

SMALL PLATES

Clam & Bacon Chowder

Served with corn bread
M \$19 V \$21

Garlic Roasted Ciabatta Bread (V)

M \$8 V \$9

Mozzarella Sticks

With napoli sauce
M \$16 V \$18

Bruschetta

Diced tomato, spanish onion, fresh basil
olive oil, balsamic, spanish onion
M \$18 V \$19

Crispy Salt & Pepper Squid (I)

Lemon myrtle aioli, chilli, lemon
M \$19 V \$21

Butternut Pumpkin Arancini (V)

Mozzarella, pecorino & butternut pumpkin
rice balls, herb aioli
M \$17 V \$19

Prawn Tacos

Crumbed prawns, mango salsa, cabbage,
coriander, lime
M \$16 V \$18

Mooloolaba King Prawns (GFO,I)

Garlic butter, charred lemon,
Sonoma sourdough
M \$24 V \$26

Dips Plate

Hummus, halloumi, harissa labne, olives,
tzatziki, flatbread
M \$22 V \$24

MAINS

Pan-seared Barramundi (GF,I)

Celeriac & fennel slaw, lemon caper
butter, roasted potatoes
M \$35 V \$38

Prawn Linguine (I)

Chilli, garlic, lemon, pangrattato
M \$32 V \$35

Junee Lamb Shoulder (GF)

14 hour slow cooked lamb, lemon
potatoes, greens, red wine jus, tzatziki
M \$39 V \$43

Lamb Ragù Pappardelle

Slow-cooked Junee lamb shoulder,
house Napoli, red wine, pangrattato
M \$34 V \$37

Bannockburn Chicken

Char-grilled half chicken, labne, hummus,
house flatbread, Fattoush salad
M \$33 V \$36

Harissa-Roasted Cauliflower (V)

Roasted cauliflower, house hummus,
pomegranate, almonds, flatbread
M \$28 V \$31

CLASSICS

House Crumbed Chicken Schnitzel

Panko crumbed free range chicken breast,
chips, house slaw, lemon
M \$26 V \$29

Chicken Parmigiana

Panko crumbed free range chicken breast,
house Napoli, smoked ham, mozzarella,
chips, garden salad
M \$30 V \$33

Bangers & Mash (GF)

Pork & fennel sausages, house onion gravy,
creamy mash, smashed peas
M \$26 V \$29

Fish & Chips (I)

Beer battered fish,
chips, house tartare, lemon
M \$29 V \$32

BURGERS

All served with chips

Wagyu Burger

180g Wagyu tajima patty, cheese, onion,
Westmont pickles, butter lettuce, tomato,
aioli, ketchup
M \$27 V \$30

Karaage Chicken Burger

Korean buttermilk fried chicken, butter
lettuce, house pickled vegetables,
spicy mayo
M \$26 V \$28

Steak Sandwich

180G Rangers Valley Scotch Fillet,
caramelised onion, tomato, provolone,
rocket, house relish
M \$29 V \$31

Haloumi Burger (V)

Cypriot Haloumi, marinated grilled zucchini,
basil pesto, butter lettuce, tomato,
pickled carrot, herb aioli
M \$25 V \$27

SALADS & BOWLS

Chicken Caesar

Grilled marinated chicken breast, baby
cos, bacon, sourdough croutons, anchovy
dressing, parmigiano, free range egg
M \$25 V \$27

Lamb Bowl (GF)

Slow cooked lamb shoulder, baby rocket,
quinoa, cucumber, feta, mint, tomato,
tzatziki, pickled onion
M \$30 V \$33

KIDS

M \$13 V \$14

Cheeseburger & Chips
Chicken Tenders & Chips
Fish & Chips
Napoli Pasta

SIDES

Chips with Aioli (V)
M \$9 V \$10

Creamy Mash
M \$9 V \$10

Seasonal Greens, Lemon, Olive Oil (V, GF)
M \$10 V \$11

Garden Salad (V, GF)
M \$9 V \$10

House Flatbread (GF)
M \$7 V \$8

Housemade Corn Bread w/ butter
M \$6 V \$8

M= Member Price • V= Visitor Price
(GF)= Gluten Free • (V)= Vegetarian
(GFO)= Gluten Free Option

Seafood: (A) Australian • (I) Imported • (M) Mixed Origin

GRILL

Served your choice of chips & salad or mash & veg

Pasturelands Grass-Fed Tenderloin 220g (GF)

M \$38 V \$42

O'Connor Rib Eye MBS2+ 300g (GF)

M \$44 V \$48

Rangers Valley Grain-Fed Sirloin MBS4+ 300g (GF)

M \$42 V \$46

Sauces • \$4

Peppercorn
Creamy Button
Mushroom
Red Wine Jus
Café de Paris Butter
Gravy +3

MAZE
GRILL . CAFE