



BREAKFAST MENU

All eggs served are free range

Variety of toast

Sour-dough, wholemeal or soy linseed served with home-made preserves, honey, ricotta or spreads
\$5.5

Freshly baked pastries

Sausage & Mushroom Eggs

Mushroom scrambled eggs with mordeo pork & rosemary sausage
toasted miche **\$16**

Bircher muesli

With apple, rhubarb compote, greek style yoghurt, cinammon, toasted grains & seeds **\$12**

Leg Ham Toastie

With vine ripened tomato & Provolone cheese **\$12**

One Pan Breaky

Chorizo and house smoked bacon with fried eggs, tomato jam and sourdough **\$18**

Avocado Toast

On sour-dough toast with a poached egg & baby endive **\$12** add smoked salmon **\$5**

Bacon, Eggs, Potato

Poached eggs with crispy fried chat potatoes, bacon and baby endive with whole grain mustard dressing **\$15**

Omelette

Sauteed portabella mushrooms, baby spinach and gruyere cheese **\$16**

Haloumi Bruschetta

With fresh tomato on grilled Miche
\$14

Mordeo breakfast

Poached eggs, bacon, chorizo, tomato, avocado & sour dough toast
\$20

Poached free range eggs

Served with freshly roasted tomato & sour dough toast **\$13**

SIDES

Bacon **\$4**, Chorizo **\$4**, Smoked salmon **\$5**, Sautéed spinach **\$4**, Mushrooms **\$4**, Avocado **\$4**

BEVERAGES

Coffee

Single origin Espresso **\$4**, Single origin Long black **\$4.2**, Mocha **\$4.2**, Hot chocolate **\$4.2**, Flat white, Cappuccino, Latte, Macchiato **\$4**,

Teas

English breakfast, Earl Grey, Peppermint, Chamomile flowers **\$4**

Herbal teas

Organic green, Masala chai, liquorice Detox, lemongrass ginger, jasmine pearl **\$4.2**

Tumeric Tea **\$5**

Mineral water continuous pour **\$4.5**

Daily fresh juices \$5



LUNCH MENU

TASTE & SHARE

BBQ King Prawns

Hervey bay prawns char-grilled & served with gremolata & aioli \$36

Chefs Selection Share Board

\$30

Hummus

With wood-fired flat bread \$13

Yia Yia's Taramasalata

With wood-fired flat bread \$13

Baked Camembert

Wrapped in vine leaves, with tomato jam & garlic sourdough \$16

Crisp Lamb Riblets

With rosemary salt & yoghurt dressing \$17

Baked Eggplant

Stuffed with spinach & ricotta, with romesco sauce, baby herb salad \$24

Roast Chicken salad

With radicchio, witlof, crushed walnuts, apple, grapes & mustard seed dressing \$23

Salt & Fennel Fried Squid

With white bean, red pepper salad, caper & dill aioli \$26

Chorizo Croquetas

With Manchego, pickled vegetables, sorrel & a smoked paprika aioli \$21

Smoked Pork Hock terrine

With fig chutney, pickled lebanese cucumber & brioche toast \$24

PASTA & RICE

Risotto

With roast pumpkin, rocket & goats ricotta \$25

Porcini Mushroom Ravioli

With portobello mushroom, creme fraiche & thyme \$25

Fussili Pasta

With pork & fennel sausage ragu, white wine, chilli, grana padano \$25

Hervey Bay Prawn Linguine

Linguine Pasta with tomato, chilli & white wine \$32

FROM THE GRILL

Eye Fillet Sandwich

With grilled eye fillet, rocket, pear, provolone & onion jam \$21 add fries \$3

Chicken Gallentine

With a walnut & sage stuffing, parsnip puree, rainbow chard, muscatel & a roast chicken jus \$28

Bouillabaisse

With Kinkawooka mussels, loligo squid, NZ langoustine, Tasamanian salmon, garlic bread & its rouille \$37

12 hour Roast Beef Short Rib

Grass-Fed MSA graded Angus cattle, roasted in our wood fire oven served with smoked mash potato, pickled vegetable & jus \$36

Black Angus Sirloin

MSA graded served with hand cut sabago chips, cafe de paris butter, red wine jus \$36

"Market Fish of the Day"

Sourced fresh daily

Mineral water

Continuous pour per person \$4.5

WOOD FIRED PIZZA HAND STRETCHED

Calzone

With smoked leg ham, ricotta, mushroom, baby endive salad \$25

Margherita

Tomato, fior di latte mozzarella, basil, olive oil \$22

Funghi & Truffle

Portobello mushroom, tomato, fior di latte mozzarella, pecorino & truffle \$23

Sausage, Friarielli & Chilli

Pork & fennel sausage, friarielli, chilli tomato, mozzarella, \$24

Salame Curata

Cured Salami, mushrooms, tomato, fior di latte mozzarella \$24

Jamon Serrano

Tomato, rocket & grana padano \$24

SIDES

Bread service per person \$2

Radicchio, fennel, hazelnuts \$9

Broccolini & gremolata crumb \$14

Fries \$8

Polenta chips, truffle, parmesan \$10

BANQUETS

Trust the Chef

Our signature menu offers a shared dining experience \$40pp

Lunch Banquet

Our set menu for groups of 6 or more people \$35pp

Group bookings and private events

Please ask about our set menus for large group bookings & private events



DINNER MENU

TASTE & SHARE

BBQ King Prawns

Hervey bay prawns char-grilled & served with gremolata & aioli \$36

Chefs Selection Share Board

\$30

Yia Yia's Taramasalata

With wood-fired flat bread \$13

Hummus

With wood-fired flat bread \$13

Baked Camembert

Wrapped in vine leaves, with tomato jam & garlic sourdough \$16

Crisp Lamb Riblets

With rosemary salt & yoghurt dressing \$17

Salt & Fennel Fried Squid

With aioli & lemon \$16

Smoked Pork Hock terrine

With fig chutney, pickled lebanese cucumber & brioche toast \$24

Chorizo Croquetas

With Manchego, pickled vegetables, sorrel & a smoked paprika aioli \$21

Baked Eggplant

Stuffed with spinach & ricotta, with romesco sauce, baby herb salad \$24

MAINS

Risotto

With roast pumpkin, rocket & goats ricotta \$25

Porcini Mushroom Ravioli

With portobello mushroom, creme fraiche & thyme \$25

Fussili Pasta

With pork & fennel sausage ragu, white wine, chilli, grana padano \$25

Hervey Bay Prawn Linguine

Linguine Pasta with tomato, chilli & white wine \$32

Chicken Gallentine

With a walnut & sage stuffing, parsnip puree, rainbow chard, muscetele & a roast chicken jus \$28

Bouillabaisse

With Kinkawooka mussels, loligo squid, NZ langoustine, Tasamanian salmon, garlic bread & its rouille \$37

12 hour Roast Beef Short Rib

Grass-Fed MSA graded Angus cattle, roasted in our wood fire oven served with smoked mash potato, pickled vegetable & jus \$36

Black Angus Sirloin

MSA graded served with hand cut sabago chips, cafe de paris butter, red wine jus \$36

Market Fish of the Day MP

Sourced fresh daily

SIDES

Bread service per person \$2

Radicchio, fennel, hazelnuts \$9

Broccolini & gremolata crumb \$14

Fries \$8

Polenta chips, truffle, parmesan

\$10

WOOD FIRED PIZZA HAND STRETCHED

Calzone

With smoked leg ham, ricotta, mushroom, baby endive salad \$25

Margherita

Tomato, fior di latte mozzarella, basil, olive oil \$22

Funghi & Truffle

Portobello mushroom, tomato, fior di latte mozzarella, pecorino & truffle \$23

Sausage, Friarielli & Chilli

Pork & fennel sausage, friarielli, chilli, tomato, mozzarella, \$24

Salame Curata

Cured Salami, mushrooms, tomato, fior di latte mozzarella \$24

Jamon Serrano

Tomato, rocket & grana padano \$24

BANQUETS

Trust the Chef

Our signature menu offers a shared dining experience \$48pp

Ask About Our Banquet & Set Menus for Groups

Our set menu for groups of 6

Group bookings and private events

Please ask about our set menus for large group bookings & private events



SHARE PLATES

Marinated olives \$6

Crisp Lamb Riblets

With rosemary salt, yoghurt dressing

\$17

Hummus

With wood-fired flat bread \$13

Yia Yia's Taramasalata

\$13

Polenta Chips

With truffle oil & grana padano \$10

Grilled Cypriot Haloumi

With tomato jam, lemon, sour-dough

\$15

Chorizo Croquetas

With smoked paprika aioli \$12

Salt & Fennel Fried Squid \$16

Baked Camembert

Wrapped in vine leaves, with tomato jam & garlic sourdough \$16

Chefs Selection Shared board \$30

BBQ King Prawns

Hervey bay prawns char-grilled & served with gremolata & aioli \$36

WOOD FIRED PIZZA HAND ROLLED

Margherita

Tomato, fior di latte mozzarella, basil, olive oil \$22

Funghi & Truffle

Portobello mushroom, tomato, fior di latte mozzarella, pecorino & truffle \$23

Sausage, Friarielli & Chilli

Pork & fennel sausage, friarielli, chilli tomato, mozzarella, \$24

Calzone

With smoked leg ham, ricotta, mushroom, baby endive salad \$25

Salame Curata

Cured Salami, mushrooms tomato, fior di latte mozzarella \$24

Jamon Serrano

Tomato, rocket & grana padano \$24

Cheese plate

Selection of cheeses
1 piece \$10 2 piece \$18 3 Piece \$24