

• BREAKFAST •

AVAILABLE 7.30AM-10.30 SATURDAY-SUNDAY
& EVERYDAY DURING SCHOOL HOLIDAYS

EGGS ON TOAST (VEG)(GFO) 12

Two eggs served on Turkish toast

BACON & EGGS (GFO) 14

Two rashers of bacon and two eggs, served on Turkish toast

GRANOLA BOWL (VEG)(GF) 14

House made honey toasted oats, nuts and seeds served with yoghurt, seasonal fruit and shaved coconut.

PANCAKES (VEG) 16

Three pancake stack served with maple syrup, vanilla ice-cream and seasonal berries

SMASHED AVOCADO (VEG)(GFO) 18

Freshly smashed avocado, Danish feta, cherry tomato and lime juice topped with dukkah and a poached egg

ZUCCHINI CORN FRITTERS (VO) 19

House made spiced zucchini and corn fritters, tomato relish, natural yoghurt and dukkah, served with your choice of bacon, smoked salmon or mushrooms and feta

EGGS BENEDICT (GFO) 19

Two poached eggs, wilted spinach and hollandaise sauce, served on toasted Turkish bread, with bacon, ham or smoked salmon

BIG BREAKFAST 22

Two rashers of bacon, two eggs, two hash browns, two pork sausages, mushrooms, grilled tomato & Turkish toast

BACON & EGG ROLL 8

HAM & CHEESE CROISSANT 8

• EXTRAS •

ADD TO ANY BREAKFAST ITEM

- AVOCADO	4
- HASH BROWNS	3
- EGGS (POACHED, SCRAMBLED OR FRIED)	3
- TOMATO	2
- TOAST (2)	3
- BACON	4

• KIDS MENU •

10 YEARS AND UNDER

KIDS BACON & EGGS (GFO) 8

Rasher of bacon and scrambled eggs served with toast

KIDS PANCAKES 8

Two pancakes, maple syrup and ice-cream

KIDS EGGS ON TOAST (VEG)(GFO) 8

Two scrambled eggs on toast

• ALL DAY MENU •

MONDAY TO THURSDAY 12PM-6PM | FRIDAY & SATURDAY 11AM-8PM
SUNDAY 11AM-6PM | SCHOOL HOLIDAYS 11AM-8PM

• BREADS •

GARDEN FRESH HERB & CHEESE TURKISH 9

Toasted Turkish bread topped with garden fresh herbs and melted mozzarella

GARLIC PIZZA BREAD (GFO) 10

Hand stretched pizza dough topped with confit garlic and shredded mozzarella

• STARTERS •

SMALL/LARGE

CHIPS WITH AIOLI 6/9

SWEET POTATO FRIES WITH AIOLI 7/10

BATTERED POTATO WEDGES 8/12

OUR FAMOUS CALAMARI 16

Crunchy Panko crumbed calamari rings flavoured with ginger, chilli and garlic, garnished with crispy fried shallot, chilli and fresh coriander with a chunky house made tartare sauce

BUTTERMILK FRIED CHICKEN TACO (2) 14

Cajun spice and fresh coriander marinated chicken tenderloins dipped in buttermilk, crispy fried and served on a soft tortilla taco with roasted corn and zucchini succotash drizzled with house made buttermilk ranch dressing

FRESH HERB CRUMBED HALOUMI CHIPS 14

Home grown herb & Panko crumbed hand cut Haloumi chips with a wedge of lemon and house made spiced tomato relish

MORETON BAY BUG SLIDERS (2) 17

Light and crispy tempura Moreton Bay Bug tail with sriracha chilli, freshly squeezed lemon and crushed garlic mayo, lightly dressed baby cos leaf on a traditional style milk bun

CHILLI PRAWN BAOS (2) 17

Local prawn cutlets marinated in chilli, garlic and fresh coriander dusted in seasoned flour lightly fried and tossed in sticky sweet chilli and fresh coriander served on a fluffy steamed Bao bun

MEXICAN NACHOS 18

Toasted corn chips topped with spicy Mexican beef and fresh tomato sauce, fresh spring onions, cheese

LOADED CHIPS OR WEDGES 16

Your choice of chips or wedges topped with crispy diced bacon, spring onions and cheese

• ALL DAY MENU •

MONDAY TO THURSDAY 12PM-6PM | FRIDAY & SATURDAY 11AM-8PM | SUNDAY 11AM-6PM | SCHOOL HOLIDAYS 11AM-8PM

• SALADS •

BBQ PRAWNS

& HALOUMI CHEESE SALAD (GFO) 23

Chargrilled lemon, parsley and garlic marinated prawn skewers with warmed Haloumi cheese, grilled flat bread dressed rocket and garden fresh herbs, spicy roasted chickpea hummus

GRILLED CHICKEN CAESAR SALAD (GFO) 22

Crisp baby cos tossed with herb toasted croutons, crispy rasher bacon, egg, and shaved parmesan cheese topped with grilled Moroccan spiced chicken breast and house made zesty Caesar dressing

SANDSTONE POINT POKE BOWL (VGN)(GF) 22

Roasted cauliflower, smashed avocado, garlic chickpeas with a trio of roasted peppers, fresh herb salad, toasted almonds, grilled asparagus, grated fresh beetroot and spicy hummus

CHOOSE YOUR ADD ON

GRILLED MOROCCAN CHICKEN (GF) 6

GRILLED HALOUMI (GF) 6

BBO PRAWN SKEWERS (GF) 8

• BURGERS •

ALL SERVED WITH CHIPS & AIOLI

"VEEF" AND FIRE ROASTED RED PEPPER (VGN) 19

Grilled "Veef" patty, sliced fire roasted red peppers, Dairy Free Down Under sliced cheese, dressed leaves and a spicy roasted chickpea hummus on a toasted potato bun

BUTTERMILK FRIED CHICKEN BURGER 19

Cajun spice and fresh coriander marinated chicken tenderloins dipped in buttermilk, stuffed jalapeno popper, crispy rasher bacon and a crunchy noodle slaw dressed with sriracha chilli, freshly squeezed lemon and crushed garlic mayo served on a toasted brioche bun

SANDSTONE CLASSIC BBQ BEEF & BACON BURGER (GFO) 20

House ground beef patty cooked on the grill with rasher bacon, melted cheese and topped with sliced tomato, dressed leaves, beetroot relish, dill pickles and SPH secret sauce served on a toasted brioche bun

RIB FILLET STEAK SANDWICH (GFO) 22

150g Grass fed seasoned rib fillet steak topped with grilled pineapple and cheese, dressed salad greens, sliced tomato, grated fresh beetroot, shaved red onion, tomato relish served on toasted Turkish bread

• FROM THE SEA •

SALMON AND POTATO CAKES 23

Lightly poached Atlantic salmon folded through fluffy mash potato, baby spinach and coated in a crunchy panko crumb and served with a garden fresh salad and chips

SANDSTONE BEER BATTERED BARRAMUNDI 24

Crispy beer battered barramundi flavoured with dill and shallots served with garden fresh salad and chips, house made chunky tartare sauce and lemon wedge

REEF FISH AND SEAFOOD RED CURRY (GF) 30

Fresh local reef fish, prawns and Hervey Bay scallops cooked in a fragrant house made red curry sauce with water chestnuts, bean shoots and coriander served with steamed coconut jasmine rice

• MAINS •

COAL ROTISSERIE ROASTED CHICKEN 24

Seasoned fire roasted chicken cooked over the coals and served with potato wedges and creamy slaw.

HOUSE MADE CHICKEN SCHNITZEL 20

Herb and panko crumbed chicken breast, with chips, salad and gravy

HOUSE MADE CHICKEN PARMIGIANA 24

A house made herb crumbed 300g chicken breast schnitzel topped with fresh Napoli sauce, sliced honey smoked ham, shredded cheddar cheese and lightly grilled served with chips and a garden fresh salad

• GOURMET PIZZAS •

GFO AVAILABLE ADD +4.50

COAL ROASTED LAMB 24

Smoked eggplant, Spanish onion, rocket, toasted pine nuts and yoghurt dressing on a tomato base

BBQ CHICKEN PRAWN AND BACON 24

Smokey BBQ sauce topped with coal roasted chicken, rasher bacon, marinated prawns and caramelized onion, sticky BBQ swirl

BBQ CHICKEN PIZZA 22

Tomato base, coal roasted BBQ Chicken, rasher bacon, baby spinach, mozzarella

CHIPOTLE BARBECUE PULLED PORK 23

Chipotle barbecue sauce base, rasher bacon, pulled bbq pork, shaved onion, spicy mayo

VEGETARIAN (VO) 22

Roasted field mushroom, butternut pumpkin, baby spinach and zucchini ribbons, aioli swirl on a tomato base

HAWAIIAN 20

Tomato base, double smoked leg ham, diced pineapple, mozzarella

• LITTLE ONES •

10 YEARS AND UNDER

DINO NUGGETS, CHIPS AND SALAD 10

BATTERED FISH COCKTAILS, CHIPS AND SALAD 10

HAM AND CHEESE PIZZA (GFO ADD \$4.5) 10

CLASSIC CHEESE BURGER WITH CHIPS 10

MEXICAN NACHOS 10