

# LARGE PLATES

## Seafood Platter

Mussels, prawns, oysters, calamari, pulpo,  
barramundi wings, chips & salad

115

## Whole Mediterranean Chicken

Marinated with harissa and lemon, yuzu yoghurt,  
potato and tabouleh salad, infused oil

76

## Lamb Kleftiko

Slow cooked lamb shoulder, olives, potato,  
carrots, oregano, tabouleh, tzatziki sauce

80

# DESSERT

## Chocolate Sin Cake (GF)

Pistachio crumble, strawberries & blueberries

15

## Apple Crumble Cheesecake

Coconut & Vanilla sorbet, caramel

15

## Pavlova (GF)

Seasonal fruits, passionfruit sorbet & whipped cream

15

*lains*  
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10% surcharge on Sundays and 15% on public holidays

# MEZZE

## Pita Bread

18

## Freshly Baked House Bread

20

Add:

## Jamon Serrano

Cured serrano ham, green chilli

15

## Mixed Pickled Veg

Selection of house made pickles

8

## Marinated Olives & Tzatziki

Mixed olives, garlic cucumber yoghurt,  
mint, dill, lemon

14

## Hummus & Romesco

Chickpea dip, paprika, leek oil,  
roasted capsicum, tomato dukkha

8

## Bone Marrow & Confit Garlic

Confit garlic, infused rosemary salt 10

## Olive & Labneh Dip

Garlic butter, parsley, oregano

12

## Burrata & Hot Honey

Vanilla burrata, hot honey, smoked  
leek oil

15

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# ENTREES

## Oysters

Natural, mignonette, Kilpatrick, yuzu soy  
7ea

## Beef Carpaccio

Lavosh, arugula, anchovy aioli, truffle oil,  
capers, Grana Padano  
25

## Tiger Prawns

Seasoned and seared, chermoula, lemon & mint  
vinaigrette, tabouleh  
26

## Scallops

Hervey Bay scallops, spiced pumpkin puree,  
onion fig, garlic herb butter  
27

## Charred Padron Pepper (V) (VV)

Crumbled feta, olives, house vinaigrette  
24

## Beet & Moutabel (VV)

Caramelised beetroot, heirloom tomato,  
moutabel, smoked leek oil, pine nuts,  
currants, crispy sweet potato,  
pomegranate arils  
25

# MAINS

## Octopus

Smoked beans, fermented cabbage, citrus dressing,  
tabouleh, pomegranate glaze  
40

## Herb Crusted Barramundi

Broccolini, baby carrots,  
olive & sun-dried gremolata  
41

## Grilled Snapper

Tomato & olive concase, spinach, romesco,  
butternut pumpkin  
45

## Lamb Ribs

Tomatillo BBQ sauce, pomegranate & quinoa salad  
36

# SIDES

Floriana House Salad 12

Potato Tabouleh 11  
with sundried tomato &  
confit garlic

Charred Broccolini 15

Chips 9

# MAINS

## **300g Porterhouse**

150-day grain-fed MB2+ beef, asparagus,  
Bordelaise mustard

49

Add:

## **Grilled Tiger Prawns**

Chermoula marinade

12

## **Bone Marrow**

Confit garlic, infused rosemary salt

7

## **Chilli Mussels**

1kg Tasmanian mussels, chilli, garlic,  
white wine Napolitana, toasted sourdough

55

## **Mediterranean Chicken**

Marinated in harissa and lemon, yuzu  
yoghurt, potato and tabouleh salad,  
infused oil

38

## **Haloumi & Veg Souvlaki (V)**

Marinated miso glaze, spiced pumpkin  
puree, crispy chickpeas

36

## **Mushroom & Cabbage (VV)**

Grilled and glazed with spicy pepper and  
roasted capsicum

30

# SALADS

## **Insalata di Mare**

Prawns, mussels, calamari, octopus, cherry  
tomatoes, parsley, Mediterranean dressing,

lettuce gems

28

## **Calamari Salad**

Marinated and charred, fermented cabbage &  
kohlrabi, mandarin, citrus dressing, hummus,  
cherry tomatoes, cucumber, mixed lettuce

25

## **Niçoise**

Seared tuna, poached potatoes, charred beans,  
cherry tomatoes, olives, tabouleh, soft boiled  
eggs, cucumber, pickled onion, house dressing,  
baby gems, raddichio

29

## **Caesar Salad**

Croutons, anchovies, caesar dressing, Grana  
Padano, romaine lettuce

25

## **Sardine Cypriot Salad**

Tzatziki, quinoa, onion, tomato, slaw,  
currants, pumpkin, parsley, almonds,  
house dressing

27

## **Falafel Salad (V) (VV)**

Cherry tomatoes, cucumber, roast capsicum,  
olives, quinoa, lettuce, romesco & tzatziki

27

# PIZZA

## **Margherita (V)**

Sugo, oregano, basil, Vanella mozzarella, garlic  
infused olive oil

26

## **Salami**

Sugo, salami, calabrese, Vanella mozzarella

28

## **Pollo Schawarma**

Sugo, Middle Eastern grilled chicken, red onion,  
roasted capsicum, garlic yoghurt, Vanella mozzarella

29

## **Pescatore**

Sugo, salmon, mussels, calamari, prawns, pulpo,  
arugula, chilli flakes, Vanella mozzarella

31

## **Spicy Lamb**

Turkish spiced lamb mince, roasted capsicum, mint  
garlic yoghurt, Vanella mozzarella

29

## **Ortolana (V)**

Sugo, aubergine, zucchini, mushroom, artichokes,  
romesco sauce, Vanella mozzarella

29

## **Jamon Serrano**

Pate de Calabaza, Grana Padano, feta, jamon serrano,  
arugula, almonds

32

## **Burrata Pesto (V)**

Pea basil pesto, parmesan, mushroom, truffle oil,  
Vanella burrata & mozzarella

33

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# PASTA & RISOTTO

## **King Oyster Mushroom & Butter Pumpkin**

### **Risotto (V)**

Spinach, zucchini, pumpkin, crispy sage

28

## **Tomato & Chorizo Risotto**

Sundried tomato, basil, asparagus, feta

30

## **Lamb Ragù**

Pappardelle pasta, Napolitana, lamb jus,  
spinach, Grana Padano

36

## **Puttanesca Burrata**

Pappardelle pasta, anchovies, Kalamata  
olives, capers, confit garlic,  
Vanella burrata

36

## **Frutti di Mare**

Linguini pasta, prawns, calamari, Moreton  
Bay bugs, mussels, Napolitana sauce

44

## **Polpo & Calamari**

Fregula, confit garlic, onion, Napolitana  
sauce, chilli flakes, zucchini, peas,  
basil, prawn bisque

39

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