



SMALL PLATES

Marinated warm olives, orange zest, garlic, rosemary, thyme	9
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
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

MR P'S SEAFOOD PLATTER

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

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

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
1.3kg Stone Axe Tomahawk Full Blood Wagyu 8+ 270-day grain-fed, Highlands, NSW	145

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 add GF water crackers + 5.5 add woodfired bread + 5.5	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

HOUSE

BOOZY BOOCH
Art of Booze Gin or Belvedere Vodka, Good Happy Kombucha Schisandra berry, vanilla

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, coconut, citrus

FROZEN MANGO COLADA
Bacardí Carta Blanca, mango, coconut, pineapple & citrus

FROZEN LYCHEE-TINI
Vodka, Yuzushu, lychee, red dragon fruit, 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

2024 Rieslingfreak ‘No. 3’, Riesling, Clare Valley, SA

2024 Craggy Range ‘Te Muna Road’, Sauvignon Blanc, NZ

2024 Ghost Rock, Sauvignon Blanc, TAS

2022 Babo, Pinot Grigio, Delle Venezie, IT

TEXTURAL RICHER WHITES

2024 Patrick Sullivan, Chardonnay, Limestone Coast, SA

2022 Craggy Range ‘Kidnappers’, Chardonnay, Hawkes Bay, NZ

2023 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

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 Perou, Gamay, Beaujolais, FR

2023 Felton Road, Pinot Noir, Bannockburn, NZ

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

DRAUGHT

Felons Crisp Lager (4.2%)

Felons Australian Pale Ale (5%)

Felons Galaxy Haze (4.4%)

Sonny Cider (4.6%)

Jinga Alcoholic Ginger Beer (4.5%)

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.