

BEER GRAZING	PIZZA
GARLIC BREAD (V) 11.00 add cheese 2 add cheese and bacon 3 FISH TACOS (I) [2] 18 [3] 23 slaw, avo, sriracha mayo, crispy onions CRISPY CHICKEN WINGS (GFI) [1 KG] 26 [1/2 KG] 16.50 ranch korean BBQ buffalo MAC & CHEESE ARANCICI 18 roasted garlic aioli MOROCCAN CAULIFLOWER (VGO) (V) 16 harissa yoghurt, moroccan seasoning MOROCCAN LAMB KOFTA (GFIO) 24 mint yoghurt, dukkah, pita bread BAKED CAMEMBERT CHEESE (V) 19 hot honey, toasted pistachio, house lavosh SEASONED WEDGES (V) 12 with sour cream and sweet chilli LOADED FRIES 19 pulled pork, american cheese sauce, bacon, gravy BOWL OF FRIES (V) (GFI) (VGO) 11 salt, aioli SIGNATURE FIRE GRILL 48 lamb kofta, pork sausage, prawn skewers, labneh, grilled veggie, hommus, pita bread, olives PLOUGHMANS BOARD (GFIO) (CN) 38 aged, blue and triple cream cheeses, charcuterie, quince paste, dried fruit, spiced nuts, pickles, lavosh & crispbread LEMON PEPPER CALAMARI (GR) (I) 18.50 aioli, lemon BUCKET OF MOOLOOLABA PRAWNS (GFIO) (A) 30 bloody mary cocktail sauce, dinner roll, butter	MARGHERITA CLASSICA (V) (VGNO) 25 napoli, mozzarella and basil LAMB 29 napoli, marinated lamb, spinach, roasted pumpkin, cherry tomatoes, red onion finished with mint yoghurt PESCATORE (I) 29 napoli, smoked salmon, prawns, roasted capsicum, cherry tomatoes, mozzarella, lemon herb oil LA CARNIVORE (GRO) 29 napoli, mozzarella, brisket, bocon, salami, chorizo, onion, chipotle drizzle VEGETARIAN (VGO) (V) 26 napoli, roasted capsicum, marinated eggplant, roasted pumpkin, cherry tomatoes, red onion, olives GLUTEN REDUCED BASE +4 VEGAN MOZZARELLA +4
	BURGERS
	CLASSIC AMERICAN CHEESE BURGER (GFIO) 26 beef patty, bacon, cheese, lettuce, tomato, pickles, burger sauce, tomato ketchup & fries SOUTHERN FRIED CHICKEN BURGER (GFIO) 26 southern fried chicken breast, roquette, bacon, tomato, cheese, guacamole, sriracha mayo, fries STEAK SANDWICH (GFIO) 27 150g rump, lettuce, tomato, bacon, caramelised onion, turkish bread, sweet BBQ sauce, fries VEGGIE BURGER (VGNO) (GFIO) (DFIO) 25 house made veggie patty, roquette, guacamole, tomato, vegan aioli, fries ADD ANY OF THESE AVOCADO +5 CHEESE +2 DOUBLE BEEF +5 ONION RINGS +8 GLUTEN REDUCED BUN +4
OYSTERS	SAVVY LITTLE SQUIRES
NATURAL (A) HALF DOZ 29.50 DOZ 52.50 with fresh lemon KILPATRICK (A) HALF DOZ 31.50 DOZ 54.50 with bacon, worcestershire, bbq sauce LIMONCELLO (A) HALF DOZ 31.50 DOZ 54.50 limenoncello granita, caviar	FISH & CHIPS tomato sauce, fries (I) 12 CHICKEN NUGGETS tomato sauce, fries 12 KIDS 150G RUMP tomato sauce, fries (GFI) 12 HAM AND PINEAPPLE PIZZA (GFIO) 12 KIDS ICE CREAM 5 choice of chocolate, strawberry & caramel topping SUITABLE FOR KIDS AGED 12 YEARS & UNDER

FOOD ALLERGIES

Food Allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner



James Squire
THE SAVVY SQUIRE

**MAIN FARE**

CRUMBED CHICKEN PARMAGIANA	29
panko, parmesan + herb schnitzel, napoli, leg ham, mozzarella, salad, fries	
THE SNITZ	26
panko parmesan, herb schnitzel, salad, fries and your choice of sauce	
PORK RIBS [GR]	[1/2] 33 [FULL] 43
slow cooked pork ribs with sweet BBQ sauce, slaw, fries	
CRISPY SKIN DUCK BREAST [GR]	39
beetroot puree, roasted baby carrots, potato gratin, seasonal greens, orange glaze	
SPICED GRILLED CHICKEN [GFI]	34
grilled spiced chicken, potato gratin, broccolini, baby carrots finished with creamy cajun sauce	
BEEF CHEEK [GFI]	34
horseradish mash, japanese pumpkin, green beans, baby carrots finished with red wine jus	
FENNEL SPICED CITRUS PORK CHOP [GFI]	34
roasted baby carrots, potato puree, citrus jus, braised fennel & micro herbs	
LINGUINE TOMATO MARINARA [V]	26
cherry tomatoes, pumpkin, sundried tomato, olives, fresh basil, parsley, lemon	
ADD ANY OF THESE	
GRILLED CHICKEN [GR]	+6
GRILLED PRAWNS	+11
COLD MORETON BAY BUG	+14

SALADS

GRILLED LAMB [GRO] [CN]	29
char grilled lamb, quinoa, tabouli, smoked whipped hummus, pomegranate molasses, pine nuts	
SAVVY CAESAR [GFIO]	24
cos lettuce, bacon, boiled egg, parmesan, croutons, caesar dressing	
TOFU & ROASTED PUMPKIN [VGNO] [GFI] [CN]	23.50
charred tofu, roasted pumpkin, quinoa, tabouli, smoked whipped hummus, candied walnuts, pomegranate molasses	
ADD ANY OF THESE	
COLD MORETON BAY BUG [GR]	+14
GRILLED CHICKEN [GR]	+6
ANCHOVIES	+3
GRILLED PRAWNS	+11
LEMON PEPPER CALAMARI [GR]	+6

GRILL

300G RIB FILLET [GFI]	49
maranoa district	
250G EYE FILLET [GFI]	53
darling downs	
300G RUMP [GFI]	34
maranoa district	
WAGYU RUMP 400G [GFI]	59
darling downs	
SERVED WITH FRIES, SALAD WITH YOUR CHOICE OF SAUCE: gravy, pepper sauce, mushroom sauce, garlic cream sauce	

**TOPPERS**

LEMON PEPPER CALAMARI [I]	+6
GARLIC MORETON BAY BUG [I]	+16
GARLIC PRAWNS [I]	+12
ONION RINGS	+8
COLD MORETON BAY BUG [I]	+14
GRILLED PRAWNS [I]	+11
HONEY CARROTS	+10

FROM THE SEA

MEDITERRANEAN SEAFOOD MARINARA [GFIO] [I]	32
marinara sauce, garlic, onion, chilli, fresh basil, Turkish bread, lemon	
150 LASHES BATTERED BARRAMUNDI [I]	28
with tartare, fresh lemon, salad, fries	
HUMPTY DOO BARRAMUNDI [GFI] [A]	38
pumpkin & sage puree, potato gratin, greens, lemon beurre blanc	
SEAFOOD TOWER FOR 2 [I] [A]	99
battered barramundi, scallops, lemon pepper calamari, natural oysters, moreton bay bug, mooloolaba prawns, fries, salad, tartare sauce, cocktail sauce, fresh lemon	

A TOUCH OF SUGAR

STICKY DATE PUDDING [V]	14.50
cookie cream ice cream finished with butterscotch and berries	
CHOCOLATE RASPBERRY CAKE [VGNO] [DFIO]	15
cookie cream ice cream, finished with icing and berries	
APPLE RHUBARB CRUMBLE [V]	15
cookie cream ice cream finished with strawberry sauce	
ADD ICE CREAM	2

DIETARY CODES

V VEGETARIAN, CN CONTAINS NUTS, VG VEGAN, VO VEGETARIAN OPTION, VGO VEGAN OPTION, A AUSTRALIAN SEAFOOD, I IMPORTED SEAFOOD, M MIXED ORIGIN SEAFOOD, GFI GLUTEN FREE INGREDIENTS, GFIO GLUTEN FREE INGREDIENTS OPTION, DFI DAIRY FREE INGREDIENTS, DFIO DAIRY FREE INGREDIENTS OPTION

15% SURCHARGE APPLIES ON PUBIC HOLIDAYS