



Celebrating Life with You

## NIBBLES

Aussie Marinated Olives to share *gf*  
8.00

Freshly Baked Flaxton Sourdough with Hummus  
and our Shiraz Chutney *gf, df, vegan option extra \$2*  
8.00

Cheesy Garlic Bread  
*gf, vegan option extra \$2*  
8.00

## TASTY TEASERS

Sweet Pea & Chickpea Waffle with Smoked Eggplant Caviar *gf, df, vegan*  
16.25

Salt & Pepper Calamari with Fennel and Black Quinoa Salad  
and Preserved Lemons *gf, df*  
15.75 / 25.75

Grilled Mac & Cheese with Sweetcorn and Triple Cheese,  
Capsicum Jam and Avocado *v*  
14.75

Coconut Crusted Mooloolaba Prawns with Mango  
and Macadamia Nut Salad *gf, df*  
18.75 / 26.50

Crispy Pork Belly with Sweet and Sour Apple Salad *gf, df*  
14.75 / 25.75

Baked Lamb Kofta with Harissa Bean Cassoulet  
and Minted Yoghurt  
14.75

## PLATTERS TO SHARE

Traditional Ploughman's Platter  
Mature Kenilworth Cheddar, Ham, Pickles, Relish, Salad and Fresh Crispy Bread  
32.50

In-House Smoked Salmon & Brie Ploughman's Platter  
Creamy Brie, In-House Hot Smoked Tasmanian Salmon, Pickles, Salad and Fresh  
Crispy Bread with FG Relish and a Selection of Assorted Condiments  
*gf, df, vegan option extra \$2*  
35.25

FG's Grazing Tapas - Chef's Choice  
A tasting selection of all 6 Tasty Teasers from above to share or not!  
(Designed to go in the middle of the table)  
65 (90+ value!)

# CHARGRILL / SMOKER

Served with Chunky Chips and Slaw, as well as Choice of Sauce:  
Red Wine Jus, Diane, Green Peppercorn, Blue Cheese Sauce *gf*

Chargrilled 200g (60 day Aged) Eye Fillet *gf*  
42.25

Chargrilled 300g (100 day Aged) Angus Rump *gf*  
38.75

In-House Smoked Sticky Short Beef Ribs *gf, df*  
39.75

Add "Surf to your Turf" with Creamed Garlic Prawns *gf*  
9.50

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Chargrilled Moreton Bay Bugs *gf, df*  
Marinated in Tamarind and Ginger, served with Smoked Potato Salad and Aioli  
45.00

Chargrilled Organic Spicy Portuguese Piri Piri 1/2 Chicken  
with Corn on the Cob *gf, Spicy!*  
(Chef recommends a side of chips)  
32.50

## MAIN MEALS

Fresh Mooloolaba Seafood Linguine with White Wine Cream Sauce  
28.95

Grilled Cone Bay (WA) Barramundi Fillet  
with Sautéed Gnocchi, Fresh Greens and Pumpkin *gf, df*  
32.25

FG Fish & Chips  
Fresh Beer Battered Cod Fillet with Chunky Chips,  
Salad and Tartare Sauce *gf, df*  
26.75

Steamed Mussels in a Creamy Spinach Sauce  
with Cheesy Garlic Bread  
29.50

Baked Gnocchi with Roast Vegetables served with Parmesan and  
Freshly Picked Leafy Greens from our In-House Gardens *v*  
25.75

Crispy In-House Smoked Tofu with Pumpkin Puree  
and Warm Tomato Relish *gf, df, v, vegan*  
25.25

## YUMMY SIDES TO SHARE

Sautéed Brussel Sprouts with Maple Syrup, Walnuts  
and Parmesan Cheese *gf*  
10.00

Fresh Greens with Sliced Almonds & Butter *gf, v*  
9.25

Crunchy House Smoked Potatoes with Aioli *gf, v, vegan*  
9.75

House Salad *gf, df, v, vegan*  
Fresh from our very own In-House Gardens (Subject to Season)  
9.50

Thick Cut Chips with Aioli and Tomato Sauce *gf, df, v, vegan*  
10.00

## FOR THE SWEET TOOTH

Flaxton Affogato  
Shot of Frangelico, Maleny Vanilla Bean Ice Cream  
and a Fresh Espresso Shot. Adult Milkshake!  
15.50

"Chef's Special" *gf*,  
Hot Raspberry Soufflé with Vanilla Bean Ice Cream  
(Made to order allow approx. 20mins)  
17.50

QCamel Panna Cotta with Fresh Berry Compote *df*  
15.50

FG's Death by Chocolate  
A rich large plate of Belgian Delights  
25.00

Three Desserts in One  
A good one to share - or not! Baked Truffled Kenilworth  
Perry Washed Brie Fondue served with Dipping Shards and Drunken Prunes  
42.00

# FOR THE CHILDREN

Freshly Battered Fish or Crumbed Chicken  
with Chips and Vegetables *gf*  
12.50

Tomato & Mozzarella Cheese Pizza  
Served with Chips  
12.50

Ice cream Sundae  
Chocolate, Caramel or Strawberry  
4.50

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## Miscellaneous Notes

### Parents:

We welcome children here at Flaxton Gardens (we have 6 ourselves), however parents or guardians, you are always responsible for your own children.

Please respect other patrons by keeping your little darlings off the plants, keep them from throwing stones and for their safety and others, keep all children away from the water features.

Evening dining is a romantic time for most customers, so please respect this by dining early with your little ones (5pm).

Please note we are a rural property, with associated hazards, i.e. snakes, water and insects.

### Dietary Requirements:

If you have dietary requirements, please inform the waitstaff upon ordering! Even though we are a real food kitchen, and

most items are produced fresh on-site, we still cannot cater to your liking if we do not know!

### High allergies:

It is legally impossible for us to 100% guarantee the contents of your meal, but we are willing to try only if you take full responsibility, as we can not!

### Complaints or constructive comments:

We try very hard to please, yet human error can occur, and everyone is entitled to their opinion! So please let staff know ASAP if the meal received is incorrect, so we can rectify.

If you finish your meal prior to advising staff, then obviously it is hard or impossible to rectify!

From the whole team, and owners Alan and Mariana, we thank you for your support & wish you a special time here at Flaxton Gardens.