

WORKSHOP

KITCHEN

Est. 1986

FROM THE BAKERY

Grilled Sourdough 12.90

Dukkah, olive oil & balsamic,
red onion chilli jam

Artisan Loaf of the Day 14

Salted butter, truffled honey

Italian Pizza Bread

Garlic, mozzarella, herbs 14

LET'S BEGIN

Crispy Duck & Apple Spring Rolls (4)

Filipino dipping sauce
..... 19.90

Pork Bao Buns (2) 23.90

Hoisin, Asian slaw

Arancini 18

Beetroot, feta, mushrooms, rocket, walnut,
date & yoghurt chutney (V)

Flame Grilled Cos Lettuce

Bacon, parmesan croutons,
anchovies, Caesar dressing, balsamic
..... 22.90

Chargrilled Mediterranean Vegetable Salad 24 | 34

Chickpeas, haloumi, olive oil dressing (V, GF)

Baked Mooloolaba Giant Prawns

XO sauce, chilli oil
..... 29.90

Salmon Crudo 24.90

Macerated in soy, chilli, sesame, wonton crisp

Pan Seared Squid 24.90

Iceberg, pineapple, tomato & red onion salsa,
wholegrain mustard dressing (GF)

Smokehouse Charcuterie Plate 32

Flame seared peppered beef tips, Prosciutto,
Chorizo, bruschetta soldiers, wonton crisps,
creamed horseradish, pickles

Entrée Share Plate for 2 69

Duck Spring Rolls, Arancini, Salmon Crudo,
Peppered Beef Tips

MAINS

Risotto

Exotic mixed mushrooms, parmesan, truffle oil (V)
..... 34

Baked Barramundi Fillet

Vine ripened tomatoes, avocado, Buffalo
mozzarella salad, basil mayo (GF)
..... 39.90

Moreton Bay Bug & Calamari Spaghetti

Baby spinach, chilli, garlic, lemon, truffle EVOO
..... 44.90

Grilled Tasmanian Salmon

Maple & soy glazed carrots,
mushrooms, brussel sprouts
..... 39.90

Warm Smoked Duck Breast

Root vegetables, raspberry, honey & cider
dressing, Hibiscus & citrus confit (GF)
..... 42

Slow Cooked Indian Beef & Potato Curry

Naan, steamed rice, coriander, ginger, mango yoghurt
..... 38.90

Pepper Crusted Kangaroo Fillet

Roast beets, potatoes, bok choy, capsicum &
corn salsa, berry balsamic dressing (GF)
..... 42

WOOD-FIRED OVEN

10 Hour Slow Cooked Grass Fed Beef Ribs

Jack Daniel's BBQ sauce, chargrilled corn, blistered
cherry tomatoes, Powerhouse spiced slaw, chunky chips
..... 65

14 Hour Slow Roasted Lamb Shoulder for 2

Cranberry glaze, roast vegetables, green beans,
feta & almonds, red wine jus
..... 110

WOOD-FIRED GRILL

*We serve the best seasonal
produce available by collaborating
with our local suppliers such
as Jack's Creek Beef, multiple
winner of World's Best Steak.*

*Our two wood-fired ovens & grills
are lit up daily with local ironbark,
imparting a delicious smoked
flavour to our premium meats.*

200gm Jack's Creek Beef 3+MS

Angus Tenderloin Eye Fillet* (GF)
..... 56

350gm Prime Jack's Creek Beef 3+MS

New York Cut Sirloin* (GF)
..... 58.90

300gm Jack's Creek Beef 6-7+MS

Wagyu Rump Cap* (GF)
..... 63.90

300gm Jack's Creek Beef 3-4+MS

Scotch Fillet* (GF)
..... 63.90

500gm Grass Fed, Dry Aged 1-2+MS

Rib Eye on the Bone* (GF)
..... 65.90

Chimichurri Grain Fed

Chicken Breast* (GF)
..... 39.90

Roasted Local Char Siu Pork*

Ginger plum sauce
..... 45

***Served with 2 small sides**

SAUCES & MUSTARDS

Sauces

Béarnaise, Café de Paris, Chimichurri, mushroom
with truffle oil, peppercorn, red wine jus

Mustards

Dijon, Horseradish, Hot English, Wholegrain

SIDES

Sweet potato wedges (V)

Chunky chips (V)

Powerhouse spiced slaw (V, GF)

Greek salad, feta, olives (V, GF)

Buttered seasonal vegetables (V, GF)

Green beans, almonds, feta (V, GF)

Potato mash, parmesan, truffle oil (V, GF)

Jalapeno, potato mash (V, GF)

Mixed leaf salad (V, GF)

Steamed rice (V, GF)

..... **SMALL 10** **LARGE 18**

DESSERTS

Dulce de Leche Filipino Custard Pastry

Flamed banana, caramel sauce, coconut ice cream

Vanilla Crème Brulee

Marinated berries, macaron (GF)

Rich Dark Chocolate Brownie

Torched pear, vanilla bean ice cream

Mango & Vanilla Panna Cotta

Poached rosewater & honey fruit,
fig & mascarpone ice cream (GF)

Powerhouse Affogato

Local Antilles coffee, local Dobson's Distillery

Le Caf Coffee & Maple Syrup Liqueur,
vanilla bean ice cream

..... **17.90 EA**

Selection of Australian Cheeses (3)

Bruschetta soldiers, wonton crisps,
truffled honey, Rosella flowers & orange confit
..... 28

10% surcharge applies on public holidays.