

LUNCH

**Served 11am - 2pm, venue closes at 3pm (times may vary)*

Order any main & dessert at the same time to receive
a complimentary house drink. Choose:

FG Chardonnay, Sav Blanc, Moscato, Bubbly, Cab Sav or Shiraz
FG Draught or Crisp beer on tap, standard soft drinks, juice, tea or coffee

GARDEN CLASSICS

FG POACHED FREE RANGE CHICKEN CAESAR SALAD <i>gf</i>	25
with crisp lettuce, bacon, egg, spinach, croutons, parmesan & FG style Caesar dressing	2
Add marinated anchovies	
THAI BEEF SALAD <i>gf</i>	25
with Asian style greens, lychee, macadamia & pickled ginger	
GRILLED ORGANIC VEGETABLE SALAD <i>vg, df</i>	24
served with fresh salad greens, falafel & avocado	
ANTI PASTO BOARD for 1 (<i>gf</i> available)	26
cured meats, cheeses, pickles, dried fruit, relish & crackers extra crackers & bread for sharing	7
FG GOURMET BURGER YOUR WAY	
brioche bun with cheese, tomato & lettuce, served with chips and your choice of:	
home-made wagyu beef patty & FG maple bacon	26
36-hour pulled brisket	27
peri-peri chicken	26
crumbed snapper fillet	26
home-made vegan falafel patty <i>vg</i>	25
confit lamb shoulder	29
½ lobster tail, brie & avocado	42
LOCAL SNAPPER & CHIPS <i>gf, df</i>	28
Freshly crumbed snapper fillet with tartar sauce, chips & garden salad	
LOCAL SALT & PEPPER CALAMARI <i>gf, df</i>	26
fresh calamari served with sweet potato fries, garden salad & aioli	
ROAST OF THE DAY <i>df (gf available)</i>	28
served with roast potatoes, pumpkin, broccolini & gravy	

CHEF'S SPECIALS

PAN FRIED SALMON FILLET <i>gf</i> with asparagus, pickled fennel & avocado salad	36
GRILLED ORGANIC VEGETABLE LINGUINE <i>vg, df</i> seasonal roast vegetables & pesto sauce	33
BRAISED MEXICAN BEEF CHEEKS <i>gf</i> served with crispy Jalapenos & creamy mash	45
SMOKED PORK KNUCKLE <i>gf</i> (for 2 people, allow 30 mins) Served with apple mash, seasonal vegetables & gravy	55
FRESH CHILLED MOOLOOLABA PRAWNS <i>gf</i> ½ kg fresh local shell-on prawns served with crunchy cucumber, mint & fetta salad	38
TEMPURA MOOLOOLABA PRAWNS <i>df (gf available)</i> local prawns served with a mango & macadamia salsa	33
MOOLOOLABA SEAFOOD LINGUINE fresh mixed local seafood in a white wine cream sauce	34
FG CHICKEN CARBONARA sauteed free-range chicken, mushroom, spinach & bacon in a white wine cream sauce	34
GRILLED WHOLE LOBSTER & PRAWNS <i>gf</i> rich creamy Lobster & Mooloolaba prawn thermidor sauce, served with sweet potato wedges & a garden salad (allow approximately 30 mins preparation)	75

SIDES / NIBBLES

chunky chips <i>gf</i>	10
sweet potato chips <i>gf</i>	12
cheesy garlic bread (4 pieces)	11
grilled ciabatta bread with butter & hummus (4 pieces)	12
garden salad	10
fresh veg sauteed in garlic butter	10
beetroot, fetta & spinach salad with truffle dressing	12
marinated olives	8

SWEETS

PORT POACHED PEAR <i>gf (vg & df option available)</i> with vanilla bean ice cream, coconut & honey crumble	17
VANILLA BEAN BREAD & BUTTER PUDDING with vanilla bean ice cream & homemade rum sauce	16
FLAXTON'S FAMOUS RASPBERRY SOUFFLE <i>gf (df available)</i> (please allow 20 mins preparation & cooking time) served with vanilla bean ice cream & raspberry coulis	19
SUNSHINE & SON'S AFFOGATO <i>gf (non-alcoholic option available)</i> vanilla bean ice cream served with a shot of espresso & Sunshine & Son's Mr Barista	14
COCONUT PANNA COTTA <i>gf, df</i> Creamy coconut panna cotta with passionfruit, mango, pineapple salsa & raspberry sorbet	18
FERRERO TORTE Layers of chocolate sponge, hazelnut chocolate mousse, hazelnut crunch & chocolate ganache	18
FG SPECIALTY WAFFLE (<i>gf available</i>) fresh homemade sweet waffle served with berries, ice cream & toffee macadamias	18
RICE PUDDING BRULEE with sticky port prunes & vanilla bean cream	18