
Share Food

11:30am - 5pm

BEER BATTERED FRIES w/ garlic aioli v
\$7

VEGETARIAN SPRING ROLLS (2)
golden fried & served w/ sweet chilli cranberry sauce v/VGN
\$9

GARLIC & HERB BREAD
local bakers bread toasted, w/ garlic and herb butter v
\$10

BREAD & DIPS
toasted local bakers bread with a trio of house made dips v/GFO
\$12

FALAFEL OF ZUCHINNI & SPICED CHICKPEA (4)
hummus, sumac, maple & coconut dressing v / VG / GFO
\$11

PUMPKIN & PARMESAN ARANCINI BALLS (4)
w/ house made garlic aioli & basil pesto v
\$11

BRUSCHETTA
cherry & sundried tomato, spanish onion, fresh basil, persian feta, extra virgin olive oil & balsamic reduction v/GFO/VGNO
\$12

SALT & PEPPER CALAMARI
served w/ fresh lemon & garlic aioli
\$12

MOOLOOLABA COCONUT KING PRAWNS (4)
golden fried w/ wasabi mayo & fresh lemon
\$15

Sweets

STICKY DATE PUDDING
w/ vanilla ice cream, toffee sauce & fresh strawberry \$12

CINNAMON SUGARED CHURROS
w/ chocolate ganache dipping sauce \$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

gourmet burgers & sandwiches

CHOICE OF TOASTED TURKISH BREAD OR A BRIOCHE BUN

CHICKEN, AVOCADO & PESTO

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

BBQ BEEF & BACON

freshly ground beef patty, locally smoked bacon, swiss cheese, tomato, lettuce & lot 104 signature sauce, served w/ beer battered fries GFO

HALOUMI & ROAST VEG

grilled haloumi & roasted seasonal vegetables with caramelised onion & capsicum tapenade, served w/ beer battered fries V/GFO

all \$20

soup + salads

CHICKEN CEASAR SALAD

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

ROAST BABY BEET & FALAFEL SALAD

toasted walnuts, radish, spiced chickpeas, capers, sumac, maple & coconut dressing V/VGN/GFO **\$20**

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 TASMANIAN SALMON

rocket, beansprouts, citrus, pine nuts, lychees, crispy shallots, coriander, chilli & ponzu sauce GFO **\$30**

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