



MENU



SNACKS N MACS

PORK BELLY NUGGETS 18

Crispy battered free range pork nuggets with maple dipping sauce

MORETON BAY BUG ROLL 15

Lightly fried bug tail with a mild lemon & sriracha mayo

CHEESY FRIED HALLOUMI STICKS (v) 16

Served with tomato marinara sauce

BEER BATTERED ONION RINGS (v) 14

Served with smokey BBQ sauce

MAC'N'CHEESE (v) 14

Three cheese mac & cheese

MAKE IT SPICY 2

MAKE IT TRUFFLE 2

CHICKEN WINGS & TENDERS

SOUTHERN FRIED WINGS OR TENDERS 5PC 19

Ranch on the side

TOSSED IN SPICY BUFFALO SAUCE

TOSSED IN HOUSE MADE STICKY BBQ SAUCE

TOSSED IN ALABAMBA SAUCE

TOSSED IN LUCKIES HOT SAUCE

SLIDERS 2 FOR 19

PORK BELLY

Pork belly nuggets & maple glaze

FRIED CHICKEN

Fried chicken, cheese & ranch

GRILLED HALLOUMI (v)

Grilled halloumi, lettuce, mushroom & special sauce

BEEF

Beef, cheese, lettuce, tomato, pickles & special sauce

OTHER SAUCES 3 EACH

BUFFALO

BURGER SAUCE

RANCH

JALAPEÑO

CHIPOTLE

TRUFFLE

MAPLE GLAZE

SMOKEY BBQ

AIOLI

CLASSIC BURGERS

SERVED WITH FRIES & KETCHUP

ROYALE WITH CHEESE 24

Beef, cheese, lettuce, tomato, pickles & special sauce
Add truffle 2

MUSHROOM & HALLOUMI BURGER (v) 24

Grilled field mushroom, tomato, lettuce, red onion, halloumi, avocado and special sauce

CHICKEN DELUXE 24

Southern fried tenders, cheese, lettuce, tomato, ranch with BBQ or buffalo sauce

BBQ BACON CHEESE 26

Bacon, beef, cheese, lettuce, tomato, pickles & BBQ sauce

PHILLY CHEESE STEAK 29

Rib fillet, onions, peppers, cheese & jalapeños

GRILLED CHICKEN 25

Marinated chicken breast, beetroot, lettuce, tomato, avocado & aioli

AUSSIE AUSSIE AUSSIE 25

Beef, grilled pineapple, beetroot, egg, lettuce, tomato, pickles & special sauce

MAKE ANY BURGER A BOWL

Served with ranch slaw, burger salad & all the extras in your burger

EXTRAS

BACON 4

MAC'N'CHEESE 5

DOUBLE BEEF 8

HALLOUMI (V) 6

DOUBLE CHICKEN 8

SHOESTRING FRIES

SEASONED FRIES (v) 11

Served with ketchup

SWEET POTATO FRIES (v) 16

Served with ranch dipping sauce

MAKE IT CHEESY (V) 3

MAKE IT TRUFFLE (V) 4

LOAD IT 8

Pork belly, crispy bacon, cheese & special sauce

SMALL PLATES

House Made Guac & Chips VE, GF	14
Smashed avo, red onion, tomato, chilli, coriander, fried tostadas	
Baked Scallop GF	8.5ea
Baked scallop, red chimichurri butter, corn	
Cheese & Corn Empanada V	9.5ea
Cheese & corn empanada, crema, lime	
Beef Empanada	9.5ea
Beef empanada, crema, lime	
Collective Corn Ribs V	19
Fried corn ribs, Oaxaca, chilli, lime	
Popcorn Prawns	25
Battered king prawns, lime salt, mango tigers milk, avocado	
Chorizo Pinchos GF	24
Chorizo, chimichurri, corn tortilla	
Cauliflower Ceviche GF, VE	19
Cauliflower, red aguachile, avocado, green tomato	
Kingfish Ceviche GF	26
Kingfish, lime, amarillo, ginger, sweet potato, coriander	
Fried Calamari GF	23
Local fried calamari, olive cream, salsa verde	

SHARE PLATES

All served with South American slaw and choice of Provençal potatoes or corn tortillas

250g Wagyu Rump GF	43
Wagyu marble score 5+, house chimichurri	
200g Black Angus Rib Fillet GF	49
Black Angus marble score 2+, house chimichurri	
Maryland Chicken GF	34
Blackened Maryland chicken, anticucho sauce	
Daintree Barramundi GF	35
Grilled or battered Daintree barramundi, salsa macha, charred pineapple, pickled onion Note: sauce contains peanuts	
Slow Cooked Lamb GF	37
Slow cooked lamb shoulder, saltado sauce, tomato	
Pork Belly Carnitas GF	35
Crispy pork belly, red chimichurri & apple mole, pickled jalapeños	
Roasted Eggplant GF, VE	32
Wood-roasted eggplant, green & red mojo, pomegranate	

SWEET

Churros V	16
Cinnamon sugar, caramel or chocolate sauce	

GF Gluten Friendly **V** Vegetarian **VE** Vegan **VEO** Vegan Option

Please inform our staff of any dietary requirements. 15% Surcharge on Public

RUMBO

SMALL PLATES

PRAWN CRACKERS (DF)

Served with sweet chilli sauce

EDAMAME (GF, V, VE)

Sea salt, shallots

CHICKEN BAO (2)

Karaage chicken, bao bun, pickled cucumber, slaw, wasabi mayo

PORK BELLY BAO (2)

Pork belly, bao bun, pickled cucumber, slaw, sticky Korean sauce

MUSHROOM BAO (2) (VE)

Tempura enoki, bao bun, pickled cucumber, slaw, Okonomiyaki sauce

VEGETABLE SPRING ROLLS (3) (VE)

Mixed vegetables in spring roll pastry, served with ginger plum sauce

KARAAGE FRIED CHICKEN (GF)

Boneless fried chicken thigh, pickled daikon, cucumber, spring onion

KOREAN FRIED CHICKEN (GF)

Boneless fried chicken thigh with your choice of:

- Sticky sweet & spicy sauce
- Soy garlic sauce

CRISPY DUCK PANCAKES

Confit duck leg, pancakes, cucumber, spring onion, sweet hoisin sauce

DIM SUM & DUMPLINGS

CHICKEN & TRUFFLE GYOZA

Gyoza filled with chicken mince, zucchini, roasted sesame seeds, crispy shallots, truffle mirin

VEGETABLE GYOZA (VE)

Gyoza filled with cabbage, chives, radish, carrot, spring onion, Okonomiyaki sauce

PRAWN DUMPLING

Prawn, bamboo shoots, chilli, sesame oil

PORK WONTON

Pork, water chestnuts, pickled ginger, sweet soy dressing, crispy shallots

SALADS

THAI BEEF SALAD

Seared Wagyu beef, cucumber, bean sprouts, cherry tomatoes, red onion, peanuts, Thai basil, mint, coriander, nam jim

KOREAN SWEET POTATO

NOODLE SALAD (V, VE)

Sweet potato noodles, spinach, mung beans, Asian mushrooms, onion, carrot, peppers, garlic, chilli vinaigrette

Add Karaage Chicken +\$6

Add Wagyu Beef +\$10

POKE BOWL (V, VE)

Seasoned rice, edamame, cucumber, carrot, avocado, furikake, Japanese dressing

Add Karaage Chicken +\$6

Add Kingfish +\$12

WOK

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|----|--|----|
| 6 | STICKY PORK RIBS | 30 |
| | Twice cooked pork ribs, roasted sesame seeds, spring onion, honey soy glaze | |
| 10 | HONEY PRAWNS | 31 |
| | Bubble prawns, Chinese rice wine, leatherwood honey, spring onion, sesame seeds, crispy noodles | |
| 18 | WAGYU BEEF IN XO | 31 |
| | MB 5+ Wagyu, pickled mushrooms, Thai basil, spring onion, XO sauce | |
| | CAULIFLOWER CASHEW (GF, V) | 27 |
| 18 | Cauliflower, bell peppers, onion, ginger, garlic, roasted cashews, mirin, soy sauce | |
| | KUNG PAO CHICKEN (GF) | 29 |
| 15 | Chicken thigh, spring onion, red onion, peanut, dried chillies, capsicum, celery, roasted sesame seeds, garlic soy sauce | |

BOWLS

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|----|---|----|
| 18 | BARRAMUNDI COCONUT YELLOW CURRY (GF) | 33 |
| | Barramundi, lemongrass, galangal, ginger, potato, Thai basil, fried curry leaves | |
| | MASSAMAN LAMB SHANK CURRY (GF) | 30 |
| 28 | Slow cooked lamb shank, tamarind, garlic, ginger, onion, potato, cinnamon, star anise, peanuts, chilli, coriander | |
| | DRUNKEN NOODLES (V, VE) | 22 |
| | Flat rice noodles, onion, garlic, sesame, carrot, choy sum, spring onion, Thai basil, chilli oil vinegar | |
| | Add Karaage Chicken +\$6 | |
| 18 | Add Wagyu Beef +\$10 | |
| | WONTON NOODLE SOUP | 28 |
| 15 | Pork wontons, seasoned broth, Asian greens, pickled mushrooms, spring onion, egg noodles | |

SIDES

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|----|--|----|
| 16 | PORK & CABBAGE FRIED RICE (GF) | 19 |
| | Rice, pork, egg, cabbage, spring onion | |
| 15 | VEGETABLE FRIED RICE (GF, V) | 18 |
| | Rice, edamame, corn, egg, bean sprouts, spring onion | |
| | SEAFOOD FRIED RICE (GF) | 24 |
| | Rice, shrimp, scallops, squid, egg, crispy garlic | |
| | STEAMED RICE (GF, V, VE) | 5 |
| | STEAMED ASIAN GREENS (GF, V, VE) | 16 |
| | Asian greens, light sweet garlic soy sauce | |

SWEET

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|----|--|----|
| 25 | APPLE PIE SPRING ROLL (V) | 14 |
| | Cooked apple in spring roll pastry with Miso caramel sauce | |

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|----|---------------------------|-------------------------|
| 20 | GF Gluten Friendly | V Vegetarian |
| | VE Vegan | VEO Vegan Option |

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15% Surcharge on Public Holidays.



UMAMI

Pizza Focaccia

GARLIC & HERB (V) **\$13**
Confit garlic, butter, parsley

GARLIC CHEESE (V) **\$16**
Confit garlic, mozzarella

BRUSCHETTA (V) **\$19**
Confit garlic, mozzarella, tomatoes, basil

AGED BALSAMIC & OLIVE (V) **\$22**
Confit garlic, mozzarella, wood fired olives, balsamic

BURRATA (V) **\$24**
Confit garlic, mozzarella, basil, burrata

Pasta

Your choice of gnocchi (GF), penne or spaghetti

LAMB RAGU **\$35**
Lamb shoulder, cherry tomatoes, sage, parmesan

MARINARA **\$37**
Napoli, prawns, scallops, fish, squid, basil, chilli

BOLOGNESE **\$30**
Slow braised beef, pork mince, sugo, parmesan, basil

CARBONARA **\$30**
Bacon, mushrooms, cream, parmesan, egg, parsley

NORMA (V) **\$29**
Fried eggplant, tomatoes, garlic, chilli, ricotta

PASTA ALLA VODKA (V) **\$28**
Vodka sauce, feta, pine nuts, parsley

Add chicken +\$6

Salads

CAESAR **\$19**
Cos, bacon, parmesan, croutons, egg, caesar dressing

ROCKET (GF, V) **\$16**
Large leaf rocket, pear, pine nuts, parmesan, balsamic, olive oil

CAPRESE (GF, V) **\$18**
Buffalo mozzarella, tomatoes, basil, white balsamic

Add chicken +\$6

Pizza (Red Base)

Gluten friendly base +\$6

HAWAIIAN **\$28**
Noosa ham, fresh pineapple, fior di latte, tomato sugo

PEPPERONI **\$29**
Pepperoni, chilli, fior di latte, tomato sugo

MARGHERITA (V) **\$25**
Cherry tomatoes, basil, fior di latte, tomato sugo

CAPRICCIOSA **\$29**
Noosa ham, mixed mushrooms, olives, artichoke, fior di latte, tomato sugo

MEATLOVERS **\$34**
Ham, chicken, pepperoni, bacon, fior di latte, BBQ tomato sugo

PUMPKIN & FETA (V) **\$28**
Roasted pumpkin, spinach, feta, pine nuts, fior di latte, tomato sugo

PROSCIUTTO **\$33**
Prosciutto, rocket, parmesan, fior di latte, tomato sugo

Pizza (White Base)

Gluten friendly base +\$6

CHICKEN & BACON **\$30**
Chicken, bacon, oregano, smoked BBQ

CHILLI PRAWN **\$34**
Prawns, house chilli, confit garlic, parsley, cherry tomatoes, fior di latte

FOREST MUSHROOM (V) **\$29**
Mushrooms, confit garlic, parmesan, truffle oil, fior di latte

VODKA SAUCE (V) **\$29**
Vodka sauce, cherry tomatoes, burrata, pesto

Sweet

THE FAT TIRAMISU **\$15**
A fluffy coffee hug: mascarpone, chocolate & soft savoiardi soaked just right

CANNOLI **\$15**
Crunch meets cream – Nutella, whipped ricotta & candied citrus

CHEESECAKE **\$15**
Velvety vanilla cream, smashed strawberries & a buttery bite you won't forget

(GF) GLUTEN FRIENDLY **(V)** VEGETARIAN

fat tomato · Pizza & Pasta ·

ICE-CREAM

Check out what flavours are in the cabinet and pick your favourite!

Single Scoop \$5.5

Double Scoop \$9.5

DESSERTS

Jam & Cream Donut \$8

**Brulee Lemon
Curd Donut** \$11

Churros \$12
Served with milk chocolate,
dark chocolate or salted caramel

Nutella Pizza \$18

Fat Tiramisu \$15

HOT DRINKS

Coffee \$5

Tea \$6

SCOOP

DOGG

ICE CREAM

COCKTAILS

Grasshopper \$22
Peppermint syrup, white crème
de cacao, vodka.

Banoffee \$22
Dolce de leche & banana syrup,
scotch whiskey.

Champurrado \$22
Chocolate syrup, cinnamon infused
tequila, dark crème de cacao.

Spiced Slice \$22
Spiced rum, Cointreau, blood orange
& macadamia syrup.

Toblerone \$22
Baileys, Frangelico, Kahlua,
honey syrup.

