

SMALL PLATES

Freshly shucked Pacific oyster, lemon, mignonette	6
Crisp bread, oregano, chilli flakes	8
Fresh ricotta, confit garlic, thyme	14
Wood roasted peppers, garlic, thyme	16
Prosciutto di San Daniele <i>Aged 20 months</i>	18
Fratelli black pepper mortadella	16
Aged chilli spiced salami	16
Fennel & pepper salame cotto	17
Moreton Bay bug roll, iceberg, spicy mayo	15
Local fresh burrata, olive oil	18
Heirloom tomatoes, basil, olive oil, Bianco vinegar	18
White anchovies, lemon, black pepper	16
Yellowfin tuna tartare, fermented chilli, capers, crisp bread	28
Prawn cocktail, cos lettuce, cocktail sauce, lemon	30
Crudo of salmon, kingfish, tuna, shallot, capers, lemon	35
Moreton Bay bugs, cocktail sauce, lemon	41

LARGE PLATES

Chargrilled whiting (110g), lemon, olive oil	36
Coral Trout (180g), lemon, olive oil	39
Baked scallops, Café de Paris butter, lemon (4)	33
Grilled king prawns, salsa verde, lemon (5)	43
1/2 Free-range chicken with bread sauce, kale, jus	38
Lamb cutlets, salsa verde (3)	42
Steak Frites - 250g striploin, fries, pepper sauce <i>John Dee Angus, MB3+, QLD</i>	36
500g Dry aged bone-in striploin, lemon, olive oil <i>Dry aged 45 days, MB3+, QLD</i>	95
800g Black Angus T-bone, lemon, olive oil <i>150 days grainfed, MB4+, South Darling Downs, QLD</i>	110

SIDES

Shoestring fries, ketchup	14
Crispy chips, ketchup	12
Sweet potato fries, comeback sauce	16
Kipfler potatoes, roasted garlic, rosemary	16
Iceberg lettuce, shallots, capers, lemon, olive oil	15
Broad leaf rocket, parmesan, hazelnuts, lemon	15

CRISPY PIZZA

MARGHERITA Mozzarella, tomato, basil, parmesan, olive oil	23
ZUCCHINI BLOSSOM Zucchini blossom, buffalo mozzarella, chilli, mint, rocket, lemon	25
PATATE Mozzarella, potatoes, pancetta, parmesan, rosemary	25
FUNGHI Urban Valley mushrooms, artichokes, taleggio, chives	25
MELANZANE Tomato, mozzarella, grilled eggplants, shaved parmesan, basil	24
PARMA Tomato, mozzarella, Parma prosciutto, rocket, shaved parmesan, olive oil	26
SALSICCIA Tomato, mozzarella, local mushrooms, Italian sausage, truffle pecorino, chives	26
BUG Mozzarella, Moreton Bay bug, chilli flakes, parsley, lemon	27

DESSERT

Lemon curd parfait, vanilla bean ice cream, pistachio	16
Chocolate delice, salted caramel, hazelnut chantilly cream	16
Fresh seasonal fruit on ice	16
Selection of local & Australian cheeses - Blue, brie, cheddar, fresh apple, fruit paste, red grapes, rosemary flatbread <i>add GF water crackers + 5.5 add woodfired bread + 5.5</i>	33

MR P'S SEAFOOD PLATTER

The ultimate Mr P's experience... Best enjoyed with a spritz in hand.

Pacific oysters, Mooloolaba king prawns, Moreton Bay bugs, crudo of tuna, salmon, kingfish, cocktail sauce, soy, wasabi, mignonette

65/120



Our menu & purchased ingredients contains many food allergens & intolerances. All food items are prepared in the same kitchen. Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free. Selected dishes can be prepared without the addition of selected ingredients; however, we cannot guarantee that traces will not remain. Please do not hesitate to alert one of our wait staff with your specific dietary requirements.

COCKTAILS

SPRITZ

VENETIAN

Aperol, orange, olive, Prosecco, soda

TROPICO

Kettle One Vodka, Crème De Pêche, passionfruit, mango, Prosecco, soda

LIMONCELLO

Villa Massa Limoncello, lemon, Prosecco, soda, rosemary

HOUSE

BOOZY BOOCH

Art of Booze Gin or Belvedere Vodka, Good Happy blueberry, Schisandra Berry, vanilla

THE RUBY

Hendrick's Midsummer Solstice, rhubarb, raspberry, vanilla, citrus

NEGRONI

Bombay Sapphire, Campari, Antica Formula Vermouth

SPICY WATERMELON MARGARITA

Patron Silver, Cointreau, fresh watermelon, lime, chilli

COCONUT MARGARITA FRAPPÉ

Espolon Blanco, coconut rum, coconut, citrus

SHARED

PIMMS

Pimms No.1, Bombay Sapphire Gin, Punt e Mes, ginger syrup, lemon, berries, mint, soda

PEACHY

Bombay Sapphire, Crème de Pêche, lime, cloudy apple, pineapple, bitters

AMALFI

Botanist Dry, Pomme Verte, soda, watermelon, cloudy apple, lemon, thyme
served with fresh watermelon

WINE



BUBBLES

NV Innocent Bystander, Moscato, Yarra Valley, VIC

NV Collevento Prosecco, Friuli, IT

NV Chandon Brut, Yarra Valley, VICw

NV Veuve Clicquot, Champagne, FR

NV Louis Roederer Brut, Champagne, FR

NV Veuve Cliquot Rose, Champagne, FR

NV Franck Bonville Blanc de Blanc 'Grand Cru', Champagne, FR

NV Ruinart Blanc De Blancs, Champagne, FR

NV Krug Grande Cuvée, Champagne, FR

2015 Louis Roederer Cristal Brut, Champagne, FR

2013 Louis Roederer Cristal Rose, Champagne, FR

AROMATIC WHITES

2022 Canal Grando, Pinot Grigio, Veneto, IT

2023 Ministry of Clouds, Riesling, Clare Valley, SA

2023 Craggy Range, Sauvignon Blanc, Martinborough, NZ

2023 Ghost Rock, Sauvignon Blanc, Cradle Coast, TAS

TEXTURAL RICHER WHITES

2023 Deep Woods 'Estate', Chardonnay, Margaret River, WA

2023 Craggy Range 'Kidnappers', Chardonnay, Hawkes Bay, NZ

ROSÉ

2023 Gemtree 'Luna de Fresca', Rosé, McLaren Vale, SA

2022 Rameau d'Or Rosé, Grenache/Syrah, Provence, FR

2022 Craggy Range, Gimblette, Rosé, Hawke's Bay, NZ

2022 AIX Rosé, Grenache, Provence, FR

2022 Domaine Ott 'Chateau Romassan', Grenache, Syrah, Cinsault, Provence, FR

LIGHTER BRIGHTER REDS

2023 Craggy Range, Pinot Noir, Martinborough, NZ

2023 Mac Forbes, Pinot Noir, Yarra Valley, VIC

ROBUST RICHER REDS

2021 Elderton Estate, Shiraz, Barossa, SA

BEER

DRAUGHT

Felons Crisp Lager (4.2%)

Felons Australian Pale Ale (5%)

Felons Galaxy Haze (4.4%)

Sonny Cider (4.6%)

CANS

Felons Mid Crush (3.5%)

Felons IPA (6.2%)

SELZTER

Raspberry Seltzer (4%)

Watermelon & Mint Seltzer (4%)

NON-ALCOHOLIC

MOCKTAILS (18+)

NON-ALCOHOLIC AMARETTI SOUR

Lyre's Amaretti, lemon juice

NON-ALCOHOLIC ESPRESSO MARTINI

Cold brew, Lyre's Coffee Originale

NON-ALCOHOLIC ITALIAN SPRITZ

Lyres Italian Spritz, Lyre's Classico, fresh orange

KOMBUCHA (1% ABV)

Good Happy Kombucha - Berry Good

Good Happy Kombucha - Turmeric & Ginger

APERITIVO

MONDAY - FRIDAY 3PM - 5PM

0% EFTPOS, 0.5% Debit Card, 1.25% Credit Card, Amex & JCB,
1.8% UnionPay Credit, 0.8% UnionPay Debit, 1.6% Diners surcharge applies.
10% surcharge applies on Sundays, 15% surcharge applies on public holidays.
50c surcharge on all drinks applies after 8.30pm. \$1 surcharge on all drinks applies after 11pm.