

# Happy Mother's Day

## Small Plates

**Warm Sonoma Sourdough (V) m7 | v8**  
Whipped smoked butter

**Garlic Roasted Ciabatta Bread (V) m8 | v9**

**Warm Citrus Marinated SA Olives (GF/V) m11 | v12**

**Tomatoes (GF/V) m17 | v19**  
Heirloom tomatoes, buffalo curd, pickled lemon,  
shiraz vinaigrette, basil

**Crispy Salt & Pepper Squid m19 | v21**  
Lemon myrtle aioli, chilli, lemon

**Butternut Pumpkin Arancini (V) m17 | 19**  
Mozzarella, pecorino & butternut pumpkin  
rice balls, herb aioli

**Mooloolaba King Prawns 24/26**  
Garlic butter, charred lemon

**Fried Chicken Tacos (2) m 21 | v23**  
Fried Chicken Tacos, Jalapeno crema, red  
cabbage, house pickled cucumber

## Sides

**Chips**  
w/ aioli (V) m9 | v10

**Creamy Mash (V) m9 | v10**

**Seasonal Greens (V, GF) m11 | v12**  
Lemon, Olive Oil

**Garden Salad (V, GF) m9 | v10**  
w/ house dressing

## Classics

**House Crumbed Chicken Schnitzel m26 | v29**  
Panko crumbed free range chicken breast, chips,  
house slaw, lemon

**Chicken Parmigiana m30 | v33**  
Panko crumbed free range chicken breast, house  
Napoli, smoked ham, mozzarella, chips, garden salad

**Flathead Fillets m29 | v32**  
Locally sourced beer battered flathead, chips, house  
tartare, lemon

**Chicken Caesar m25 | v27**  
Grilled marinated chicken breast, baby cos, bacon,  
sourdough croutons, anchovy dressing, Parmigiano,  
free range egg

## Burgers

Served with chips

**Wagyu Burger m27 | v30**  
180g Wagyu tajima patty, cheese, onion  
Westmont pickles, butter lettuce, tomato, aioli,  
ketchup

**Karaage Chicken Burger m26 | v28**  
Korean buttermilk fried chicken, butter lettuce,  
house pickled vegetables, spicy mayo

**Haloumi Burger (V) m25 | v27**  
Cypriot Haloumi, marinated grilled zucchini, basil  
pesto, butter lettuce, tomato, pickled carrot,  
herb aioli

## Mains

**Pan-seared Australian Barramundi (GF) m34 | v37**  
Celeriac & fennel slaw, lemon caper butter,  
roasted potatoes

**Mooloolaba Prawn Linguine m32 | v35**  
Chilli, garlic, lemon, pangrattato

**O'Connor Rib eye MBS2+ 300g (GF) m44 | v48**  
Chips, house salad, red wine jus

**June Lamb Shoulder (GF) m39 | v43**  
14 hour slow cooked lamb, lemon potatoes, greens,  
red wine jus, tzatziki

**Bannockburn Chicken m33 | v36**  
Char-grilled half chicken, labne, hummus,  
house flatbread, Fattoush salad

**Harissa-Roasted Cauliflower (V) m28 | v31**  
Roasted cauliflower, house hummus,  
pomegranate, almonds, flatbread

**Vegan Nourish Bowl (GF/V) m24 | v27**  
Beetroot hummus, maple roasted pumpkin, quinoa,  
sesame crusted avocado, edamame, baby rocket,  
zucchini, cherry tomato, cucumber,  
lemon & olive oil dressing

## Desserts

m15 | v16

**Sticky Date Pudding**  
Topped with butterscotch sauce,  
chocolate soil, vanilla ice cream

**Apple Strudel**  
Traditional cinnamon apple strudel,  
chantilly cream, vanilla ice cream

**Tiramisu**  
Housemade savoiardi biscuit,  
mascarpone, Kahlua, Amaretto

**MAZE**  
GRILL . CAFE