



LUNCH MENU

LIGHT MEALS

250g Bottletree Rump Steak	\$23.00
Cooked to your liking served with chips and garden salad with your choice of sauce (garlic cream, gravy, pepper, mushroom, Diane) or mustard (hot English, wholegrain or Dijon)	
House- Made Pie of The Day- Please see our specials board	\$21.00
Served with mashed potato blanched green beans and gravy or chips, garden salad and gravy	
Lunch Coconut Prawns (4)	\$21.00
Lightly fried golden-brown Mooloolaba coconut prawns with chips and garden salad, a side of sweet chilli, coriander and lime sauce and a lemon wedge	
Lunch Sensational Seafood	\$20.00
Battered barramundi, lemon pepper calamari and a Mooloolaba coconut prawn with chips and garden salad with a side of tartare sauce and a lemon wedge	
Lunch Lemon Pepper Calamari (5)	\$17.00
Tender calamari rings lightly dusted in a lemon pepper flour and flash fried with chips and garden salad with a side of chilli, lime and dill mayonnaise and a lemon wedge	
Lunch Chicken Parmigiana	\$17.00
Freshly crumbed chicken breast topped with leg ham, Napoli sauce and mozzarella cheese with chips and garden salad	
Lunch Satay Chicken Skewers (4) (gf optional)	\$16.00
Grilled chicken tenderloins on skewers with house- made satay sauce a side of rice and a garden salad	
Lunch Barramundi	\$16.00
Choose from Crumbed , Battered OR Grilled barramundi with chips and garden salad with a side of tartare sauce and a lemon wedge	
Winter Warmer of the Day- Please see our specials board	\$15.00
Seniors 125g Bottletree Rump Steak	\$15.00
125g rump steak thinly cut, cooked medium or well done (only), served with chips and garden salad with your choice of sauce (garlic cream, gravy, pepper, mushroom, Diane) or mustard (hot English, wholegrain or Dijon)	

SHARED PLATES

Bangalow Pork Belly Pieces (approx 6)	\$16.00
Crispy skin pork belly pieces tossed in a sticky Asian chilli caramel sauce garnished with shallots and fresh chilli	
Arancini Balls (4) (v)	\$12.00
Crumbed risotto balls filled with mushroom, mozzarella, fetta and parmesan cheese, deep fried and drizzled with truffle oil	
Southern Fried Chicken Wing Pieces (8)	\$12.00
Chicken wing pieces tossed in a blend of southern herbs and spices, deep fried with a sticky BBQ dipping sauce	
Thai Fish Cakes (4)	\$12.00
House made Thai fish cakes with nam jim sauce	



LUNCH MENU

GOURMET BURGERS, WRAPS AND OPEN GRILLS

All burgers, wraps and open grills are served with chips

Steak Sandwich	\$16.00
Char grilled Bottletree 125g rump steak with double smoked bacon, lettuce, tomato, beetroot, onion jam and vintage cheddar with BBQ sauce on lightly toasted thick cut bread	
The Wah Works Burger	\$16.00
Grilled house-made beef patty, double smoked bacon, pineapple, fried egg, tomato, lettuce, beetroot, onion jam and vintage cheddar with tomato relish on a lightly toasted brioche bun	
Chicken Parmigiana Burger	\$16.00
Chicken Parmigiana with lettuce, tomato and aioli on a lightly toasted brioche bun	
Sticky Pork Belly Burger	\$15.00
Pork belly in a sticky caramel sauce with Asian slaw on a lightly toasted brioche bun topped with battered onion rings	
Southern Fried Chicken Burger	\$15.00
Southern fried chicken fillet with double smoked bacon, lettuce, tomato, vintage cheddar, ranch dressing and sriracha sauce	
Chicken Avocado Open Grill	\$15.00
Flame grilled chicken tenderloins, avocado, sun-dried tomatoes, pesto, red onion and rocket with aioli on lightly toasted Turkish bread	
Chicken Caesar Wrap	\$15.00
Grilled chicken tenderloins with a crispy bacon Caesar salad, wrapped in a lightly toasted tortilla	

GOURMET PIZZAS HOUSE-MADE TO ORDER

GF pizza bases available

Add \$5

Seafood Mornay	\$22.00
Diced barramundi, salmon and Mooloolaba prawns, marinara mix, spinach, red onion and red chilli with mozzarella and parmesan cheese on a garlic mornay base	
Chopping Block	\$22.00
Rump strips, slow cooked pork belly, smoked ham, salami, red onion and crispy bacon with mozzarella cheese on a smoky BBQ sauce base	
BBQ Chicken and Chorizo	\$20.00
Chicken and chorizo pieces, red onion, cherry tomatoes, mushroom, capsicum and shallots with mozzarella and parmesan cheese on a BBQ sauce base drizzled with aioli	
Hawaiian	\$18.00
Smoked ham and pineapple with mozzarella and parmesan cheese on a Napoli sauce base	
Greek Vegetarian (v) (vegan optional)	\$18.00
Capsicum, cherry tomatoes, red onion, olives, artichoke, basil, rocket leaves and fetta with mozzarella and parmesan cheese on a Napoli sauce base drizzled with a sour cream and chive sauce	