

officers mess

EST. 1943

SNACKS & SHARE PLATES

MARINATED MIXED OLIVES (VG, GF)	10
SOURDOUGH BY MICHE' BAKERY 3 slices of in-house made sourdough bread, served with cultured butter. (V)	(3) (6) 8 / 14
BOWL OF FRIES House-made aioli with a touch of chilli salt	S L 12 / 25
ZUCCHINI CHIPS Tempura battered with rosemary salt (V,DF)	14
GARLIC BREAD Pizza base, garlic & thyme Make it Cheesy +3 Make it Spicy +2	18
GREEN GODDESS DIP House made dip made with fresh herbs, served with vegetable sticks. (VG, GF) Add crackers \$3	18
BUCKET OF PRAWNS Fresh Mooloolaba prawns served on ice with lemon and cocktail sauce	36

OM SHARED FEAST (3-4PPL)

TAGINE LAMB SHOULDER 98

A generous portion of slow cooked lamb shoulder in a rich sauce, finished with flaked almonds & coriander, served with an aromatic orange, cinnamon & cous cous salad. (DF)



BURGERS

All burgers are served with fries. Buns are made in-house daily by Miche Bakery.

FRIED FREE-RANGE CHICKEN Shredded cabbage, cheese & chipotle aioli. Add bacon \$3	32	S KIDMAN WAGYU BEEF Lettuce, tomato, caramelised onions, cheese & secret sauce.	32
THE VEGGIE V2 patty with lettuce, tomato, onion & yuzu mayonnaise (VG)	29	THE BASIC Wagyu beef patty, cheese, pickles & secret sauce.	28

MAKE IT DOUBLE PATTY +5

MAKE IT GLUTEN FREE - Swap bun for lettuce wrap available on all burgers at no charge



FROM THE GARDEN

POTAGE PARISIEN Potato, leek, truffle & creme fraiche soup. Served with toasted Miche sourdough. (V, GF on request) Add grilled chicken \$6	25
GARDEN SALAD Seasonal leaves, cherry tomatoes, cucumber, carrot, croutons with a white balsamic vinaigrette (GF on request) Add Salmon Gravlox \$8 Add Grilled Chicken \$6	24
HOUSE GNOCCHI Potato gnocchi in our tomato sugo & basil sauce with stracciatella cheese. (V, VG on request)	34

FROM THE PADDOCK

STEAK FRITES SENKU Marble score 9+ Wagyu rump steak, cooked medium-rare served with fries, salad & jus. (GF)	49
CONFIT DUCK LEG Slow-cooked duck leg cooked in aromatics until meltingly tender, then crisped to perfection. Served with house mash & jus. (GF)	39
HOT SMOKED BRISKET 300g ICON Wagyu brisket smoked in-house with hickory & apple wood chips. Served with corn tortillas, pickled cabbage & chermoula sauce. (DF, GF)	45

VEGE SENSATION Cherry tomatoes, olives, red onion, artichoke, tomato sugo & rocket (VG)	31
MARGHERITA Tomato sugo, fior di latte, basil, EVOO. (V)	29
BURRATINA Tomato sugo, burratina, rocket, prosciutto, EVOO	33
MORTADELLA Mortadella, stracciatella cheese, crushed pistachios	33
SPICY BEEF Marinated minced beef, kimchi, sour cream, coriander	33

FROM THE OCEAN

MOULES FRITES Fresh mussels poached in an aromatic Thai green curry sauce served with fries. (GF,DF)	33
MARKET FISH CASSOLETTE Market fish cooked in a Caponata sauce, served with fresh lemon & Miche Focaccia. (DF, GF on request)	39
KINGFISH CRUDO Thinly sliced kingfish garnished with fresh citrus, EVOO & a hint of chilli. (GF, DF)	32

GELATO

Variety of flavours available at our Pizzeria

SINGLE SCOOP	6
DOUBLE SCOOP	9

Available in a cone, cup or coupe glass. Gluten free cones available at no charge.



KIDS \$14

CHEESEBURGER WITH FRIES	
HAM & CHEESE PIZZA	
FISH BITES & FRIES	
CHICKEN NUGGETS & FRIES	

PIZZA

ARRABIATA Tomato sugo, smoked pepperoni, n'duja, red onion, stracciatella	33
PULLED CHICKEN Marinated chicken, artichoke, mushrooms, confit lemon, basil & fior di latte.	33
TRUFFADA Truffled double cream, smoked ham, mushrooms, cheddar	33
MARINARA Fresh mooloolaba prawns, mussels, cherry tomatoes & ricotta	35



GF BASE AVAILABLE AT NO CHARGE
VEGAN CHEESE +3

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MENU