

Pomodoras Lunch Menu



To Share

- \$10 - Rosemary smoked garlic butter - organic ciabatta cob
- \$15 - Organic ciabatta cob – our famous balsamic dressing, buffalo quark in olive oil
- \$16 - Bruschetta - Turkish bread, diced tomato, basil, house made balsamic dressing (gfo, v, df)

\$25 - Antipasto platter for 2 - served with toasted Turkish bread (gfo)
prosciutto, chorizo, olives, eggplant croquette, calamari, marinated mussels, buffalo quark, grilled artichoke

Starters

- \$12 - House made soup – please ask you host for today's special (gfo)
- \$18 - Beef carpaccio – truffle aioli, hazelnuts, chopped rocket, parmesan (gf)
- \$18 - Chicken liver & port pate – house made chutney, toasted Turkish bread (gfo,)
- \$18 - Sumac dusted deep fried Calamari – apple, fennel and mint salad, ginger lime dressing, aioli (m \$30)
- \$18 - Mussels neapolitan – chorizo, house made napoli sauce, toasted turkish bread (gfo, df, m \$28)

Mains

- \$20 - Local Witta buffalo burger – toasted turkish bun, onion jam, side salad, chunky chips, aioli (gfo)
- \$26 - Braised beef cheek – house made rosemary gnocchi, spinach, vincotto glazed beetroot, jus (gfo,df)
- \$35 - Seafood risotto – scallops, prawns, calamari, mussels, rocket, parmesan, orange vincotto dressing (gf)
- \$35 - Sous vide duck breast –, vincotto glazed beetroot, sautéed potatoes, orange, roast almonds (gf,df)
- \$28 - Roasted lamb rump – greek salad, house made honey/rosemary balsamic dressing (gf)
- \$25 - Crumbed fish – garden salad, french fries, house made lemon aioli

*For more menu options please refer to our Vegetarian menu

Sides

- \$10 - Chunky potato chips – hand cut, house made aioli (gf, vo)
- \$7 - French Fries – tomato sauce (v, df)
- \$9 - Sweet potato chips – sweet chilli balsamic aioli (vo)
- \$7 - Roasted seasonal vegetables (v, df)
- \$7 - Garden salad – mint, apple, lemon dressing and our house made balsamic (v, df)
- \$7 - Rocket & parmesan – roast almonds, house made orange Vincotto dressing (v, df)

v – vegan vo - vegan option available gf - gluten free gfo - gluten free option available df - dairy free m - main option available

15% surcharge on public holidays

Chris Bond, owner and chef here at Pomodoras on Obi Restaurant sheds a little light on his 'not-so-secret' ingredient.
"It started when I was working in Newquay, England; I wanted more of a versatile dressing that would work with a multitude of dishes, not just salads." **Now available to buy online at www.pomodoras.com.au
Balsamic Dressing / Orange Vincotto / Ginger & Lime / Hum Honey, Rosemary & Apple / Sweet Chilli

Pomodoras Dinner Menu



To Share

\$10 - Rosemary smoked garlic butter - organic ciabatta cob

\$15 - Organic ciabatta cob – our famous balsamic dressing, buffalo quark in olive oil

\$16 - Bruschetta - Turkish bread, diced tomato, basil, house made balsamic dressing (gfo, v, df)

\$25 - Antipasto platter for 2 - served with toasted Turkish bread (gfo)

prosciutto, chorizo, olives, eggplant croquette, calamari, marinated mussels, buffalo quark, grilled artichoke

Starters

\$12 - House made soup – please ask you host for today's special (gfo)

\$18 - Beef carpaccio – truffle aioli, hazelnuts, chopped rocket, parmesan (gf)

\$18 - Chicken liver & port pate – house made chutney, toasted Turkish bread (gfo,)

\$18 - Sumac dusted deep fried Calamari – apple, fennel and mint salad, ginger lime dressing, aioli (m \$30)

\$18 - Mussels neapolitan – chorizo, house made napoli sauce, toasted turkish bread (gfo, df)

Mains

\$38 - MSA, 275g Scotch Fillet Steak – poached carrots, broad beans, onion jam, red wine butter sauce (gf)

\$35 - Roasted lamb rump – fondant potato, green beans, cherry tomatoes, jus (gf)

\$35 - Seafood risotto – scallops, prawns, calamari, mussels, rocket, parmesan, orange vincotto dressing (gf)

\$35 - Fish of the day – please ask you host for today's fish special (usually gf)

\$35 - 2 hrs Sous vide duck breast – rosemary gnocchi, spinach, green beans, vincotto glazed beetroot (gfo)

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Sides

\$10 - Chunky potato chips – hand cut, house made aioli (gf, vo)

\$7 - French Fries – tomato sauce (v, df)

\$9 - Sweet potato chips – sweet chilli balsamic aioli (vo)

\$7 - Roasted seasonal vegetables (v, df)

\$7 - Garden salad – mint, apple, lemon dressing and our house made balsamic (v, df)

\$7 - Rocket & parmesan – roast almonds, house made orange Vincotto dressing (v, df)

v – vegan vo - vegan option available gf - gluten free gfo - gluten free option available df - dairy free m - main option available

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**WINNER - Best Contemporary Australian Restaurant on the Sunshine Coast' in the Savour Australia
Restaurant & Catering HOSTPLUS Awards for Excellence.**

"Pomodoras is not trying to be anything it's not, but anything it does is done really well. I like the synthesis."

– The Courier-Mail

Pomodoras Vegetarian Menu



Starters

- \$10 - Rosemary smoked garlic butter - organic ciabatta cob (gfo)
- \$15 - Organic ciabatta cob - our own balsamic dressing & olive oil
- \$16 - Bruschetta - Turkish bread, diced tomato, basil, house made balsamic dressing (gfo, v, df)
- \$18 - Eggplant & feta croquettes - rocket, tomato & olive compote, apple rosemary dressing (gf, m \$28)

- \$25 - Antipasto platter for 2 - served with toasted Turkish bread
olives, eggplant croquette, grilled artichoke, buffalo quark, balsamic glazed mushrooms (gfo, vo)

Salads (gf)

- \$20 - Warm Artichoke salad - Grilled artichoke, roasted pumpkin, pine nuts (v, df)
- \$18 - Greek salad - olives, feta, red onion, cucumber, lemon dressing, house made orange Vincotto (vo)
- \$18 - Tomato & basil salad - buffalo quark, macadamias, house made balsamic dressing (vo)

Pasta/Mains

- \$30 - Mushroom risotto - spinach, cherry tomatoes, roasted macadamias, truffle oil, parmesan (gf, vo)
- \$28 - Fennel & tomato ravioli (house made) - house made blue cheese sauce, rocket, almonds
- \$20 - Fettuccini - house made Napoli sauce, olives, parmesan (vo, df)
- \$28 - Rosemary gnocchi (house made) - cherry tomatoes, spinach, orange vincotto glazed beetroot, roast pumpkin, buffalo quark (vo)

- \$20 - Cajun spiced veggie burger - chick pea, pumpkin, toasted turkish bun, marinated apricots, feta, sweet potato chips (available lunch only)

v - vegan vo - vegan option available gf - gluten free gfo - gluten free option available df - dairy free m - main option available

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Pomodoras Dessert Menu



\$15 - Vanilla crème brulee – strawberry short bread tower (gf)

\$15 - Brioche doughnuts – vanilla chantilly cream, cinnamon sugar, raspberry coulis, strawberries

\$15 - Sticky fig pudding – rosemary scented caramel sauce, homemade vanilla bean ice-cream

\$16 - Caramelized apple tarte tatin – roasted plum ice cream

\$16 - Warm chocolate fondant – homemade passionfruit parfait (gf)

* this is our famous signature dessert – chocoholic heaven *please allow 15 minutes

\$14 -Trio of homemade ice creams (gf) - ask to see the black board for today's flavours

3 Cheese platter - \$25

Gorgonzola / award winning Maleny vintage cheddar / creamy Tasmanian brie
- water crackers, homemade chutney and sliced apple

\$10 - Normal Affogato - Montville organic coffee and homemade vanilla bean ice-cream

\$14 - Liqueur Affogato - Frangelico / Tia Maria / Baileys

\$10 - Liqueur coffee - layered with Maleny dairies cream

Jameson / Baileys / Amaretto / Vodka / Brandy / Cointreau / Tia Maria / Rum / Frangelico

20% surcharge on public holidays

*A word from our diners... **Just what we needed**" My husband and I were desperate for some quality time together. We are foodies and love it when we get it right when we try somewhere new....Today we planned lunch in Maleny. We imagined a warm and friendly welcome edged with that knowledge that you only get when your server KNOWS the food and ENJOY what they do. We got it. It's not very often it all comes together. Today it did....Paula M*