LUNCH

Served from 11am until 2pm, venue closes at 3pm

Order any 2 courses at the same time
and receive a complimentary house beverage

CLASSICS

FG's CRISPY CHICKEN CAESAR SALAD *gf* **24**
with crisp baby gem, bacon, egg, spinach, croutons, parmesan & 'FG' Caesar dressing

GRILLED ORGANIC VEGETABLE SALAD *vg, gf, df* **23**
served with falafel & quinoa

ANTI PASTO BOARD gf **24**
cured meat, cheese, pickles, dried fruit, relish & crackers

FG GOURMET BURGER YOUR WAY
milk bun with cheese, tomato & lettuce, served with chips and your choice of:

home-made wagyu beef patty & FG maple bacon **24**
36 hour pulled brisket **24**
peri-peri chicken **24**
crumbed snapper fillet **24**
home-made vegan patty *vg* **22**

LOCAL SNAPPER & CHIPS (*gf on request)* **26**
freshly crumbed snapper fillet with tartar sauce, chips & garden salad

LOCAL CRUMBED CALAMARI *gf, df* **24**
freshly crumbed calamari served with sweet potato wedges, garden salad & aioli

FRESH TEMPURA MOOLOOLABA PRAWNS *df* **32**
six prawns served with a mango salsa, macadamia crumb & garden salad

ROAST OF THE DAY **27**
served with roast potatoes, pumpkin, broccolini & gravy

MOOLOOLABA SEAFOOD LINGUINE **31**
fresh mixed local seafood in a white wine cream sauce

CHEF'S SPECIALS

PAN FRIED SALMON FILLET *gf* **36**
with crab, fennel & avocado salad

GRILLED ORGANIC VEGETABLE LINGUINE *vg, df* **31**
seasonal roast vegetables & pesto sauce

BRAISED OXTAIL *gf, df* **36**
served with truffle mash, broccolini & jus

PERI-PERI FREERANGE CHICKEN BREAST *gf, (df available)* **36**
Served with sweet potato wedges, corn & Maleny yoghurt

GRILLED WHOLE LOBSTER & PRAWNS *gf* **75**
rich creamy Lobster & Mooloolaba prawn thermidor sauce,
served with sweet potato wedges & a garden salad
(allow approximately 30 mins preparation)

SWEETS

PORT POACHED PEAR gf *(vg & df option available)* **16**
with vanilla bean ice cream, coconut & honey crumble

VANILLA BEAN BREAD & BUTTER PUDDING **16**
with vanilla bean ice cream & homemade rum sauce

FLAXTON'S FAMOUS RASPBERRY SOUFFLE *gf (df available)* **19**
(please allow 20 mins preparation & cooking time)
served with vanilla bean ice cream & raspberry coulis

SUNSHINE & SON'S AFFOGATO *gf* *(non-alcoholic option available)* **14**
vanilla bean ice cream served with a shot of espresso &
Sunshine & Son's Mr Barista

COCONUT PANNA COTTA gf, *df* **18**
Creamy coconut panna cotta with fresh passionfruit, mango &
pineapple salsa

FERRERO TORTE **18**
Layers of chocolate sponge, hazelnut chocolate mousse,
hazelnut crunch & chocolate ganache