

Main Catch

Freshly shucked Sydney rock oysters	3 for 12
	6 for 23
Mooloolaba prawns w/ cocktail sauce	28
Cooked bugs w/ cocktail sauce	28
Seafood spring rolls, chilli sauce	15
Fried calamari rings, rocket and aioli	21
Pan fried market fish n chips	24
Felons beer battered fish n chips	24

Bowls

Howards poke bowl w/ salmon and kingfish seaweed, edamame & avocado	21
Broccoli & avocado bowl, confit shallots, chickpea & lemon vinaigrette	19

Burgers & Tacos

Crumbed snapper burger, tartare, pickled jalapeno	22
Moreton Bay bug roll, baby gem, siracha mayo & Chips	16
Crispy fish taco, green papaya slaw & green tomato salsa	7.5

Sides

Fries	10
Hand cut chips	12
Mixed leaf salad	10
Shredded cabbage and herb slaw	10
Potato scallops	3 for 7

Sweet

Coyo coconut ice cream	5
Blood orange and mango, chocolate, salted caramel & vanilla	

Beer

285ml 425ml 570ml

Australian Pale Ale (5%)
Crisp Lager (4.2%)
Middy (3.8%)
Natural Ale (4.5%)
IPA (6.2%)
Seasonal Release - Mandarin Sour (4.5%)
Limited Release - Dark Ale (5%)
Ask about our daily brewery tours.

Cider

Sonny Sparkling Cider (4.6%)
Sonny Cider Spritz

Bubbles

NV Chandon, Brut, Yarra Valley,
NV Chandon, Brut Rose, Yarra Valley, VIC
NV Veuve Clicquot, Champagne, France
NV Moët, Champagne, France

White

2018 Bella River, Pinot Grigio, King Valley, VIC
2018 Saint + Scholar S.B, Adelaide, S.A
2017 Tolpuddle, Chardonnay,
Coal River Valley, TAS

Rose

2018 Debortoli, Sangiovese (on tap), King Valley, VIC
2018 Artea, Provence France
2017 Domaine Ott "Clos Mireille" Provence, France
Frosé

Red

2018 Debortoli, Pinot Noir, Yarra Valley, VIC
2016 Domaine Serol "Eclat de Granit", Gamay, Beaujolais, France
2016 Poderi del Paradiso, Chianti, Italy