



# Breakfast

Served 7:30am to 11:15am

<b>Thick Cut Raisin Toast</b> – Served with butter	<b>7.90</b>
<b>Healthy Start</b> - Organic Muesli, berry compote and natural yoghurt	<b>12.90</b>
<b>Eggs Benedict</b> - (optional salmon or bacon) Two poached eggs, spinach on sourdough toast and hollandaise sauce	<b>18.90</b>
<b>Smashed Avocado</b> - Avocado, feta, Spanish onion, corn, fresh herbs and lemon served on toasted sourdough (add eggs or bacon \$4)	<b>16.90</b>
<b>Dukkah Eggs</b> - Two poached eggs on sourdough topped with balsamic, crumbled feta, olive oil and Mykies special dukkah (add bacon \$4)	<b>16.90</b>
<b>Big Island Breakfast</b> - Two eggs your way, bacon, sausage, grilled tomato, spinach, mushrooms, baked cannellini beans, hash brown and toasted sourdough	<b>24.90</b>
<b>Halloumi Stack</b> - Grilled halloumi, avocado salsa, fresh rocket, roasted eggplant, served on toasted sourdough, tomato and fresh lemon (add eggs \$4)	<b>18.90</b>
<b>Chorizo Shakshuka</b> - Middle Eastern eggs baked in tomato sauce with capsicum, garlic and herbs, chorizo, topped with crumbled feta served with Brioche roll	<b>18.90</b>
<b>Bacon &amp; Egg Roll</b> - With cheese and homemade smoked BBQ sauce (add hashbrown \$3)	<b>12.90</b>
<b>Toasted Wrap</b> - Egg, bacon, hash brown, sausage, cheese, BBQ sauce	<b>15.90</b>
<b>Pancakes</b> - Two pancakes served with vanilla ice cream and berry coulis	<b>14.90</b>
<b>Eggs Your Way</b> - Poached, scrambled or fried, served with sourdough	<b>10.90</b>
<b>Extras</b> - Mushrooms / Spinach / Tomato / Hash Brown / Hollandaise Sauce / Baked Cannellini Beans	<b>3</b>
Gluten Free Bread / 2 eggs / Bacon / Sausage / Avocado / Halloumi/ Salmon / Chorizo/ Toasted Sourdough	<b>4</b>



# Tapas & Starters

Served 11:30am to 8:30pm

<b>Crumbed Olives</b> - stuffed with feta cheese	8.90
<b>San Choy Bow Beef</b> - with spices and herbs served in baby cos lettuce pocket and side of Asian dipping sauce	12.90
<b>Chorizo and Halloumi Combo</b> - panfried on a bed of hommus, fresh crispy salad and slice of lemon	14.90
<b>Smoked Salmon Stack</b> – with wild rocket, toasted walnuts, diced tomato wafer crisps and a dill & lemon pepper mayo	16.90
<b>Duck Spring Rolls</b> - nam jim sauce and orange wedge	14.90
<b>Pan Fried Garlic Prawns</b> – with a spicy tomato and capsicum piperade	16.90
<b>Bruschetta</b> - Tomato, basil, olive, spinach, onion, bocconcini cheese finished with balsamic glaze	15.90
<b>Arancini Balls</b> - Pine nut, herb and mozzarella served with salsa verde	11.90
<b>Pork Steam Bun</b> - with pork belly, Asian slaw and smokey BBQ sauce	12.90
<b>Salt and Pepper Calamari</b> - with homemade garlic aioli, lemon	12.90
<b>Jalapeno Poppers</b> - mild, served with spicy sauce	11.90
<b>Garlic Cheese Pizza Bread</b> - topped with mozzarella, garlic and oregano	9.90
<b>Pesto Pizza Bread</b> – with shredded mozzarella, wild rocket & Spanish goats cheese <i>gfo</i>	12.90
<b>Antipasto Platter</b> - Prosciutto, salami, regional cheeses, slow roasted vegetables, olives, falafel, Middle Eastern dip. Served with charred flat bread (extra bread \$4)	27.90

## TO SHARE

Order 5 Tapas and get a 6<sup>th</sup> for FREE! \*

\*equal or lesser value



# Lunch & Dinner

11:30am to 3pm

5pm to 8:30pm

**Soup of the Day** (please ask for today's chef special) **13.90**

**Catch of the Day** **Market Price**

## Falafel Plate

Mykies hand rolled Falafel, hummus, dressed leaves, grilled eggplant, chilli sambal, roasted capsicum, oven dried tomato and toasted flatbread **18.90**

## Sea Salt & Lemon Peppered Calamari

Lightly fried and served with crispy French Fries, house salad, homemade citrus aioli & fresh lemon *gf* **22.90**

## Mozzarella & Basil stuffed Chicken Breast

Served with roasted sweet potato smash, wilted greens & topped with a creamy pesto sauce *gf* **28.90**

## Pork Belly Burger

Toasted Brioche bun with sticky BBQ pork belly, cheese & slaw, served with a side of crispy French Fries **18.90**

## Mykies Classic Fish and Chips

Crispy battered fresh Dory fillet, served with crispy French Fries, petite salad, fresh lemon & house made tartare sauce **22.90**

## 300g Grass-fed Prime Scotch Fillet *gf*

served with roasted potato, steamed seasonal greens & your choice of topping:  
Roasted mushrooms & red wine jus **36.90**  
Green peppercorn & caramelised onion jus **36.90**  
Creamy Garlic Tiger Prawns **39.90**

## 250g MSA Rump Steak *gf*

served with roasted potato, garden salad & your choice of topping:  
Roasted mushrooms & red wine jus **25.90**  
Green peppercorn & caramelised onion jus **25.90**  
Creamy Garlic Tiger Prawns **28.90**



# Lunch & Dinner

11:30am to 3pm

5pm to 8:30pm

## Pasta

(Fettuccine, Penne, Gnocchi or Gluten Free Penne \$3 extra)

### Tuscan

Tender braised chicken, slow roast tomatoes, spinach, & pine nuts  
in a creamy tomato & garlic sauce *gf*

24.90

### Seafood

Prawns, calamari, scallops, shallots & black olives  
in a rich napoli sauce *gf*

28.90

### Vegetarian

Oven roasted pumpkin, red peppers, mushrooms, spinach & pine nuts  
in a creamy tomato & garlic sauce *gf*

24.90

### Smoked Salmon

shallots, pine nuts & fresh avocado in a creamy garlic sauce *gf*

26.90

### Carbonara

Bacon, spring onion & basil in a garlic cream sauce *gf*

24.90

Add Chicken

28.90

## Risotto

### Pumpkin

baby spinach, roasted red capsicum & pine nuts *gf*

24.90

### Chicken

bacon, mushroom & baby spinach *gf*

25.90

### Duck

prosciutto, mushroom, caramelised onion & spinach *gf*

28.90

### Prawn

chorizo, caramelised onion & spinach *gf*

28.90



# Lunch & Dinner

11:30am to 3pm

5pm to 8:30pm

## Salad

### Greek Salad

Mixed leaves, marinated feta, tomato, cucumber, onion & Kalamata olives with a balsamic vinaigrette

(Add chicken \$4 / add garlic prawns or calamari \$8) *gfo*

**16.90**

### Mykies Salad

Pumpkin, rocket, mixed greens, toasted walnuts, red onion, crumbled feta, roasted beetroot, balsamic glaze

(Add chicken \$4, add garlic prawns \$8 or add calamari \$8) *gfo*

**18.90**

### House Caesar

Baby cos lettuce, egg, crispy bacon, croutons, parmesan and anchovy dressing

(Add chicken \$4, add garlic prawns \$8 or add calamari \$8) *gfo*

**18.90**

## Sides \$9.50

(All served with house made aioli or tomato sauce)

**Bowl of French Fries**

**Sweet Potato Fries**



# Pizza

*Served 11:30am to 8:30pm*

<b>Prosciutto</b> - Napolitana sauce, prosciutto, rocket, mozzarella, parmesan and balsamic glaze	<b>24.90</b>
<b>Hawaiian</b> - Napolitana sauce, ham, pineapple and mozzarella cheese	<b>20.90</b>
<b>Spicy</b> - Napolitana sauce, mozzarella, jalapenos Sliced pepperoni, chilli and olives	<b>22.90</b>
<b>Vegetarian</b> - Napolitana sauce, mozzarella, fresh baby spinach, mushrooms, fire roasted pumpkin, capsicum, garlic aioli	<b>22.90</b>
<b>Prawns</b> - Napolitana sauce, mozzarella, Mooloolaba prawns, bacon, tomato and chilli	<b>25.90</b>
<b>Meat Lovers</b> - BBQ sauce, mozzarella, chicken, salami, pepperoni and bacon	<b>24.90</b>
<b>Pesto Chicken</b> - Napolitana sauce, mozzarella chicken, pesto, roasted capsicum and semi-dried tomato	<b>24.90</b>
<b>Supreme</b> - Napolitana sauce, mozzarella, bacon, salami, mushrooms, capsicum and olives ( <b>anchovies optional</b> )	<b>22.90</b>
<b>Seafood</b> - Napolitana sauce, mozzarella, prawns, scallops, calamari, salmon and capers finished with fresh herbs	<b>26.90</b>
<b>Mooloolaba</b> - Salami, bacon, onion, shallots & prawns with a garlic tomato base	<b>24.90</b>
<b>Tandoori</b> - marinated chicken, red onion, roasted capsicum & spinach with a dukkah spiced yoghurt	<b>24.90</b>



# Dessert

Served 7:30am to 8:30pm

## Dessert

<b>Sticky Date Pudding</b> - With butterscotch sauce, vanilla gelato, cream and garnish	12
<b>Baked Cheese Cake</b> - With strawberry, berry coulis, fresh cream and garnish	12
<b>Affogato</b> - Vanilla gelato, shot of espresso, served with liquor (Baileys, Kahlua, Tia Maria, Frangelico)	15
<b>Cheese Platter</b> - Provolone, blue, goat, apple, walnuts, dried fruit and flat bread	18

## Hot Drinks

	R	L
<b>Espresso</b>	3.5	
<b>Long Black</b>	4	4.50
<b>Piccolo</b>	4	
<b>Flat White / Cappuccino / Latte</b>	4	4.50
<b>Mocha / Chai Latte / Macchiato / Hot Chocolate</b>	4	4.50
<b>Babycino</b>	1.50	
<b>Extra</b>		
Vanilla, Hazelnut, Caramel	0.50	
Decaf / Soy / Lactose Free / Almond Milk	1	
<b>Tea</b> - English Breakfast / Earl Grey / Selection of Herbal Tea	3.50	



# *kids menu*

## *Kids Meals*

12.90

### **Kids Pasta**

with napolitana sauce & mozzarella cheese

### **Bolognese Pasta**

napolitana sauce and mozzarella cheese

### **Kids Chicken Nuggets**

served with side salad, beer battered chips and tomato sauce

### **Kids Fish & Chips**

served with side salad, French Fries and tomato sauce

### **Kids Hawaiian Pizza**

napolitana sauce, ham, pineapple and mozzarella cheese

### **Kids Margarita Pizza**

napolitana sauce and mozzarella cheese

### **Kids Pancake**

One pancake served with vanilla ice cream and maple syrup (breakfast only)

### **Kids Breakfast**

One fried egg, bacon and toasted bread (breakfast only)

**All Kids Meals served with optional soft drink, juice, flavored milk or babycino  
&  
Vanilla cupcake or ice cream with topping**

*Happy Kids, Happy Parents, Happy Family*





# Beverages

## Soft Drinks & Juices

<b>Coke, Coke No Sugar, Sprite, Lift, Soda</b>		<b>4.50</b>
<b>Lemon Lime &amp; Bitters, Pink Lemonade, Cascade Ginger Beer</b>		<b>5.90</b>
<b>Juice</b> – Orange, Pineapple, Tomato, Apple, Cranberry		<b>5</b>
<b>Mt Franklin Sparkling Water</b>	450ml <b>4.50</b>	750ml <b>6</b>
<b>Mt Franklin Still Water</b>		500ml <b>5</b>

## Draft Beer & Cider

<b>Larry</b> 4.8% Pale Ale Your Mate, Sunshine Coast	340ml <b>8</b>	500ml <b>11</b>
<b>Stone &amp; Wood Pacific Ale</b> 4.4% Byron Bay	340ml <b>8</b>	500ml <b>11</b>
<b>Peroni Nastro Azzurro</b> 5.1% Italy	340ml <b>8</b>	500ml <b>11</b>
<b>Diablo Ginger Beer</b> 4% Sunshine Coast	340ml <b>8</b>	500ml <b>11</b>
<b>Kirin</b> 4.5% Japan	340ml <b>8</b>	500ml <b>11</b>
<b>Pressman's Apple Cider</b> 5.0% Victoria	340ml <b>8</b>	500ml <b>11</b>
<b>White Rabbit</b> 4.9% Dark Ale, Victoria	340ml <b>8</b>	500ml <b>11</b>
<b>Eumundi Lager</b> 4.4% Sunshine Coast	340ml <b>8</b>	500ml <b>11</b>

## Bottled Beer & Cider

<b>Sunshine Coast Brewery Summer Ale</b> 3.5%	<b>8</b>
<b>Corona</b> 4.5%	<b>8</b>
<b>Sunshine Coast Brewery Low Tide</b> 2.7%	<b>8</b>
<b>Peroni Leggera</b> 3.5%	<b>8</b>
<b>Somersby Pear Cider</b> 4.5%	<b>8</b>



# Beverages

## *Hot Drinks*

	R	L
<b>Espresso</b>	<b>3.50</b>	
<b>Long Black</b>	<b>4</b>	<b>4.50</b>
<b>Piccolo</b>	<b>4</b>	
<b>Flat White / Cappuccino / Latte</b>	<b>4</b>	<b>4.50</b>
<b>Mocha / Chai Latte / Macchiato / Hot Chocolate</b>	<b>4</b>	<b>4.50</b>
<b>Babycino</b>	<b>1.50</b>	
<b>Extras</b>		
Vanilla, Hazelnut, Caramel	<b>0.50</b>	
Decaf / Soy / Lactose Free / Almond Milk	<b>1</b>	
<b>Tea</b> - English Breakfast / Earl Grey / Selection of Herbal Tea	<b>4</b>	

## *Cold Drinks*

<b>Tea</b> - Mango / Lemon / Peach / Chai	<b>5.50</b>	
<b>Iced</b> - Chocolate / Coffee / Mocha served with ice cream and cream	<b>8</b>	
<b>Milkshakes</b> - Chocolate / Strawberry / Vanilla / Caramel / Banana	<b>8</b>	<b>(kids \$4)</b>
<b>Smoothies</b> - Mango / Mixed Berry / Tropical with Yoghurt and milk	<b>8</b>	

## *Fresh Juice*

Orange, Carrot and Ginger	<b>8</b>
Beetroot, Celery, Orange	<b>8</b>
Pineapple, Watermelon, Orange	<b>8</b>
Silverbeet, Cucumber, Apple, Celery	<b>8</b>



# Wine

## White Wine

	Glass	Bottle
<b>The Green Room Riesling</b> - Eden Valley, SA Pale straw with green hues and a lifted floral nose. A fruit bomb of juicy lime and mandarin on the palate. Perfect with risotto and seafood.	10.90	45.90
<b>Borgo Viscone Pinot Grigio</b> - Friuli, Italy Pale straw colour with floral aromas. Medium bodied, perfect with seafood.	9.90	44.90
<b>Erabus Pinot Gris</b> - Marlborough, NZ This premium NZ Pinot Gris has aromas of white peach and nashi pear with a zesty clean palate and lingering finish.	9.90	40.90
<b>Summer Poppy Sauvignon Blanc</b> - Marlborough, NZ Typical tropical passionfruit and citrus Kiwi savvy. Enjoyed with fresh seafood or a grilled chicken salad.	8.90	38.90
<b>Shaw &amp; Smith Sauvignon Blanc</b> - Adelaide Hills, SA This shows ripe tropical characters with restrained grassy notes and crisp dry acidity. Delightfully fresh lively and flavoursome.	12.90	55.90
<b>Wild One Chardonnay</b> - SE Australia A medium bodied creamy chardonnay with delicious peach, and tropical fruit characteristics	7.90	35.90
<b>Higher Plane Forest Grove Chardonnay</b> - Margaret River, WA Delicious flavours of melon, peach, and pear combine to form a perfectly balanced and moreish wine. New French Oak.		46.90
<b>Montevecchio Moscato</b> - Heathcote, VIC Sweets for my sweetheart. Sweet on the palate with stone fruit aromas.	10.90	45.90



# Wine

## Red Wine

	Glass	Bottle
<b>Moore's Hill Pinot Noir</b> - Tamar Valley, TAS An elegant wine, showing spicy cherry notes on the nose. The palate delivers with delicious savoury flavours framed by fine tannins and a spicy oak touch.	11.90	54.90
<b>Wild One Cabernet Merlot</b> - SE Australia A beautifully balanced medium bodied red, with plum and a hint of mint. Perfect with pizza.	7.90	33.90
<b>Printhie Mountain Range Merlot</b> - Orange , NSW Fresh aroma of red fruits and violets, with spicy undertones lurking in the background.		46.90
<b>Solar Viejo Rioja Tempranillo</b> - Rioja, Spain Oral notes of violet and geranium, and fruity notes of red berries. Good mouthfeel. Good length, with medium acidity.		45.90
<b>Whistle Post Cabernet Sauvignon</b> - Coonawarra, SA An attractive nose of blackcurrant leading to sweet dark berry fruit and savoury oak finish.	10.90	46.90
<b>Yangarra Estate GSM</b> - McLaren Vale, SA Bright and fragrant aroma, silky sheen of the Grenache with brooding layers of Shiraz and Mourvedre.		55.90
<b>Wild One Shiraz</b> - SE Australia The palate is full bodied with red berried fruit sweetness, balanced by a fine tannin structure.	7.90	33.90
<b>Boundary Row Shiraz</b> - Barossa Valley, SA The palate is rich and full, with bright, juicy flavours of mulberry, blackberry and blood plum, with a complex touch of panforte chocolate and spice. A lingering, mouth-watering finish.		46.90
<b>Salcetino Chianti Classico DOCG</b> - Tuscany, Italy Garnet red colour. On the nose it is intense with hints of raspberries and cherries. On the palate it is fruity, full-bodied with velvety tannins.	9.90	44.90



# Wine

## Sparkling Wine

	Glass	Bottle
<b>Wild One Sparkling</b> - NV SE Australia This Brut Cuvee is pale gold in colour with bouquet of green apples. The palate is fresh with crisp acidity.	7.90	33.90
<b>Riondo La Piere Prosecco</b> - NV Veneto, Italy Fresh and velvety with scents of Golden Delicious apple, pear and acacia blossom.	10.90	45.90
<b>Willet NV Premium Cuvee</b> - Tamar Valley, TAS, NV With honey on the nose and, soft fruit on the palate this is a fizz to stimulate the appetite and get the party started.		46.90
<b>Veuve Clicquot Brut NV Champagne</b> - Epernay, France The lingering aromas echo and re-echo with each fruit or spice note distinct. Perfect for any special celebration.		120

## Rose

	Glass	Bottle
<b>Triplette Rose</b> - Cotes de Provence, France Pale salmon colour with nice nose, notes of strawberry, some fine spices (a touch of Herbes de Provence). Lively and light palate.	10.90	45



# Cocktails

<b>Traditional Mojito</b> - Rum, lime, mint, lemonade	14
<b>Mykies Mojito</b> - Rum, Chambord, mint, cranberry juice, lime & soda	14
<b>Long Island Iced Tea</b> - Vodka, Rum, Tequila, Gin, Cointreau, lemon juice, coke	17
<b>Japanese Iced Tea</b> - Vodka, Gin, Rum, Tequila, Midori, lemon juice, soda	17
<b>Pina Colada</b> - White Rum, Malibu, coconut cream, pineapple juice	15
<b>Toblerone</b> - A blend of Frangelico, Kahlua, Baileys and cream	15
<b>Moscow Mule</b> - Vodka, lime, ginger beer & bitters	13
<b>Kawana Island</b> - Gin, bitters, orange and lemon juice, grenadine and soda	15
<b>French Martini</b> - Vodka, Chambord, pineapple juice	16
<b>Espresso Martini</b> - Vodka, Frangelico, sugar syrup, espresso	16
<b>Lemon Drop</b> - Vodka, limoncello, lemon juice and dash of lime	14
<b>Lychee</b> - Lychee Liqueur, alcoholic ginger beer, apple juice and lime	14
<b>Sea Devil</b> - Vodka, Rum, mint, lime, alcoholic ginger beer	15
<b>Naughty Gnome</b> - Rum, spiced rum, ginger beer and bitters	15
<b>Aperol Spritz</b> - Aperol, Prosecco, soda and orange slice	14
<b>Pomegranate Spritz</b> - Aperol, alcoholic ginger beer, pomegranate, lime	14

*Mykies Infused Homemade Gin -*

*please ask one of our friendly team members*

*For any cocktail please ask our lovely staff to surprise you*