

WELCOME TO SULLY'S

ARTISANAL FLATBREAD

TRUFFLE HONEY BUTTER, PECORINO (V)	22
WHIPPED RICOTTA, GARDEN PEAS, LEMON (V)	24
PROSCIUTTO, STRETCHED CHEESE, PINK PEPPERCORN	26

RAW/CURED/ COLD

OYSTERS ON ICE 6 12	
<i>natural or fermented chilli mignonette</i> (GF, DF)	36 70
<i>passionfruit, salmon caviar, finger lime</i> (GF, DF)	40 78
BEEF CARPACCIO (GF, DF)	24
<i>truffle, artichoke, pickled kohlrabi, aged goat's cheese</i>	
LIME CURED MOOLOOLABA YELLOWFIN (GF)	26
<i>green, apple, jalapeño crema</i>	
PRAWN COCKTAIL (GF, DF)	28
<i>herb-tossed local king prawns, cocktail sauce, lemon</i>	

SMALL SHARE

WOODFIRED OLIVES (V, GF)	16
<i>lemon peel, rosemary, garlic, chilli</i>	
SMOKED WAGYU BEEF SNAG	16
<i>milk bun, caramelised onion, bone marrow aioli</i>	
PIG'S HEAD & AGED COMTÉ DONUTS (GF)	20
<i>apple caramel, saltbush</i>	
BABY GEM HEARTS (V, GF, CN)	16
<i>green goddess, candied almonds, lime</i>	
PRESERVED LEMON SOUR CREAM (GF)	20
<i>salmon caviar, finger lime, fennel pollen, kettle chips, crudité</i>	
FRESH WATERMELON (V, GF)	20
<i>goat curd, curry leaf, dukkah, lime, mesclun</i>	
CHICKEN LIVER PÂTÉ	22
<i>sourdough crumpets, burnt honey, macadamia, onion</i>	
CALAMARI (GF, DF)	24
<i>green chilli, plum vinegar caramel, lemon</i>	
GRILLED OLIVE MORTADELLA (GF)	24
<i>whipped ricotta, apricot, pistachio, Dijon</i>	

LARGE SHARE

ROASTED BUTTERNUT LASAGNE (V,GF)	24
<i>mozzarella, sage, pistachio</i>	
NOOSA REDS & WHIPPED RICOTTA SALAD (V,GF)	26
<i>artichoke flower, garden peas, fennel, radicchio, aged balsamic</i>	
CHARGRILLED CHICKEN SKEWER (GF)	26
<i>whipped garlic, cumin brown butter, pickled onion</i>	
CHARGRILLED STEAK SKEWER	28
<i>hanger, herb sauce, shoyu demi</i>	
CHARCOAL-KISSED KING PRAWNS (GF)	34
<i>coconut dressing, lime butter</i>	
TEMPURA LINE CAUGHT MARKET FISH (GF, DFO)	38
<i>buttermilk and lemon verbena dressing, malt vinegar</i>	
WOODFIRED OYSTER CUT MAGRA LAMB SHOULDER	68
<i>goat curd, mint, garden pea, pickled onion</i>	
GRASS-FED RIB EYE 400G	76
<i>black garlic butter, charred pepper relish</i>	

INDIVIDUAL MAINS

RIGATONI (V, GFO)	32
<i>woodfired Noosa reds and sweet peppers, Pecorino</i>	
WAGYU CHEESEBURGER (GFO, DFO)	32
<i>milk bun or protein-style, cheddar, pickles, burger sauce, hand-cut fries</i>	
SULLY'S FRIED CHICKEN	32
<i>sweet cucumber, sugar loaf, yoghurt, smoked jalapeño</i>	
PORK & PRAWN SCHNITTY	40
<i>fennel slaw, candied almond, 'nduja lemon butter</i>	

SIDES

HAND CUT FRIES, CHICKEN SALT, KEWPIE (V, GF, DF)	16
CHARRED BROCCOLINI, LEMON BUTTER (V, GF, DFO)	16
CUCUMBER SALAD, COCONUT VINEGAR, GREEN CHILLI, LIME, CORIANDER (V, GF, DF)	16
MESCLUN SALAD, PECORINO, CHARRED ONION VINAIGRETTE (V, GF, DFO)	16

GF GLUTEN FREE | DF DAIRY FREE | V VEGETARIAN | CN CONTAINS NUTS
GFO GLUTEN FREE OPTION AVAILABLE | DFO DAIRY FREE OPTION AVAILABLE

To Finish

MANGO & WHITE CHOCOLATE PAVLOVA (V, GF) <i>lemon</i>	20
CHERRY RIPE (V) <i>dark chocolate mousse, coconut crumb, cherry sorbet</i>	22
AUSTRALIAN ARTISAN CHEESE (V, GFO) <i>quince, lavosh, fruit</i>	26
SEASONAL FRUIT PLATE <i>selection of local seasonal fruit</i>	16

SEASONAL SGROPPINO

35

Seasonal sorbet, liqueur, and champagne come together to echo golden afternoons and warm evenings beside the sea.

PREPARED AT YOUR TABLE

WITH LOVE,

SULLY.