

TO START

Rustic Turkish Baringa Garlic Pizza Paddle Bread (*V)	13
Goldfish Bowl 20% Rye Sourdough <i>Grilled w/ Dukkah, Olive Oil & Balsamic (*V)</i>	13
Charred Flat Bread <i>w/ Tomato Hummus & Garlic Herb Oil (V/*V)</i>	13
Confit Duck Spring Rolls (2) <i>w/ Pekin Hoisin Dipping Sauce (LF)</i>	15.9
Extra Spring Roll	7.5
Charcuterie Bruschetta <i>Dungowan Salami, Prosciutto, Pesto, Fetta & Heirloom Tomato w/ Rosella Red Onion Jam</i>	16
Greek Herb Crumbed Calamari Flats <i>w/ Lemon & Caper Mayo</i>	16.9
Burnt Butter Gnocchi <i>w/ Warm Roast Beetroot, Goat's Cheese, Walnut Salad & Muscat Liqueur Figs (V)</i>	18
Grilled Monster Mooloolaba Prawns <i>w/ XO Sauce (2)</i>	24.9

MAINS

DECO Caesar Salad <i>w/ Bacon, Egg, Cos Lettuce, Crispy Melba Toast & Parmesan (*GF)</i>	18.9
<i>Add Avocado 4 Fried Chicken 5.50 or (3) Peeled Prawns 7.90</i>	
Mee Goreng <i>Sautéed Noodles, Soy, Chilli, Coriander & Select Garden Vegetables (V)</i>	18.9
<i>Grain Fed Chicken 22.50 Prawn 24.90 Crunchy Pork 22.50</i>	
Salt & Pepper Fried Chicken Burger <i>w/ Slaw, Swiss Cheese & Chips</i>	18.9
Beer Battered Fish <i>w/ Rustic Chips, Tartare & Salad (DF)</i>	19.5
Crispy Pork Belly Salad <i>w/ Mesclun, Cucumber, Onion, Noodles & Southeast Asian Sauce (DF)</i>	19.9
The Classic Panko Crumbed Chicken Schnitzel <i>Lemon, Fries & Salad</i>	21
Flame Grilled Beef Steak Sandwich	
<i>Mesclun, Caramelised Onion, Grilled Pineapple, Bacon & Aioli on Turkish w/ Chips</i>	22.9
Nasi Goreng <i>our favourite all-day Southeast Asian Rice Dish w/ Fried Egg (*GF)</i>	24
Pea & Sweet Corn Risotto <i>w/ Parmesan, Baby Spinach & Truffle Oil (GF/V)</i>	24.9
Warm Japanese Fusion Salmon <i>w/ Sautéed Bok Choy, Fragrant Rice, Wasabi Mayo, Nori & Sesame (*GF)</i>	32

RUSTIC CRUST PIZZA

Vegetarian <i>w/ Artichoke, Capsicum, Eggplant, Tomato Caponata, Mozzarella, Rocket & Truffle Herb Oil</i>	21
Smokehouse BBQ Pizza <i>Smokey BBQ Tomato Base w/ Chorizo, Baby Spinach, Mozzarella, Chilli Hinted Mayo Garnish & Rocket Greens</i>	22.9
Prawn <i>w/ Baby Spinach, Tomato, Rocket, Mozzarella & Truffle Aioli</i>	25

FLAME GRILLED STEAKS - REGIONAL AUSTRALIAN PREMIUM BEEF STEAKS

Please Select Tasty Side Dish (Sml) & Your Choice of Sauce or Mustard to Accompany

300g Scotch Fillet Steak <i>Premium Grain Fed Yearling (GF)</i>	52.5
250g Eye Fillet Steak <i>Premium Yearling Grain Fed Tenderloin (GF)</i>	54
400g Rib Eye on the Bone <i>Tasty Larger Firmer to the Tooth Select Steak (GF)</i>	58

SAUCES & MUSTARDS

Peppercorn, Diane, Mushroom, Red Wine, Aioli, or Pommery, English or Dijon Mustard (GF) 3

SIDE DISHES

Chunky Chips w/ Sea Salt & Aioli (DF/V)	Sml 8 Lge 15
Green Butter Beans (GF/V)	Sml 8 Lge 15
Seasonal Mesclun Salad (GF/DF/V)	Sml 8 Lge 15
Carrot, Parsnip & Beetroot Chips w/ Truffle Aioli (GF/DF/V)	Sml 8 Lge 15
Duck Fat Chat Potato (GF/V)	Sml 8 Lge 15
Roquette, Vine Tomato, Avocado & Corn Salad (GF/DF/V)	Sml 8 Lge 15
Paris Mash (GF)	Sml 8 Lge 15
Country Garden Slaw (GF/V)	Sml 8 Lge 15

DESSERTS

"The Favourite" Sticky Date Pudding <i>w/ Vanilla Black Sesame Flecked Ice Cream, Chocolate Crumbs & Brandy Toffee Sauce</i>	18
Vanilla Bean Crème Brûlée <i>Ginger Snap Tuile w/ Fig & Mascarpone Ice Cream (*GF/NT)</i>	18
Passion for Chocolate <i>Dark Chocolate & Cointreau Layer Cake, Parline Soil w/ Raspberry Gelato</i>	18
Flamed Copacabana Banana <i>Torched w/ Caramelised Walnut, Vanilla Ice Cream & Butterscotch Caramel Sauce</i>	18
Duo of Gelato <i>w/ Blood Plum & Strawberries Romanoff w/ Meringue Shards</i>	18
Affogato <i>w/ Espresso, Vanilla Ice Cream & Your Choice of Liqueur (GF)</i>	19
Extra Scoop <i>Ice Cream, Gelato or Sorbet</i>	4