, citrus compote, malted milk ice-cream (15 min)	14
Tiramisu — sponge soaked in Strega, Kahlua, coffee and mascarpone	12
Bomboloni- custard filled doughnuts, orange blossom, honey gelato	12

THE WOOD FIRE GRILL

STEAKS

Eye fillet, grain fed, 200gm — Kilcoy, QLD	39
Sirloin, "New York", grass fed, 350gm — Kilcoy, QLD	40
Hanger, grain fed, 250gm — Casino, NSW	32
Scotch fillet, grain fed, 350gm — Darling Downs, QLD	45

*All steaks served with shoestring fries, mustard leaves & pickled onion
Choice of sauces - Béarnaise, green peppercorn, veal jus, mustard
& horseradish selection*

SEAFOOD

"Walkers Seafood" Mooloolaba sword fish, lemon mustard dressing	34
Mooloolaba prawns, salsa verde, fresh lemon	32

SIDES

Market leaf salad- green oak, witlof, radicchio, dried ricotta	10
Tomato, basil and onion, first press olive oil	10
Cabbage, peas, radish and mint slaw	10
Shoestring fries, seaweed salt	10
Sauteed green beans and asparagus	12

CHEESE

Daily selection — see your waiter	
Muscatsels, quince paste, lavosh, fruit bread	15
Selection of three cheeses with condiments	40