



## SMALL PLATES

Puffed woodfired bread, thyme, olive oil	12
Fresh ricotta, confit garlic, thyme	14
Wood roasted peppers, garlic, thyme	16
Prosciutto di San Daniele <i>Aged 20 months</i>	18
Fratelli black pepper mortadella	17
Aged chilli spiced salami	17
Fennel & pepper salame cotto	17
Local fresh burrata, olive oil	19
Heirloom tomatoes, basil, olive oil, Bianco vinegar	19
Prosciutto E Melone, Black Pepper	18

## SEAFOOD

Freshly shucked Pacific oyster, lemon, mignonette	6
Prawn cocktail, cos lettuce, cocktail sauce, lemon	30
Local Moreton Bay bugs, cocktail sauce, lemon	41
Crudo of salmon, kingfish, tuna, shallot, capers, lemon	35
Local Moreton Bay bug roll, iceberg, spicy mayo	16

### MR P'S SEAFOOD PLATTER

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

Pacific oysters, Mooloolaba king prawns,	68/130
Moreton Bay bugs, crudo of tuna, salmon,	
kingfish, cocktail sauce, soy, wasabi, mignonette	

## LARGE PLATES

Baked scallops, Café de Paris butter, lemon (4)	34
Grilled king prawns, salsa verde, lemon (5)	43
Chargrilled snapper fillet, capers, parsley butter, lemon	37
Coral Trout (180g), olive oil, lemon	39
1/2 Free-range woodfired chicken, olive oil, lemon <i>25-minute cook time</i>	36
Lamb cutlets, salsa verde (3)	42
Steak Frites - 250g striploin, fries, pepper sauce <i>MB3+, Angus, South Darling Downs, QLD</i>	38
500g Dry aged bone-in striploin, lemon, olive oil <i>MB3+, 120 day grainfed, 45 day dry aged, South Darling Downs, QLD</i>	88
800g Grassfed T-bone, lemon, olive oil <i>MB4+, Little Joe's, NSW</i>	98
750g Dry Aged Angus T-bone, lemon, olive oil <i>MB3+, Stanbroke, South Darling Downs, QLD</i>	98
500g 2GR Wagyu Striploin <i>MB9, 400 day grainfed, Southern Downs, QLD</i>	115

## 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

## KIDS

Cheeseburger chips & tomato sauce	16
Crumbed chicken tenderloins, chips & tomato sauce	16
Tomato & cheese pizza	16

## CRISPY PIZZA

MARGHERITA Mozzarella, tomato, basil, parmesan, olive oil	24
ZUCCHINI BLOSSOM Zucchini blossom, fresh mozzarella, chilli, mint, rocket, lemon	26
PATATE Mozzarella, potatoes, pancetta, parmesan, rosemary	26
FUNGHI Urban Valley mushrooms, artichokes, taleggio, chives	26
MELANZANE Tomato, mozzarella, grilled eggplants, shaved parmesan, basil	25
FIAMMA Tomato, fior di latte, spicy salami, fresh mozzarella, hot honey	26
PARMA Tomato, mozzarella, Parma prosciutto, rocket, shaved parmesan, olive oil	26
SALSICCIA Tomato, mozzarella, local mushrooms, Italian sausage, truffle pecorino, chives	26
BUG Local Moreton Bay bug, mozzarella, chilli flakes, parsley, lemon	29

## DESSERT

Lemon curd parfait, vanilla bean ice cream, pistachio	16
Chocolate delice, salted caramel, hazelnut chantilly cream	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

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

Ketel One Vodka, Crème De Pêche, passionfruit, mango, Prosecco, soda

#### LIMONCELLO

Villa Massa Limoncello, lemon, Prosecco, soda, rosemary

#### GRAPEFRUIT AND LYCHEE

Riot Wine, grapefruit, Meyer lemon, lychee, bergamot

### HOUSE

#### BOOZY BOOCH

Art of Booze Gin or Belvedere Vodka, Good Happy blueberry, Schisandra Berry, vanilla

#### THE RUBY

Hendrick's Midsummer Solstice, rhubarb, raspberry, vanilla, citrus

#### 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, coconut, citrus

### SHARED

#### PIMMS

Pimms No.1, Bombay Sapphire Gin, ginger syrup, lemon, berries, mint, soda

#### PEACHY

Bombay Sapphire Gin, Crème de Pêche, lime, cloudy apple, pineapple, bitters

## 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

2023 Canal Grando, Pinot Grigio, Veneto, IT

2023 Craggy Range 'Te Muna Road', Sauvignon Blanc, Martinborough, NZ

2022 Babo, Pinot Grigio, Delle Venezie, IT

2023 Havilah, Sauvignon Blanc, Tamar Valley, TAS

2024 Rieslingfreak 'No. 5', Riesling, Clare Valley, SA

### TEXTURAL RICHER WHITES

2023 Patrick Sullivan Chardonnay, Limestone Coast, SA

2022 Craggy Range 'Kidnappers', Chardonnay, Hawkes Bay, NZ

2022 Domaine Bernard Defaix, Petit Chablis, Chablis, FR

### ROSÉ

2023 Gemtree 'Luna de Fresca', Rosé, McLaren Vale, SA

2022 Craggy Range, Hawke's Bay, NZ

2022 Rameau d'Or Rosé, Provence, FR

2023 Maison AIX Rosé, Provence, FR

2022 Cobaw Ridge 'Il Pinko, Macedon Ranges, Vic

2022 Domaine Ott 'Chateau Romassan', Provence, FR

### LIGHTER BRIGHTER REDS

2022 Lorenzo Manfredi Terra dei Tusci Chianti, Tuscany, IT

2023 Craggy Range, Pinot Noir, Martinborough, NZ

2023 Mac Forbes, Pinot Noir, Yarra Valley, VIC

2021 Petit Pérou Beaujolais, Beaujolais, FR

2022 Tolpuddle, Pinot Noir, Coal River Valley, TAS

## WINE

### ROBUST RICHER REDS

2021 Elderton Estate, Shiraz, Barossa, SA

2019 Castelli Estate Cabernet Sauvignon, Frankland River, WA

2022 Alkina Kin Bird Song Shiraz, Barossa, SA

### CHILLED REDS

2023 Koerner Brothers 'Light Red', Clare Valley, Adelaide Hills

## BEER & SELTZER

### DRAUGHT

Felons Crisp Lager (4.2%)

Felons Australian Pale Ale (5%)

Felons Galaxy Haze (4.4%)

Sonny Cider (4.6%)

### CANS

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

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.