
Share Food

11:30am - 5pm

GARLIC & HERB BREAD

local bakers bread toasted, w/ garlic and herb butter v
\$10

SWEET POTATO WEDGES

w/rosemary salt, sour cream & sweet chilli dipping sauce V/VGN/GFO
\$12

BREAD & DIPS

toasted local bakers bread with a trio of house made dips V/GFO
\$12

KOREAN STYLE CHICKEN WINGS

tossed in potato flour & fried till crispy, served w/ smokey BBQ sauce GFO
\$14

PUMPKIN & PARMESAN ARANCINI BALLS

w/ house made garlic aioli & basil pesto v
\$14

MUSHROOM & ASPARAGUS BRUSCHETTA

roasted mushrooms & local asparagus on grilled ciabatta, w/ shaved parmesan cheese & pomegranate molasses V/GFO/VGNO
\$15

VEGETARIAN SPRING ROLLS

golden fried & served w/ sweet & spicy sauce V/VGN
\$12

5 SPICED CALAMARI

tender calamari flash fried & tossed with our five spice mix, served w/ fresh lemon & garlic aioli
\$18

MOOLOOLABA PRAWN & CHORIZO POT

fresh local prawns cooked in garlic & white wine, w/ spicy chorizo & spanish onion in a rich tomato sauce, served w/ toasted ciabatta GFO
\$20

Sweets

STICKY DATE PUDDING

w/ vanilla ice cream, date puree & fresh strawberry \$12

CHOCOLATE LAVA CAKE

w/ vanilla ice cream, chocolate soil & berry coulis GFO \$12

Please also see inside for a selection of cakes & slices in our cake fridge, including vegan & gluten free options!

GFO = Gluten free option available // V = Vegetarian (or option available) // VGN = Vegan (or option available)
Please inform waitstaff of any allergies. Although due care is taken by kitchen staff to cater to allergies, traces of allergens may remain

LOT104
espresso + wine bar



Lunch Menu

11:30am - 3pm

sandwiches, wraps + burgers

CHOICE OF TOASTED TURKISH BREAD, TOASTED WRAP OR BRIOCHE BUN // ALL SERVED WITH FRIES

CHICKEN, AVOCADO & PESTO

tender grilled chicken w/ avocado, sundried tomatoes, tasty cheese, lettuce, basil pesto & garlic aioli GFO

BBQ BEEF & BACON

freshly ground beef patty, locally smoked bacon, swiss cheese, tomato, lettuce & lot 104 signature sauce GFO

HALOUMI & ROAST VEG

roasted seasonal vegetables with caramelised onion & capsicum tapenade V/GFO

all \$20

soup + salads

SOUP OF THE DAY

please ask our friendly staff for today's soup, served with toasted locally baked bread \$16

CHICKEN CEASAR SALAD

tender grilled chicken atop cos lettuce, bacon, croutons, shaved parmesan, poached egg & classic ceasar dressing (anchovies optional) GFO \$19

WARM ROASTED VEGETABLE SALAD

oven roasted butternut pumpkin, semi dried tomatoes, quinoa, rocket, persian feta & avocado tossed in house dressing V/VGNO/GFO \$19

ASIAN PORK BELLY SALAD

hoisin marinated pork belly tossed with chilli, beansprouts, mint, coriander, crispy fried shallots, sesame, spring onion & wombok \$24

mains

ALL DAY BREAKFAST

bacon, grilled local pork sausage, fried free range eggs & toasted ciabatta \$18

HERB CRUMBED FISH & CHIPS

fresh barramundi in a lemon pepper & herb crumb w/ beer battered fries, house salad, aioli & lemon \$22

SPICY PRAWN & CHORIZO LINGUINI

pan seared fresh mooloolaba prawns in a rich tomato sauce, w/ garlic, chilli, chorizo, basil & parmesan cheese \$26

CRISPY-SKIN SALMON

crispy skin tasmanian salmon, oven roasted rosemary potatoes, seasonal vegetables & salsa verde GFO \$30

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