

SHARES & SMALL PLATES		STEAKS (GFO)		
Baked pizza bread ricotta, sundried tomato pesto, basil purée	12		erved with chips, salad & your choice of sauce mash \$2, vegetables \$2	
Garlic cheese bread (v)	10	Sirloin	Five Founders grain finished 200g (QLD)	36
Natural oysters (GF, DF) (ea) 4 (12) chilled with fresh lemon wedges	2) 44	Scotch fillet	Portoro grain fed 400g (Yambinya Station, NSW)	52
Kilpatrick oysters (GF, DF) (ea) 4.4 (12) smoked bacon, tomato, Worcestershire sauce, Tabasco sauce	2) 48	Rump	Yardstick 100 day grain fed 500g (Dinmore, QLD)	49
Chargrilled octopus salad (GF) skordalia, lemon & oregano	18	Eye fillet	Beef City Black grain fed 200g (Darling Downs, QLD)	48
Panko crumbed calamari aioli & lemon	15	Sauces: mushroom peppercorn gravy garlic cream (GF) Extra sauce \$2		
Moroccan spiced grilled lamb kofta (DFO) tahini yoghurt, roasted capsicum & red onion salsa	16	FISH & MEAT		
Gambas al ajillo (GFO) local prawns, fried garlic, smoked paprika, sherry vinegar, olive oil, toasted sourdough	19	Slow braised shoulder of White Pyrenees lamb (GF) roasted leeks & butter bean ragout, mint chimichurri		39
Filo wrapped baked King Island brie (v) homemade plum relish	16		ock crispy fried half chicken (DF) ens & ginger sesame rice	34
SALADS		Beer batte chips, sala	ered fish d, tartare sauce	26
Traditional caesar salad (GFO) baby cos, lardon of smoked bacon, creamy caesar dressing, croutons, egg, anchovies, shaved parmesan	19	sautéed lo	ed fillet of Tasmanian salmon (GF) cal prawns, spinach purée, impkin, toasted pine nut & herb	39
Baringa bowl (v) burrata, wood roasted autumn vegetables, miso roasted pear, white balsamic dressing	25			
Puy lentil salad (GF, DF) marinated confit beetroot, charred broccoli, carrot & cumin hummus, goat's cheese, rocket salad	24			
Add: grilled chicken breast or panko crumbed calamari	7			



autumn menu

PIZZA

Using a slow fermented fresh dough, individually hand-shaped to order, topped & cooked in our custom-built oven. Our oven's intense heat imparts a subtle smoky flavour to the thin, crispy base delivering a bubbly charred appearance that can only be achieved from an authentic wood fired experience.

(GF) base \$4

Tandoori chicken

red onion, green capsicum, mozzarella &
spiced mango chutney

Garlic prawns
fior di latte, tomato pesto, fried parsley

Meatlovers
tomato base, sliced pepperoni, roast beef, red onion, prosciutto, shaved parmesan

Three cheese

26

27

29

27

27

27

28

29

29

20

20

21

22

23

24

fior di latte, gorgonzola & parmesan, rocket, toasted pine nuts & fig vincotto

Margherita pizza (v) 24 tomato, fior di latte, basil

PASTA & WOK

Mortadella

Chicken carbonara (GFO) 26
roasted speck, chicken breast, button
mushrooms, white wine garlic cream,
fettuccine & shaved parmesan

burrata, pesto, crushed pistachios

Blue swimmer crab spaghetti 34 fresh egg pasta, zucchini, chilli, roasted garlic & fine herbs

Mushroom pancit

hokkien noodles, asian vegetables,
woodland mushrooms, fried garlic, sesame
& lime

Add chicken

26

7

woodland mushroom, parmesan cream

Baked spinach & ricotta rotolo (v)

(GF) Gluten Friendly (DF) Dairy Free (V) Vegetarian (VE) Vegan (GFO) Gluten Friendly Option (DFO) Dairy Free Option (VEO) Vegan Option

While we do our best to accommodate coeliac or severe allergies, we have an open kitchen so cannot guarantee that cross contamination will not occur. Please consider this when ordering from our menu.

SCHNITZEL

Our schnitzels are made from fresh 250g free range chicken breast, prepared & crumbed in house daily, served with house slaw & chips Substitutions: mash \$2, vegetables \$2

Plain (DFO) lemon & gravy	27
Parmy shaved ham, mozzarella, napoli sauce	30
Frenchy grilled bacon, avocado, brie, hollandaise	30

SIDES

26

28

Chips with a		bowl 10 side 7
Sweet with a	t potato fries (v) iioli	10
Wedg sour c	ream, sweet chilli sauce	14
	nal vegetables (v, DF, GFO, VE blive oil	9
Butte	red mash (v, GF)	8
Garde	en salad (v, pf, gfo, ve)	8

TREAT YOURSELF	
Sticky date pudding butterscotch sauce, vanilla ice cream	12
Pear crumble coconut ice cream, coconut chips	12
Dulce de leche chocolate cake crème fraîche, malted pretzel crunch	12
Gelato & sorbet Maleny Food Co. 180ml tub Please ask for today's selections	9
Affogato	18

vanilla ice cream, shot of espresso with your

choice of Frangelico, Brookie's Mac or Baileys





AVAILABLE FOR LUNCH ONLY

Mon-Thurs 11.30am-2pm, Fri-Sun 11.30am-2.30pm

BURGERS & SANDWICHES

all served with chips

grilled bacon, lettuce, avocado, tomato toasted foccacia bread	o on
Grilled chicken burger lettuce, tomato, avocado, aioli, cheese a toasted milk bun	24 on
Baringa burger 150g pure beef patty, American cheese arilled bacon, lettuce, tomato, mustare	

Steak sandwich 12 hour slow roast rib eye of beef chargrilled

served with lettuce, tomato, cheese, bacon, egg, braised onions, BBQ sauce on toasted bread

ketchup & pickle on a toasted milk bun

LUNCH STEAK

Rump 250g (GFO)	28
Yardstick 100 day grain fed (Dinmore, QLD)	
served with chips, salad & your choice of	
squce	

Substitutions: mash \$2, vegetables \$2 Sauces: mushroom | peppercorn | gravy | garlic cream (GF)

COFFEE & TEA

Extra sauce \$2

soy, lactose free, oat & almond milk available (50c extra)

Latte, cappuccino, flat white, macchiato, mocha, vienna, hot chocolate	cup 5.5 mug 6.5
Irish coffee, Baileys coffee	9.5
Wide variety of teas available	5





autumn menu

SENIORS MEALS - MAINS \$19

Seniors card must be presented when ordering seniors meals

Panko crumbed calamari

house salad, chips, aioli

Ham & mushroom quiche

house salad, chips

Bangers & mash (GFO)

traditional Cumberland pork sausages, mash, peas, onion gravy

Fish & chips

panko crumbed fish fillet, tartare sauce, chips

Chargrilled chicken breast (GFO)

mash potato, broccoli, bacon, garlic cream

Pappardelle bolognese

thick ribbons of fresh egg pasta, tossed with homemade bolognese sauce, shaved parmesan

SENIORS SWEETS

Sticky date pudding butterscotch sauce, vanilla ice cream	10
Freshly baked scones jam & cream, your choice of tea or coffee	9.5
Cake of the day with your choice of tea or coffee	12

KIDS MEALS - ALL \$12

For kids 3-11 years

All meals are served with tomato sauce on the side & choice of a complimentary Bulla Choc Bar or Bulla Raspberry Splits Ice Cream

Grilled cheeseburger

with chips

Wood fired ham & cheese pizza

Spaghetti bolognese (GFO, DFO)

with parmesan

Chicken nuggets

with chips

Freshly grilled chicken breast (GF, DF)

with seasonal vegetables

Battered fish

with chips

Panko crumbed calamari

with chips

Vegetarian meals are available upon request

