



Flaxton Gardens has a very rich, culturally diverse history that the FG team are very proud to share with you.

From indigenous dream telling around a fire under the Bunya Pines, to many years later, the establishment of a working dairy farm. This led to a dabble in the wine industry, with the winery building addition, then becoming home for pottery manufacture, as well as artisan arts, craft, and sculptures.

We are all just guardians for a season, so now, in our new season of being one of Queensland's leading wedding and event venues, we are proud to collaborate with local producers to support our local region. Due to our philosophy of the sea and paddock on a plate, sometimes the menu may vary slightly to allow us to bring you the very best, freshest & tastiest local ingredients year-round.

We are proud that for many years we have been awarded as one of Australia's leading weddings & events venues. But this means that, on occasion, the restaurant will not be available. Please always book your Flaxton Gardens experience ahead of time to ensure you are not disappointed.

#### Dietary note:

While we try our best to be accommodating of dietary requirements, please be aware that our kitchen is not an allergen free area, and our food may contain traces of, or come into contact with allergens. Therefore, we cannot guarantee dishes to be free of allergens. If you have any queries, please consult a manager.

# LUNCH CLASSICS

*\*Served from 11am*

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<b>FG's CRISPY CHICKEN CAESAR SALAD</b> <i>gf</i> with baby gem, bacon, egg, spinach & 'FG' Caesar dressing	<b>23</b>
<b>GRILLED ORGANIC VEGETABLE SALAD</b> <i>vg, gf, df</i> served with falafel & quinoa	<b>21</b>
<b>FG GOURMET BURGER YOUR WAY</b> milk bun with cheese, tomato & lettuce, served with chips and your choice of: wagyu house-made beef patty & FG maple bacon 36 hour pulled brisket peri-peri chicken crumbed snapper fillet vegan house-made patty <i>vg</i>	<b>24</b> <b>24</b> <b>22</b> <b>24</b> <b>21</b>
<b>LOCAL SNAPPER &amp; CHIPS</b> <i>gf</i> freshly crumbed snapper fillet with tartar sauce, chips & garden salad	<b>25</b>
<b>LOCAL CRUMBED CALAMARI</b> <i>gf, df</i> freshly crumbed calamari served with sweet potato wedges, garden salad & aioli	<b>23</b>
<b>FRESH TEMPURA MOOLOOLABA PRAWNS</b> <i>df</i> served with a mango salsa & macadamia crumb	<b>32</b>
<b>PERI-PERI FREERANGE CHICKEN BREAST</b> <i>gf, df</i> served with sweet potato wedges, baby corn & served with Maleny yoghurt.	<b>32</b>
<b>18 HOUR SLOW COOKED SHOULDER OF LAMB</b> <i>gf, df</i> served with minted pea puree & garden salad	<b>34</b>
<b>BRAISED OXTAIL</b> <i>gf, df</i> served with truffle mash & baby spinach	<b>33</b>
<b>MOOLOOLABA SEAFOOD LINQUINE</b> fresh mixed seafood in a white wine cream sauce	<b>29</b>
<b>WHOLE BAKED GOLDBAND SNAPPER</b> <i>gf, df</i> served with a tamarind glaze & Asian salad (allow at least 30 mins preparation or preorder)	<b>46</b>
<b>GRILLED WHOLE LOBSTER &amp; PRAWNS</b> <i>gf</i> Rich creamy Lobster & Mooloolaba prawn thermidor sauce, served with sweet potato wedges & a garden salad (allow at least 30 mins preparation or pre order)	<b>65</b>
<b>ADDITIONAL VEGAN / VEGETARIAN OPTION AVAILABLE</b> Please ask your server for today's special	

## SIDES / NIBBLES

Chunky chips	10
Sweet potato chips	10
Cheesy garlic bread	10
Garden salad	10
Steamed green veg sauteed in garlic butter	10
Marinated olives	8
Focaccia bread	10

## SWEETS

<b>CHOCOLATE ORANGE LAVA CAKE</b> served with vanilla bean ice cream	17
<b>TIRAMISU</b> coffee-soaked sponge with a Tia Maria cream	15
<b>RICH RASPBERRY &amp; WHITE CHOCOLATE PUDDING</b> served caramelised with a homemade custard	15
<b>FG SWEET WAFFLE <i>gf</i></b> served with fresh seasonal berries, ice cream & toffee macadamias	16
<b>FLAXTON'S FAMOUS RASPBERRY SOUFFLE <i>gf (df option available)</i></b> (please allow 20 mins preparation & cooking time) served with vanilla bean ice cream & raspberry coulis	18
<b>SUNSHINE &amp; SON'S AFFOGATO <i>gf</i></b> vanilla bean ice cream served with a shot of espresso & Sunshine & Son's Mr Barista	14