



Kondalilla

RESTAURANT

TAPAS / ENTREE

MIXED MARINATED OLIVES (gf, df, v)	\$5
Add Sourdough	\$2
Add Gluten Free Bread	\$4
SOUP OF THE DAY	\$10
With Grilled Sourdough (gfo)	
SESAME CRUMBED WATERMELON	\$8
Pickled Tofu, Ginger & Mint Salad (gf, df, v)	
ROAST CAULIFLOWER CROQUETTE	\$9
Coconut Curry Sauce, Raw Cucumber & Green Mango Salad (gf, df, v)	
LEMON PEPPER CRUSTED TUNA TATAKI	\$15
Native Basil, Passionfruit Salsa, Wasabi Aioli (gf, df)	
THE NATIVE BOWL	\$15
Salad Of Pickled Raw Vegetables, Dandelion, Warrigal Greens, Bee Pollen, Avocado, Toasted Macadamias, Green Goddess Dressing (gf, df, vg)	
RICE FLOUR DUSTED CRISPY CALAMARI	Entree \$17 Main \$28
Mixed Leaf & Sprout Salad, Pickled Ginger, Crispy Shallots & Spicy Soy Dressing (gf, df)	
LEMON MYRTLE OLIVE OIL CONFIT SCALLOPS	Entree \$17 Main \$30
Grilled Mango, Avocado Salsa, Coconut & Bush Lime Dressing (gf, df)	
TEMPURA OCTOPUS	Entree \$17 Main \$32
Pickled Shallots, Roast Peach & Asparagus Salad, Sweet Potato Gnocchi (gf, df)	

gf - gluten free vg - vegetarian v - vegan gfo - gluten free option add \$3
PLEASE INFORM STAFF OF ANY FOOD ALLERGIES
(15% Surcharge applies on Public Holidays)

TAPAS / ENTREE



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MAINS

FISH OF THE DAY

POA

GOLD BAND SNAPPER

\$38

Burnt Butter Potato Mash, Asparagus,
Tomato, Caper & Maple Sauce, Crunchy Macadamias (**gf, dfo**)

CRISPY SKIN BARRAMUNDI

\$37

Mooloolaba Spanner Crab Gnocchi, Lemon Myrtle
& Pumpkin Puree, Peas, Sprout & Radish Salad (**gf**)

BASIL & BREAD GNOCCHI

Entree \$16 | Main \$28

Fruity Tomato Ragu, House Smoked Vintage Cheddar, Herb Salad (**gf, vg**)

LINGUINE AGLIO E OLIO GARLIC

\$25

Chili, Olive Oil, Parmesan Cheese, Parsley (**dfo, vg**)

Add Mooloolaba Prawns

\$9

GARLIC TOSSED SPRING VEGETABLES

\$27

Mushroom Soil, Pickled Baby Radish & Wildflower Salad (**gf, df, v**)

YELLOW CURRY OF CAULIFLOWER

\$28

Yams, Pumpkin, Snow Peas, Bok Choy, Roast Cashews, Papadums,
Lemongrass Scented Jasmine Rice (**gf, df, v**)

SIDES

LEMONGRASS SCENTED JASMINE RICE (**gf,df,v**)

\$5

PICKLED VEGETABLE SALAD (**gf,df,v**)

\$7

STEAMED GREENS, OLIVE OIL (**gf,df,v**)

\$7

BOWL OF FRIES, AIOLI (**gf,df,v**)

\$7

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MAINS / SIDES



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DESSERTS

SALTED CARAMEL & CHOCOLATE TART Spiced Pistachios, Raspberries, Chocolate Sorbet (gf)	\$15
WATTLE SEED CRÈME BRULÉE Pickled Green Mango, Macadamia Crunch, Mango Sorbet (gf)	\$15
VANILLA & ANISE MYRTLE POACHED PEACH, ALMOND CREME PATISSERIE, Berry Gazpacho, Almond Toffee (gf, df, v)	\$15.50
COCONUT RICE PUDDING Fresh Berries, Raspberry Sorbet (gf, df, v)	\$13
SELECTION OF SORBETS Served Per Scoop (gf, df, v)	\$3
CHEESE PLATE Woombye Truffle Triple Brie, Blue Vein Cheese, House Smoked Vintage Cheddar, House Made Relish (gfo)	\$19.50

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DESSERTS