



REDEARTH

BOUTIQUE HOTEL

MENU



ENTRÉES



CHEESY GARLIC FLATBREAD 8

Housemade flatbread with black garlic paste and melted cheese (v)

HEIRLOOM TOMATO BRUSCHETTA 15

Freshly baked pizza bread with tomato, onion, pesto and bocconcini (v)

STICKY PORK BELLY BAO BUNS (3) 15

Tocino style pork with pickles

SQUID AND CHORIZO SALAD 15

Fried South Australian squid, lemon aioli and pickled achara chorizo (df, gf)

GARLIC MOOLOOLABA PRAWNS (3) 29

Baked garlic prawns, crusty bread, garlic herb butter and panzanella salad (gf)

DUCK SPRING ROLLS (3) 15

Housemade spring rolls with hoisin, chestnuts and sesame dipping sauce (gf)

CRAB AND HAM CROQUETTES (5) 15

Crumbed blue swimmer crab and double smoked ham filled with creamy bechamel

MA'S PORK AND PRAWN WONTONS (4) 18

Burnt butter, soy lime dipping sauce and fried garlic chilli sauce (df)

SIDES 10

STEAMED RICE Organic rice with cardamon (df, gf, vg)

STEAMED VEGETABLES with sauteed onion and garlic (df, gf, vg)

ROASTED CHAT POTATOES with onion jam (df, gf, vg)

CHIPS with banana ketchup (df, gf, vg)

HOUSE GARDEN SALAD with tomato, cucumber, onion and capsicum (df, gf, vg)



df - dairy free gf - gluten free v - vegetarian vg - vegan

MAINS



SEAFOOD FETTUCCINE 38

Fresh handmade squid ink fettuccine, Mooloolaba prawns, squid and fish in a lightly smoked seafood broth topped with pork crackling

PAN FRIED GNOCCHI WITH CREAMY WILD MUSHROOM SAUCE 28

Handmade gnocchi, spinach, shiitake mushrooms and grana padano sauce

SAND CRAB LASAGNE 26

Blue swimmer crab lasagne and tomato with creamy shellfish sauce

PAPPARDELLE WITH SALMON AND JAMON 29

Fresh rolled pasta with creamy pesto and slow cooked Tasmanian salmon

DUCK RISOTTO 33

Slow cooked duck leg with risotto, candied walnuts, bitter lettuce and orange syrup (gf)

DRY AGED 500G OP RIB STEAK FROM CLONCURRY 55

Cooked to your liking and served with onion glaze, hand-cut chips and rocket parmesan salad (gf)

CRISPY FRIED PORK KNUCKLE 29

Signature dish served with Aling Ima's sauce, pickled cucumber vinegar and apple salad (gf)

CHAR BBQ CHICKEN 28

Smoked half chicken marinated in lime, pepper, coconut vinegar, pickles and chilli salt (gf)

WHOLE BARRAMUNDI 28

Crispy fried whole baby barramundi, served with ponzu sauce and grilled lettuce (gf)

FRIED LAMB RIBS 28

Twice cooked lamb ribs coated in soy glaze, served with pineapple relish and achara pickles (gf)



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DESSERTS



COCONUT CRÈME BRÛLÉE 15

Toasted coconut infused brûlée, served with mango sorbet, exotic fruits and a banana spring roll

TEXTURES OF CHOCOLATE 18

Belgian couverture milk, white and dark chocolate prepared five ways, served with fried shakoy donut

CHEESE PLATE 18

A selection of award winning soft, hard and blue Australian cheeses, served with quince paste, crackers and fruits

