



SMALL PLATES

Marinated warm olives, orange zest, garlic, rosemary, thyme	9
Local fresh burrata, olive oil	19
Heirloom tomatoes, basil, olive oil, Bianco vinegar	19
Prosciutto di parma, aged spiced chilli salami, black pepper mortadella, guindillas peppers	29

SEAFOOD

Freshly shucked Sydney Rock oyster, lemon, mignonette	6
Prawn cocktail, cos lettuce, cocktail sauce, lemon	30
Local Moreton Bay bugs, cocktail sauce, lemon	41
Tuna crudo - Bluefin tuna, capers, shallots, dill, chives, lemon, olive oil, salt	35
Local Moreton Bay bug roll, iceberg, spicy mayo	16

LARGE PLATES

Chargrilled snapper fillet, capers, parsley butter, lemon	37
Coral Trout (180g), lemon, olive oil	39
Baked scallops, Café de Paris butter, lemon (4)	34
Grilled king prawns, salsa verde, lemon (5)	43
1/2 Free-range woodfired chicken, olive oil, lemon 25-minute cook time	36
Lamb cutlets, salsa verde (3)	42
Steak Frites - 250g striploin, fries, pepper sauce MB3+ Angus, South Darling Downs, QLD	38
800g Little Joes Black Angus T-bone, lemon, olive oil MB4+ grassfed, VIC	98

KIDS

Cheeseburger chips & tomato sauce	16
Crumbed chicken tenderloins, chips & tomato sauce	16

SIDES

Shoestring fries, ketchup	14
Crispy chips, ketchup	13
Sweet potato fries, comeback sauce	16
Kipfler potatoes, roasted garlic, rosemary	17
Iceberg lettuce, shallots, capers, lemon, olive oil	16
Broad leaf rocket, parmesan, hazelnuts, lemon	17

DESSERT

Lemon curd parfait, vanilla bean ice cream, pistachio	16
Fresh seasonal fruit on ice	16
Selection of local & Australian cheeses - Blue, brie, cheddar, fresh apple, fruit paste, red grapes, rosemary flatbread <i>add GF water crackers + 5.5 add woodfired bread + 5.5</i>	34

MR P'S SEAFOOD PLATTER

The ultimate Mr P's experience... Best enjoyed with a spritz in hand.

Mooloolaba king prawns, Sydney Rock oysters, 68/130
Moreton Bay bugs, scallop crudo, spiced tuna crudo,
cocktail sauce, mignonette, lemon, sea herbs

Our menu & purchased ingredients contains many food allergens & intolerances. All food items are prepared in the same kitchen. Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free. Selected dishes can be prepared without the addition of selected ingredients; however, we cannot guarantee that traces will not remain. Please do not hesitate to alert one of our wait staff with your specific dietary requirements.

COCKTAILS

SPRITZ

- VENETIAN**
Aperol, orange, olive, Prosecco, soda
- TROPICO**
Vodka, Amaro Montenegro, passionfruit, mango, citrus, soda
- LIMONCELLO**
Villa Massa Limoncello, lemon, Prosecco, soda, rosemary

HOUSE

- GOLDEN HOUR**
Bombay Sapphire Gin, Aperol, Yuzu, Jasmine, soda
- THE RUBY**
Bombay Sapphire Gin, rhubarb aperitif, maraschino, lime, pineapple, almond
- NEGRONI**
Bombay Sapphire Gin, Campari, Antica Formula Vermouth
- SPICY WATERMELON MARGARITA**
Patrón Silver Tequila, Cointreau, fresh watermelon, lime, chilli
- COCONUT MARGARITA FRAPPÉ**
Patrón Silver Tequila, Malibu Rum, coconut, citrus
- FROZEN MANGO COLADA**
Bacardi Carta Blanca, mango, coconut, pineapple & citrus
- FROZEN LYCHEE-TINI**
Vodka, Yuzushu, lychee, red dragon fruit, citrus

SHARE

- RIVERIA ROSÉ PUNCH**
Rosé, Aperol Aperitivo, house made strawberry & basil syrup, citrus, soda
- CLUB LIMONE**
Tea infused Bombay Sapphire Gin, Villa Massa Limoncello, Italicus bergamot, citrus, soda
- SUNBURNT AMERICANO**
Campari, Martini bianco vermouth, passionfruit, mango, soda

WINE

BUBBLES

- NV Innocent Bystander, Moscato, Yarra Valley, VIC
- Specchio Prosecco, King Valley, VIC
- NV Chandon Brut, Yarra Valley, VIC
- NV Veuve Clicquot, Champagne, FR
- NV Louis Roederer Brut, Champagne, FR
- NV Ruinart Blanc de Blancs, Champagne, FR
- 2020 Piper Heidsieck Essential Blanc de Noirs, Champagne, FR
- 2015 Louis Roederer Cristal Brut, Champagne, FR
- 2013 Louis Roederer Cristal Rosé, Champagne, FR

AROMATIC WHITES

- 2024 Montevento, Pinot Grigio, Veneto, IT
- 2024 Rieslingfreak 'No. 3', Riesling, Clare Valley, SA
- 2024 Craggy Range 'Te Muna Road', Sauvignon Blanc, Martinborough, NZ
- 2024 Ghost Rock, Sauvignon Blanc, TAS
- 2023 Babo, Pinot Grigio, Delle Venezie, IT

TEXTURAL RICHER WHITES

- 2024 Patrick Sullivan Chardonnay, Limestone Coast, SA
- 2024 Craggy Range 'Kidnappers', Chardonnay, Hawkes Bay, NZ
- 2023 Domaine Bernard Defaix, Petit Chablis, Chablis, FR

ROSÉ

- 2024 Gemtree 'Luna de Fresca', Rosé, McLaren Vale, SA
- 2024 Craggy Range, Hawke's Bay, NZ
- 2024 Rameau d'Or Rosé, Provence, FR
- 2023 Maison AIX Rosé, Provence, FR
- 2022 Cobaw Ridge 'Il Pinko, Macedon Ranges, Vic
- 2023 Domaine Ott 'Chateau Romassan', Provence, FR

LIGHTER BRIGHTER REDS

- 2023 Lorenzo Manfredi Terra dei Tusci Chianti, Tuscany, IT
- 2024 Craggy Range, Pinot Noir, Martinborough, NZ
- 2023 Mac Forbes, Pinot Noir, Yarra Valley, VIC
- 2021 Petit Pérou Beaujolais, Beaujolais, FR
- 2023 Felton Road, Pinot Noir, Bannockburn, NZ

Please ask our friendly staff for our full reserve wine list.



WINE

ROBUST RICHER REDS

- 2022 Elderton Estate, Shiraz, Barossa, SA
- 2019 Castelli Estate Cabernet Sauvignon, Frankland River, WA
- 2022 Alkina Kin Bird Song Shiraz, Barossa, SA

BEER & SELTZER

BEER

- Felons Crisp Lager (4.2%)
- Felons Australian Pale Ale (5%)
- Felons Galaxy Haze (4.4%)
- Sonny Cider (4.6%)
- Felons Mid Crush (3.5%)
- Felons IPA (6.2%)

SELTZER

- Raspberry Seltzer (4%)

NON-ALCOHOLIC

- Lyre's non-alcoholic Amaretti Sour
- Crodino non-alcoholic Italian Spritz
- Lyre's non-alcoholic Classico sparkling wine
- Heaps Normal Lager (0.5%)
- Good Happy Kombucha - Berry Good
- Good Happy Kombucha - Turmeric & Ginger



APERITIVO HOUR

MONDAY - FRIDAY 3PM - 5PM

This offer excludes public holidays

0% EFTPOS, 0.5% Debit Card, 1.25% Credit Card, Amex & JCB, 1.8% UnionPay Credit, 0.8% UnionPay Debit, 1.6% Diners surcharge applies. 10% surcharge applies on Sundays, 15% surcharge applies on public holidays. 50c surcharge on all drinks applies after 8.30pm. \$1 surcharge on all drinks applies after 11pm.