

wallabies

restaurant

to start

House Baked Sourdough (v) (df)

Warm Mt Zero Olives (gf) (v) (df)

course one (shared)

Croquettes | Manchego, truffle aioli (v)

Mooloolaba Tuna Tacos | Jalapenos, soy, coriander, finger lime (df)

Charcuterie | Selection of house, local & international cured meats, pickles (df) (gf)

course two (choose)

Borrowdale Pork | Cheek, apple glazed jowl, creamed potato, red cabbage (gf)

Jack's Creek Eye Fillet (200gm) | Smoked mash, cavalo nero, field mushroom (gf)

Cone Bay Barramundi | Coffin Bay clams, peas, fennel (gf)

Hand Rolled Gnocchi | Forest mushrooms, peas, truffle marscarpone(v)

finish (shared)

Cheese board | Selection of 3 local & imported cheese, lavosh, quince (gf)

sides

Fries | Rosemary, aioli (gf) (v) (df)

Green Salad | Cos, fennel, radish, sherry vinaigrette (df) (gf) (v)

beer

Tap | Heineken, Kosciuszko pale, XXXX Gold, James Squire 150 Lashes, Hahn Superdry, James Squire Orchard Crush Apple Cider

wine

Glasses | NV Les Bulles Sparkling Brut, Golden Goose Sauvignon Blanc, Watson's Family Shiraz

spirits

Premium Basics | Ketel One, Tanqueray, Bundaberg, Pampero Blanco, Pampero Especial, Don Julio Blanco

DARLING & CO

vegetarian (v), dairy free (df), gluten free (gf)