

# 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

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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

## something to bite

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5pm to late

**charred baby carrots** 14  
smoked labneh, 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)

## something sweet

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**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)

## mini's me

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**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

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

**chocolate brownie** 12  
served w/ vanilla ice cream