

MISSING GORILLA

Thurs & Fri: 11:30am - 11:00pm | Sat: 8:30am - 11:00pm | Sun: 8:30am - 8:00pm

linktr.ee/missinggorilla | Menu by Head Chef Megh



WOOD FIRED PIZZA

UNTIL 9:30PM

SENIORS SERVE IS 50% OFF*

Garlic & Herb - Garlic, mozzarella & fresh herbs **V**

Bufalina Margherita - Tomato base, mozzarella & basil
(add anchovies +4) **V**

Pepperoni - Tomato base, pepperoni, parsley & cheese

Mushroom - Mushrooms 2 ways, oyster & button, artichokes & basil on a garlic base

Chorizo - Chorizo, red capsicum, mozzarella & basil

Real Hawaiian - Leg ham, fresh pineapple, mozzarella & parsley

Veggie Mountain - Garlic, mushrooms, capsicum, jalapenos, artichokes, chargrilled asparagus, mozzarella & parsley **V VEO**

Capricosa - Ham, mozzarella, olives, anchovies & parsley

Roast Sweet Potato - Sweet potato, olive oil base, spinach, thyme & goats cheese sauce **V**

Spiced Chicken - Spiced chicken, house made blue cheese sauce, capsicum, red onion & fresh basil

Pulled Pork - Slow cooked pulled pork, mozzarella, BBQ sauce, spinach & fresh parsley

Calabrese - Salami, mozzarella, mushroom, olives, rocket & red capsicum

From the Ocean - Marinara mix, mixed garlic and Napoli sauce, mozzarella, red onion, olives, parsley & lemon wedge

Meat Mountain - Mozzarella cheese, leg ham, bacon, chorizo red capsicum, parsley & BBQ sauce

Burrata - House made tomato base, prosciutto, burrata cheese, rocket & balsamic

SALADS | STARTERS | SHARE

UNTIL 9:00PM

SENIORS SERVE IS 50% OFF*

23 **Beer Battered Chips** - Served with our house made aioli and tomato relish
(add cheese & gravy sides +5) **V VEO** 15

26 **Bruschetta** - Grilled sourdough, tomato, red onion, pesto, balsamic glaze & parmesan cheese **V VEO** 21

28 **Trio of Dips** - Chefs choice of dips served with crispy wood-fired bread **V GFO** 20

29 **Grilled Saganaki** - Fig & citrus compote, lemon, Balsamic **V GF** 22

29 **Pulled Lamb Sliders (3)** - Slow cooked lamb with zesty coleslaw
(6 sliders for 38) 24

29 **Rocket & Pear Salad** - Pear, rocket, walnuts, blue cheese w/ citrus dressing
(add chicken +8 or prawn +8) **V GF** 23

30 **Bean Salad** - Mixed beans, salad leaves, cherry tomato, onion, pepitas, cucumber, goats cheese & citrus dressing (add pulled lamb, chicken or prawn +8) **V GF** 24

31 **Pork Bao (3)** - Slow cooked BBQ pulled pork, mixed salad & homemade apple chilli sauce 30

31 **Salt & Pepper Calamari** - Crumbed calamari, house made aioli, rocket & lemon wedge **GF** (add chips +4) 29

32 **Spicy Buffalo Wings (8)** - House made Buffalo wings with blue cheese dressing & rocket **GF** (add chips +4) 32

33 **Cheese Board (cheeses of the week x 3)** - Roasted nuts, dried fruit, fresh pear, lavosh, quince, sourdough, fig & citrus 30

(Signature dishes)

as starter or share

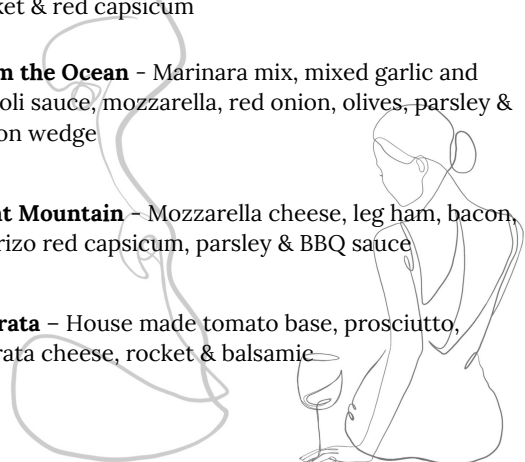
33 **Sticky Fried Chicken** - Chicken breast, fresh chilli, spring onion, sesame seeds, thick sticky sauce with a honey backbone - lil' bit of heat, lil' bit of sweet 18 30

33 **Chilli Mushrooms** - Beer battered button mushrooms, fresh chilli, spring onion, sesame seeds, thick sticky sauce with a honey backbone, lil bit of heat, lil bit of sweet **V VE GF** 16 25

SENIORS' CARD TO BE PRESENTED AT THE TIME OF PURCHASE TO RECEIVE THIS OFFER. SENIORS SERVE IS 50% SMALLER THAN NORMAL SERVE.

PLEASE NOTE OFFER NOT AVAILIABLE ON EVENTS OR BAND NIGHTS

ALL PIZZAS AVAILABLE ON A GLUTEN FREE BASE



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LARGER MEALS | SHARE

UNTIL 9:00PM

SENIORS OFFER UNAVAILABLE

Classic Chicken Parmigiana - Crumbed chicken breast, napoli sauce, ham, cheese, garden salad & chips 31	Grass-Fed Porterhouse Steak 250g - Cooked medium, sauteed veg, herb butter (add chips +4) (mushroom sauce, Red wine jus +2) GF 39
Eggplant Steak - Roasted eggplant, homemade tomato puree & mixed roasted veg V VE GF 31	Smokey Pork Ribs - Smokey wood-fired pork rib rack, served w chips and salad 39
Chicken Burger - Spiced chicken breast, brioche bun, aged cheddar, garlic aioli, mixed leaves, onion, tomato & chips 32	Antipasto Platter (for 2) - Whole gherkins, buratta cheese, sliced pastrami, prosciutto, gricini, olives, feta, sundried tomatoes, prawns, artichoke, chorizo, house dips & wood-fired bread GFO 59
Beef Burger - Brioche Bun, crispy bacon, cheddar cheese, mixed leaves, tomato, pickles, onion jam, tomato relish & chips (add extra patty +6 or egg +3) 32	Tasting Platter (for 2 or 3) - Pulled lamb sliders, buffalo wings, kalamata olives, house dips, sticky chicken, calamari & wood-fired bread (3 person share for 72) 57
Veggie Burger - Homemade Fried veggie patty, brioche bun, cheddar cheese, mixed leaves, tomato, onion, aioli, mild peri peri sauce & chips V 32	Lamb Bites - Spiced Lamb, homemade mint and yogurt sauce, garden salad, hummus & wood-fired bread GFO (add chips +4) 30
Barramundi - Crispy skinned barramundi, sweet potato mash, charred asparagus & fingerlime GF 35	

Signature dish

Wood-Fired Whole Lamb Shoulder (for 2+) - Roast veg, red wine jus, herb butter GF 95

KIDS MENU

UNTIL 9:00PM

Kids Margherita Pizza - Tomato base & mozzarella V 12	Kids Burger - Beef patty & cheese served with chips 13
Kids Fish & Chips - Beer battered flathead served with chips 14	Kids Grilled Chicken - Grilled chicken served with chips 15
Kids Schnitzel - Chicken schnitzel served with chips 13	

Change kids chips to veg +2

SOMETHING SWEET

UNTIL 10:00PM

Sticky Date Pudding w/ housemade butterscotch, ice-cream & whipped cream 14	Fruit Tarts w/ ice-cream & whipped cream 13
Chocolate Brownie w/ chocolate ganache sauce, ice-cream & whipped cream 14	Warm Apple Crumble w/ ice-cream & whipped cream 13
Churros (6) w/ cinnamon, chocolate ganache, ice-cream & whipped cream 14	Assorted Cakes w/ ice-cream & whipped cream (see front cake cabinet) 13
Tiramisu w/ Fresh strawberries, chocolate ganache sauce, ice-cream & whipped cream 15	Assorted macaroons (3) served with ice-cream/IceCream 10
1 scoop of Ice Cream served in a cup or cone from 5	2 scoops of Ice Cream served in a cup or cone from 8
Dessert Board (4-6) Chefs selection of desserts served with caramel sauce and chocolate ganache sauce, ice-cream & M&M's 35	