

LARGE PLATES

Seafood Platter *M*

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

115

Mezze Platter (V)

Hand stretched pita bread, feta, hummus, romesco,
olive labneh dip, falafel salad, pickled vegetables

60

Lamb Kleftiko

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

90

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
FLORIANABOUTIQUEHOTEL.AU

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 A

Natural, mignonette, Kilpatrick, yuzu soy
7ea

Beef Carpaccio

Crostini, arugula, anchovy aioli, truffle oil,
capers, Grana Padano
26

Tiger Prawns A

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

Scallops A

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

Charred Padron Pepper (V) (VV)

Crumbled feta, olives, house vinaigrette
24

Beet & Tomato Carpaccio (VV)

Beetroot, tomato, mmoutabel, smoked leek oil,
walnuts, currants, arugula, pomegranate glaze,
fig onion jam
25

MAINS

Octopus I

Tirokofteri, potato and beans, olives, infused
chilli oil
40

Herb Crusted Barramundi A

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

Market Fish A

Seasoned and grilled, tomato & olive
concasse, spinach, romesco,
butternut pumpkin
45

SIDES

Floriana House Salad 12

Potato Tabbouleh 11
with sundried tomato &
confit garlic

Charred Broccolini 15

Chips 9

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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

10

Chilli Mussels ^A

1kg Tasmanian mussels, chilli, garlic,
white wine Napolitana, toasted sourdough
mild, medium or hot

55

Mediterranean Chicken

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

38

Lamb Ribs

Tomatillo BBQ sauce, pomegranate & quinoa
salad

36

Miso Eggplant (V)

Mushroom medley, roasted capsicum,
zucchini, tabbouleh & currant, spiced
pumpkin hummus, arugula, crispy chickpeas

36

SALADS

Insalata di Burrata

Beetroot hummus, Vanella burrata, pistachio
dukkah, cherry tomatoes, sultanas, tabbouleh

27

Calamari Salad ^I

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

26

Niçoise ^I

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 ^A

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

26

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 A

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 A

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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