

sunset cocktail

From 2.30pm

oysters your way

4 each / 23 ½ dozen / 43 1 dozen

+ natural

+ yuzu/ vinegar shallot pearl

+ japanese tosazu salmon roes diced cucumber and green oil

hervey bay scallops

6 each / 32 ½ dozen

miso butter, finger lime (gfo)

hervey bay spanner crab sandwiches

flying fish roe, lettuce, celery, mayo, lemon. 18

fresh local prawns

22

seafood cocktail sauce and lemon served by the bucket (12)

japanese style fried calamari

17

wasabi mayo, freeze dried lemon powder (v)

shoestring fries

12

w/ tomato sauce and aioli (v) (gfo)

sweet potato chips

ras el hanout, aioli / 15 (v, gfo)

steamed buns

any 2 for \$16

+ karaage chicken, mayo, lettuce and roasted peanut katsu

+ tofu, tonkatsu bbq sauce, slaw, mayo (v)

duck spring rolls

16

hoison plum sauce (4)

japanese style pan-fried gyoza

17

crispy gyoza (6) w/ katsu sauce

+ prawn

+ vegetable

ultimate "kfc"

17

korean fried chicken, spicy fermented chilli glaze, chilli & spring onion

charcuterie plate

22

cured meats, pickles, olives, tomato relish, warm bread and crisps

cheese please!

22

double brie & cheddar cheeses with apple, walnut, date puree and Barossa barks (v, gfo)



scan to view menu



1.5% surcharge for credit card / 15% surcharge on public holiday

something substantial

5pm to late

the soup 12/ 20
french caramelised onion, cream, roasted JP
pumpkin & parmesan served w/ toasted
sourdough
(gfo)

drunken fish salad 26
battered flathead w/ shoestring fries,
salad & tartare sauce

tasmanian black mussels 35
in a red wine, rich tomato & garlic herb sauce
w/ shoestring fries
(gfo)

pan seared fish 30
japanese style aburi flame grilled crispy skin
salmon teriyaki miso glaze w/ roasted
pumpkin salad
(gfo)

the pasta 15/ 27
classic bolognese, chorizo & parmesan, served
in a rich red wine tomato sauce
& rosemary

baingan bharta 15/ 27
chargrilled eggplant, pumpkin, smokey
tomato, brown onion, ginger, garlic, chilli,
cumin & mustard oil w/ hot rotis
(v)(df) (gfo)

lamb shank 34
slow cooked for 6 hours in red wine, served
with paris mash & greens

steak & frites 38
250 gram hinterland premium eye fillet, soft
leaf salad w/ french mustard vinaigrette &
parmesan flakes, served w/ café de paris
butter and fries
(gfo)

enzo's seafood platter for 1 35
hervey bay scallops miso butter x 2
fresh oysters (natural) x 2
mooloolaba fresh prawns x 2
fried calamari, smoked salmon,
shoestring fries, salad greens & mayo
(gfo)

enzo's seafood platter for 2 67
local fresh scallop miso butter x 4
local fresh oyster (natural) x 4
mooloolaba fresh prawns x 4
fried calamari, smoked salmon,
shoestring fries, salad greens & mayo
(gfo)

its all about vegan

5pm to late

roasted pumpkin salad 24
hummus, toasted baby carrots, turnip and snow pea tendrils, toasted almond w/ pumpkin dressing
(v)(gf)

the garden bowl 24
hummus, roasted tomato, portobello mushrooms, seasonal green, quinoa pea shoot salad, apple cider vinaigrette w/ toasted sourdough
(v)

baingan bharta 15/ 27
chagrilled eggplant, pumpkin, smokey tomato, brown onion, ginger, garlic, chilli, cumin & mustard oil w/ hot rotis
(v)(df) (gfo)

thai green curry 26
lemongrass infused green curry sauce, asian spring vegetables served w/ coconut steamed rice
(v)

something to bite

charred baby carrots 14
hummus, green oil, sumac & buckwheat crumbs
(v)(gf)

sautéed seasonal greens 14
with lemon oil, chilli & toasted almond
(v)(vfo)(gf)

soft leaf salad 14
french vinaigrette, green apple, walnut & shaved parmesan
(v)(vfo)(gf)

n. all ingredients may not be listed on the menu... please advise our staff of any specific dietary requirements or allergies

v = vegetarian
vfo = vegan option
gf = gluten free
gfo = gluten free option
df = dairy free

mini's me

fish & fries 16
battered flat head, shoestring fries w/
salad & tomato sauce

chicken & fries 16
crumbed chicken, shoestring fries w/
salad & tomato sauce

calamari & fries 16
fried crispy calamari, shoestring fries
w/ salad & tomato sauce

steak & fries 16
120 gram rib fillet, shoestring fries w/
salad & tomato sauce

mini treats

happy pop 10
three scoops of vanilla ice cream w/ selected
topping & hundreds & thousands

chocolate brownie 12
served w/ vanilla ice cream

something sweet

nanna's sticky date pudding 14
walnut, date purée, burnt caramel w/
butterscotch & vanilla ice-cream
(v)

belgian butter waffle 16
mixed berries, berries gel & mint
w/ vanilla ice cream
(v)