



ENTREES

Salt and szechuan pepper calamari with rocket caper and red onion salad (gf)	16
Salad of rocket pear and parmesan (gf)	9
Twice cooked sticky kaffir lime and chilli pork belly with a pickled daikon and apple salad (gf)	15
Smoked beetroot carpaccio with thyme foam (gf, vegan)	14
Miso glazed eggplant scallops enoki mushrooms and creamy turmeric sauce (gf, vegan)	15
Terrine with dips and crostini	15
Porcini arancini with dressed rocket salad and truffle mayonnaise (veg)	15

MAINS

Spring lamb rump pearl cous cous salad with turmeric cauliflower and smoked eggplant yoghurt	28
House made potato gnocchi with beef cheek ragu	27
Twice cooked pork belly apple and fennel puree with a quinoa and broadbean salad drizzled with vino cotto (gf)	28
Gold band snapper with kipfler potatoes confit Noosa red tomatoes green beans beurre blanc sauce (gf)	30
Risotto of fresh garden peas and fragrant mint finished with parmesan (veg)	24
Linguine with semi dried tomatoes olives asparagus fresh basil evoo lemon and parmesan (veg)	24
Local caught seafood bisque with house made sourdough drizzled with evoo	26
Kilcoy eye fillet parsnip mash Dutch carrots charred asparagus with a red wine jus	32
Artichoke and goats curd tart with caponata and a herbed cauliflower puree (veg)	24
Vegan terrine with house pickled vegetables charred sourdough and evoo (vegan)	24
Stovetop radishes with soft polenta coconut thyme foam enoki mushrooms and grilled asparagus (vegan)	22

DESSERTS

Puffed dough pillows drizzled with honey and vino cotto scattered with a sweet dukkah and finished with house made vanilla bean ice cream	11
Sous vide caramelized pineapple with a pistachio praline and house made coconut sorbet (gf, vegan)	11
White chocolate bowl filled with a light chocolate mousse with a macadamia crumb berry coulis and glass mint leaves (gf)	14

BEVERAGES

Beers	
Heads of Noosa Japanese lager	8
XXXX Gold	7
Corona	8
150 Lashes	8
James Boags premium light	6
Wines	
Jacobs Creek house white	7.5
Amadio range Pinot Grigio	8
Chardonnay	8
Sauvignon Blanc	8
Jacobs Creek house red	7.5
Amadio range Shiraz	8
Cabernet sauvignon	8
Merlot	8

Ledge.
mudjimba

PLEASE ASK YOUR WAITPERSON IF YOU REQUIRE INFORMATION ABOUT THE INGREDIENTS USED IN PREPARING AND COOKING OUR DELICIOUS FOOD.

veg – vegetarian v – vegan gf – gluten free

