

tapas



AVAILABLE ALL DAY

Local made sourdough focaccia with olive oil & aged balsamic	14
Oysters GF DF	
– natural	30/58
– hot sauce & lemon	35/65
– strawberry & black pepper mignonette	35/65
– chefs selection	35/65
Charred corn, leek & gruyere croquettes, tomato jam V	16
– add serrano ham	6
Riverbar wings GF DF	18
– Vietnamese style	
– smoked romesco	
Crispy local baby squid, chilli & lime salt, aioli GF DF	19
House fries, aioli	13
Sweet potato fries, salt & vinegar	15
Shredded pork miang, hot & sour sauce, pickled papaya, cashews, puffed rice GF DF	25
Mooloolaba prawn cocktail brioche sando GFO	21
Hot smoked salmon rilette, house pickles, quandilla peppers, corn tortillas (A) GF	22

V - VEGETARIAN GF - GLUTEN FREE DF - DAIRY FREE
(A) AUSTRALIAN (I) IMPORTED (M) MIXED ORIGIN

shares

V - VEGETARIAN GF - GLUTEN FREE DF - DAIRY FREE
(A) AUSTRALIAN (I) IMPORTED (M) MIXED ORIGIN

Local made sourdough focaccia, confit garlic rosemary & salt flakes	V	14
Hot smoked salmon rilette, house pickles, quindilla peppers, corn tortillas	(A) GF	22
Riverbar wings Vietnamese style or smoked romesco	GF DF	18
Charred corn, leek & gruyere croquettes, tomato jam	V	16
- add serrano ham		6
Local baby calamari, crispy fried with lime & chili salt	(A) GF DF	19
Mooloolaba prawn cocktail brioche sando	(A) GFO	21
Oysters	(A)	
- natural	30/58	- strawberry & black pepper mignonette 35/65
- hot sauce & lemon	35/65	- chefs selection 35/65

entrees

Seared Hokkaido scallops, cajun corn puree, crispy pancetta, jalapeno & coriander oil	(I) GF	29
Riverbar Daily Raw	(A)	MP
Wagyu beef salad, Asian slaw, sesame soba noodles, sweet & spicy soy dressing	DF	24
Shredded pork miang, hot & sour sauce, pickled papaya, cashews, puffed rice	GF DF	25
Fraser spanner crab ravioli, kaffir lime and lemon beurre blanc, ocean trout caviar, fresh dill	(A) GF	29
Zucchini flowers, whipped smoked fetta, romesco sauce, chilli agrodolce	V	26
Mooloolaba grilled king prawns, garlic, lemongrass & chili lime butter, pineapple & coconut sambal	(A) GF	8 ea
Burrata, heirloom tomato, spiced red pepper jam, local sourdough, basil	GFO V	27
- add serrano		6

sides

Watermelon, fetta, mint & pickled onion salad	GF DFO V	13
Broccolini, asparagus, cashew butter	GF DFO V	15
Beetroot, caramelised pear, goats cheese & rocket	GF DFO V	14
Duck fat chats, lemon thyme & garlic	GF DFO	14
Sweet potato fries, salt & vinegar	GF DFO V	15
House fries, aioli	GF DFO V	13

mains

V - VEGETARIAN GF - GLUTEN FREE DF - DAIRY FREE
(A) AUSTRALIAN (I) IMPORTED (M) MIXED ORIGIN



BBQ char sui pork, caramelised apple, seared cuttlefish & green mango salad, nam jim GF DF	42
Pressed lamb belly, potato pave, pea puree, spring salad & smoked Sicilian green olive dressing GF	44
Locally sourced and sustainable fish	MP
Masterstock braised Bass strait beef short ribs, garlic rice, gai lan, chili crunch & fragrant herbs GF DF	52
Buttermilk fried chicken breast, creamed leek & corn, celeriac & fennel slaw, sweet potato fries	35
Beer battered local fish, house fries, garden salad, tartare	MP
250gm Rump eye mb8+ bourguignon, mushroom, smoked spec & caramelised shallots, peas, pomme puree & jus GF	56
Wagyu imperial blossom mb4+reverse seared steak fritts, chimmichurri, dressed leaves GF DF	36
Linguine a la marinara, locally sourced prawn's, cuttlefish, pipis & reef fish with tomato, chilli & saffron (A) GFO	49
Spring green risotto, spinach & basil puree, asparagus, peas, lemon & fennel pangratatto GF	34

desserts



Spiced pineapple upside down cake, tamarind caramel & thai basil ice cream GF	17
Baked chocolate pudding pot, pistachio ice cream, vanilla shortbread	17
Vanilla panna cotta, local strawberry, mango & passionfruit pearls, wild honeycomb GF	17
Banoffee brulee French toast, salted caramel, biscoff crumble, double cream	17
Affagato: Amaretto - Baileys - Frangelico - Galliano - Kahlua	19

kids



Chicken tenders and chips	15
Battered fish and chips	15
Calamari and chips	15
Napoli linguine and cheese	15

beer

DRAUGHT

XXXX Gold	9
Heads of Noosa Japanese Lager	13
Diablo Ginger Beer	12
Moffat Beach Sessions Ale	12

BOTTLED

Corona	11
Stone & Wood	11
Great Northern	10
Peroni	10
Heads of Noosa Japanese Black Lager	12
Great Northern Super Crisp	9
Hahn Light	9
Hahn Super Dry GF	10
Pressman Apple Cider	12
Heaps Better XPA (0.5%)	11

spirits

VODKA

Smirnoff	10
Grey Goose Vodka	13
Absolut Vanilla Vodka	12

GIN

Gordons	10
Gordons Pink Gin	12
Bombay	11
Tanqueray	12
Hendrick's	12

TEQUILA

Jose Cuervo Silver	10
Jose Cuervo Gold	10
1800 Coconut	13

RUM

Bundaberg	10
Bacardi	10
Kraken	12
Captain Morgan Gold Spiced	12
Malibu	10

WHISKEY / SCOTCH

Jack Daniel's	10
Maker's Mark	12
Johnnie Walker Red	10
Canadian Club	12
Glenfiddich	15

cocktails



SIGNATURE

Lemon Meringue Martini	24
Vanilla Vodka, Limoncello, passionfruit & lemon	
Pink Crimson Classic or Sour	24
Pink gin & Chambord, cranberry, lychee & citrus	
Coco Loco	23
1800 Coconut, Malibu & lime OR have it with pineapple	
Drunken Sailor	22
Kraken Spiced Rum, lime & Diablo Ginger Beer	
Silk & Salt	24
Vodka, Hellfire Salted Caramel Coffee Liqueur & Cold Brew	
East Coast	22
Gin, cucumber, mint & lime	
Solar Flare	24
Tequila, Cointreau, mango, chilli & agave	
Wanderlust	23
White Rum, Limoncello, strawberry & mint	

CLASSIC

Margarita	20
Tequila, Triple Sec, lime & salt	
Mojito	20
White Rum, lime & mint	
Aperol Spritz	18
Aperol, Prosecco & soda	
Piña Colada	23
White Rum, Malibu, pineapple & coconut	
Espresso Martini	22
Vodka, Kahlua & Cold Brew	

MOCKTAILS

Dockside Mule	12
Ginger Beer, lime & mint	
Golden Hour	12
Passionfruit, pineapple & lime	
Luna Rose	12
Strawberry, cranberry & lemonade	

ASK THE BAR FOR YOUR FAVOURITE COCKTAIL

wine



SPARKLING

		GLASS	BOTTLE
Pizzini Prosecco	King Valley, VIC	12	65
Terre di Sant'Alberto Prosecco	Treviso, Italy	15	85
Howard Vineyard Blanc de Blanc	Adelaide Hills, SA	13	78
Laurent-Perrier	Tours-sur-Marne, France	24	130
Laurent-Perrier vintage 2018	Tours-sur-Marne, France		220

WHITE

		SMALL	LARGE	BOTTLE
Tread Softly Pinot Grigio (0% alc)		14	22	60
NV Moscato Pinocchio	Mornington, VIC	13	22	65
Haven Sauvignon Blanc	Central Ranges, NSW	11	17	50
Mahi Sauvignon Blanc	Marlborough, NZ	15	24	70
Medhurst Sauvignon Blanc	Yarra Valley, VIC	16	25	75
Mont Zovo Pinot Grigio	Veneto, Italy	15	24	70
Howard Vineyard Pinot Gris	Adelaide Hills, SA	15	24	70
Ghost Rock Riesling	Cradle Coast, TAS	15	24	70
Marnong Chardonnay	Sunbury, VIC	14	22	65
Howard Park Chardonnay	Margaret River, WA	17	27	80
Domaine Vocoret & Fils AC	Chablis, France			135

RED

		SMALL	LARGE	BOTTLE
Riversdale Pinot Noir	Coal River, TAS	16	25	75
Soumah Pinot Noir	Yarra Valley, VIC	17	27	80
Atlas Spaniard Temp Mataro Grenache	Clare Valley, SA	15	24	70
Haven Cab Merlot	Central Ranges, NSW	11	17	50
Paxton MV Cabernet Sauvignon	McLaren Vale, SA	15	24	70
Rusden Boundaries Cabernet Sauvignon	Barossa Valley, SA			135
Teusner Wark Family Shiraz	Barossa Valley, SA	14	22	65
Battle of Bosworth Puritan Shiraz	McLaren Vale, SA	16	25	75
Mollydooker Blue Eyed Boy Shiraz	McLaren Vale, SA			140

ROSE

		SMALL	LARGE	BOTTLE
Fighting Gully Rosé	Beechworth, VIC	15	24	70
Peyrol Rose	Côtes de Provence, France	17	27	80

DESSERT WINE

		GLASS	BOTTLE
The Noble Wrinkled Riesling	McLaren Vale, SA	12	70
Grandfather Port	Barossa Valley, SA	13	