

SNACKS

Pacific oyster with lemon & mignonette	5
Fried calamari, rocket, aioli, lemon	25
Mooloolaba king prawn cocktail	29
Moreton Bay bug roll, shredded iceberg & spicy mayo	15
Crudités plate - Taramasalata, seasonal raw & pickled vegetables	21
Crispy chicken wings with comeback sauce	20
Garlic Bread - Olive oil, garlic & pantelleria oregano add cheese + 3	14
Organic woodfired flatbread, hummus, seasonal raw & pickled veggies	18
Antipasti platter - Mild salami, capocollo, prosciutto, mixed olives, artichokes, pickled chilli & herb flatbread	34
Selection of local & Australian cheeses	32
Blue, brie & cheddar, served with fresh apple, fruit paste, red grapes & rosemary flatbread add GF water crackers + 5 add woodfire bread + 5	

CRISPY PIZZAS

Margherita - Mozzarella, tomato, basil, parmesan & olive oil	22
Bug - Mozzarella, chilli, Moreton Bay bug, chilli flakes, parsley & lemon	26
Sausage - Mozzarella, fennel sausage, wild broccoli & chilli flakes	24
Parma - Parmesan, Parma prosciutto, broad leaf rocket, cherry tomatoes, bocconcini & EVOO	25
Calabrese - Tomato, mozzarella, nduja spicy sausage, red onion, olives & basil	24
Caprese - Mozzarella, basil, fresh cherry tomatoes & basil pesto	23
Patate - Mozzarella, potatoes, pancetta, parmesan & rosemary	24
Verde - Mozzarella, zucchini, broad leaf rocket, basil pesto, bocconcini & chilli flakes	24

SIDES

Crispy chips with ketchup	12
Crispy kipfler potatoes, roasted garlic & rosemary	15
Sweet potato fries with comeback sauce	16
Broad leaf rocket, parmesan, hazelnuts & shallot vinaigrette	14
Steamed greens, almonds, olive oil & lemon	16
Butter lettuce, shallots, radish, dill & palm sugar dressing	14
Roasted pumpkin, crispy kale, feta, pepitas & chilli oil	16

SALADS

Broccoli Bowl - Chickpea, confit shallot, pistachio, avocado, ricotta salata & hummus	23
Falafel Bowl - Cabbage, carrot, sauerkraut, capsicum, parsley, dill, chilli & baba ganoush	23
Roasted Cauliflower Salad - Romesco, chilli, mint, kale, almonds & capers	23
Grilled Chicken Bowl - Cabbage, coriander, mint, chilli, carrot & sesame dressing	25
Miso glazed coral trout, quinoa, edamame, kale, radish, chilli & tahini lime dressing	30
Prawn Salad - Mooloolaba king prawns, green papaya, coriander, chilli, peanuts & nam jim dressing	30

BURGERS

Vegan cheeseburger, lettuce, pickles, onion, tomato & mayonnaise, served with chips	27
Cheeseburger, lettuce, tomato, onion, pickles & burger sauce, served with chips (served medium) make it a double +5 or add bacon + 4	26
Spicy Fried Chicken Burger, shredded lettuce & comeback sauce, served with chips	27
Almighty Burger, wagyu patty (served medium), bacon, cheese, egg, grilled pineapple, lettuce, tomato, pickles & burger sauce	34

FAVOURITES

Grilled king prawns, salsa verde & lemon (5)	42
Line caught coral trout, kipfler potatoes, pistachio caper salsa & lemon	43
Chicken parmigiana, bocconcini, prosciutto, rocket & chips	32
500g BBQ pork ribs, cabbage & herb slaw	38
Sashimi plate, pickled ginger, wasabi & soy	34

SEAFOOD PLATTERS

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

Mr P's Seafood Platter - Boomer Bay oysters, Mooloolaba king prawns, Moreton Bay bugs, tuna, salmon, kingfish sashimi & condiments	99
Mr P's Hot Seafood Platter - Kilpatrick oysters, crispy calamari, seafood spring rolls, Moreton Bay bugs, king prawns & condiments	99

FROM THE GRILL

*Your choice of potato gratin & broad leaf rocket
or potato in foil & coleslaw*

Lamb rump Grain fed 35 days, The Pyrenees, VIC	42
½ Free-range chicken Elgin Valley Farms, QLD	34
300g Honey glazed berkshire pork cutlet Goondiwindi, QLD	39
250g Angus Rump Grain fed 120 days, Riverina, NSW	35
150g 250g Eye fillet MB2+, Pure Prime Angus, Darling Downs, QLD	49 69
350g Rangeland ribeye split bone Southern Downs, QLD	54
250g Scotch fillet MB3+, Grain fed 120+ days, Beef City, QLD	60

TO SHARE

*Two serves of potato gratin & broad leaf rocket (2)
or potato in foil & coleslaw (2)*

500g Dry aged bone in Striploin MB3+ Pure prime, Grain fed 120+ days, Beef City, QLD	110
800g Full blood black Angus T-Bone MB4+, Grain fed 150 days, Southern Darling Downs, QLD	125
ADD SAUCE: Salsa verde, chilli oil, mushroom sauce, pepper sauce or mustard & horseradish	+4

ADD ONS:
Chips +5 | Potato in foil +6 | Bone marrow (1) +5
Steamed greens +7 | Chargrilled prawn (1) +12

DESSERTS

Sticky date pudding, butterscotch sauce & vanilla bean gelato	13
Vanilla gelato sundae, chocolate sauce, raspberry sauce, strawberries, popcorn & caramel brittle	15
Seasonal organic fruit plate	12



COCKTAILS

SPRITZ

Rubino
Archie Rose True Cut Vodka, Regal Rogue Wild Rosé, Strawberry, Prosecco

Venetian
Aperol, Orange, Olive, Prosecco, Soda

Tropico
Kettle One Vodka, Crème De Pêche, Passionfruit, Mango, Prosecco, Soda

Limoncello
Villa Massa Limoncello, Lemon, Prosecco, Soda, Kaffir Lime

HOUSE

Red Berry Slushy
Archie Rose Straight Dry Gin, Rhubarb, Raspberry, Citrus

Sorrento Sun
Hendricks Midsummer Solstice, Villa Massa Limoncello, Pineapple, Citrus, Plum Bitters

Boozy Booch
Art of Booze Gin or Belvedere Vodka, Good Happy Blueberry, Schisandra Berry, Vanilla

The Ruby
Hendricks Midsummer Solstice, Rhubarb, Raspberry, Vanilla, Citrus

Negroni
Tanqueray Gin, Campari, Antica Formula Vermouth

Spicy Watermelon Margarita
Don Julio Blanco, Cointreau, Fresh Watermelon, Lime, Chilli, Salt

Coconut Margarita Frappé
Espolon Blanco, Coconut Rum, Coconut, Citrus

Kiwi Sour
Archie Rose Straight Dry Gin, Kiwi, Mandarin, Citrus

SHARED

Pimms
Pimms No.1, Tanqueray, Punt E Mes, Ginger Syrup, Lemon, Berries, Mint, Soda

Peachy
Tanqueray Gin, Crème De Pêche, Lime, Cloudy Apple, Pineapple, Bitters

Amalfi
Botanist Dry Gin, Pomme Verte, Soda, Watermelon, Cloudy Apple, Lemon, Thyme
served with fresh watermelon

0% EFTPOS, 1% Debit Card, Credit Card, Amex & JCB, 1.5% UnionPay Credit, 0.8% UnionPay Debit, 1.8% 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.

WINE

BUBBLES

NV Collevento Prosecco, Friuli, IT
NV Chandon Brut, Yarra Valley, VIC
NV Veuve Clicquot, Champagne, FR
NV Ruinart Blanc De Blancs, Champagne, FR
NV Innocent Bystander, Moscato, Yarra Valley, VIC
NV Krug Grande Cuvée, Champagne, FR
NV Billecart-Salmon Sous Bois, Champagne, FR
NV Franck Bonville Blanc de Blanc 'Grand Cru', Champagne, FR
NV Veuve Cliquot Rose, Champagne, FR
2022 La Violetta 'Spunk' Pet Nat, Denmark, WA
2014 Louis Roederer Cristal Brut, Champagne, FR

AROMATIC WHITES

2021 Canal Grando, Pinot Grigio, Veneto, IT
2022 Ministry of Clouds, Riesling, Clare Valley, SA
2022 Craggy Range 'Te Muna Road', Sauvignon Blanc, Martinborough, NZ
2022 Ghost Rock, Sauvignon Blanc, Cradle Coast, TAS
2022 Koerner 'Watervale', Riesling, Clare Valley, SA

TEXTURAL RICHER WHITES

2022 Deep Woods 'Estate', Chardonnay, Margaret River, WA
2021 Craggy Range 'Kidnappers', Chardonnay, Hawkes Bay, NZ

ROSÉ

2022 Rameau d'Or Rose, Grenache/Syrah, Provence, FR
2021 AIX Rosé, Grenache, Provence, FR
2022 Gemtree 'Luna de Fresca', Rosé, McLaren Vale, SA
2021 Domaine Ott 'Chateau Romassan', Grenache, Syrah, Cinsault, Provence, FR

LIGHTER BRIGHTER REDS

2021 Jumping Juice 'Half Full', Margaret River, WA (chilled red)
2021 Mac Forbes, Pinot Noir, Yarra Valley, VIC
2021 Craggy Range, Pinot Noir, Martinborough, NZ
2021 Tolpuddle, Pinor Noir, Coral River Valley, TAS

ROBUST RICHER REDS

2021 b2bm, Shiraz, Murray Darling, NSW
2020 Elderton Estate, Shiraz, Barossa, SA



BEER

DRAUGHT

Felons Crisp Lager (4.2%)
Felons Australian Pale Ale (5%)
Felons Natural Ale (4.4%)
Sonny Cider (4.6%)

CANS

Felons Low Carb (3.5%)
Felons IPA (6.2%)

SELTZER

Raspberry Seltzer (4%)
Watermelon & Mint Seltzer (4%)

NON-ALCOHOLIC

MOCKTAILS (18+)

Non-Alcoholic Amaretti Sour
Lyre's Amaretti, Lemon Juice

Non-Alcoholic Espresso Martini
Cold Brew, Lyres Coffee Originale

Non-Alcoholic Italian Spritz
Lyres Italian Spritz, Lyres Classico, Fresh Orange

KOMBUCHA (1% ABV)

Good Happy Kombucha - Berry Good
Good Happy Kombucha - Turmeric & Ginger

APERITIVO MON-FRI 3-5

