

LUNCH

CRISPY SKIN CHIPS (v)

With Jo-Jo's famous mushroom sauce
8

WILD ROQUETTE + PECORINO SALAD

(GF, V)
8

SALT + PEPPER CALAMARI

Served with preserved lemon aioli
15

SOUP OF THE DAY

With crusty sourdough bread
15

AUTUMN BUDDHA BOWL (GF, V)

Chickpeas + roasted seasonal vege with beetroot hummus
17

FISH + CHIPS

Served with housemade tartare sauce
17

OPEN STEAK SANDWICH

Caramalised onion, romesco sauce served with organic sourdough
17.5

PRAWN LINGUINI

Mooloolaba prawns, garlic, chilli + parsley
22

POPCORN CHICKEN SALAD

Avocado, pecorino, onion + watercress
15

CAULIFLOWER SALAD (GF, VEGAN)

With pumpkin, beetroot hummus, candied nuts + crispy things
17

CARBONARA PASTA

With mushroom, onion, bacon + chives
22

BARRA POKE BOWL

Seared lemon barra poke bowl with brown rice, avocado, watercress, radish served with sesame soy dressing.
25

LEBANESE CHICKEN BREAST

With fattoush salad, flat bread, hummus + dukkah spices
29

CRISPY SKIN BARRAMUNDI (GF)

On a bed of baked potatoes, olives, cherry tomatoes + balsamic reduction
29

RUMP STEAK (GF)

(300gm)
Served with crispy skin chips, garden salad + Jo-Jo's famous mushroom sauce
29

CLASSIC COCKTAILS

COSMO
ESPRESSO MARTINI
BENITO MOJITO
MARGARITA
PIÑA COLADA

\$12
EACH

HRVST ST COLD PRESSED JUICE

RUBY TUESDAY - Watermelon, rhubarb, pink lady apple, pear + lime

ENDLESS SUMMER - Lemon, pineapple, green apple + cayenne pepper

LITTLE GREEN - Kale, cucumber, celery, spirulina, spinach, pear + ginger

ORANGE SKY - Orange, pineapple, lemon and turmeric

BLOOD BANK - Beetroot, cucumber, apple + ginger

\$8
EACH