

It is wonderful to have you here for breakfast and lunch and now on Thursday, Friday and Saturday nights for dinner. For any special requirements please talk to the manager of the day, we will do our best to assist.

The Team at Daisy's is committed to provide you with delicious, healthy and suitable meals for most pallets, in a friendly & relaxed environment.

What we do not use at Daisy's are preservatives, palm oils, vegetable or canola oils, MSG or artificial colours. What there is though is locally and internationally sourced food & beverages, free range, rspca approved, sustainable and organic products wherever possible. We make all our base stocks, sauces, desserts and cakes in house, from scratch with a lot of love put into every meal.

Daisy's Place is owned by Sue Joseph a Sunshine Coast local who also owns Basset Barks a composting and landscape facility in the Glasshouse Mountains. Sue grew up in the town of Mooloolah and has fond memories driving past the rustic cabin and seeing Daisy serving through the glass window which many of you may remember.

The Historic Tea House that has been serving since the 1920's – formally The Famous Rustic Cabin – now changed name to Daisy's Place to honour the beautiful lady that lived and loved the beautiful Sunshine Coast.

Sue and the team of Daisy's are very excited that this landmark is once again a warm & inviting meeting place for family & friends as they travel in and around the Sunshine Coast.

Please also know there is a private dining room available upstairs available for you to enjoy. Please see the manager of the day to book this or to help you organise your special event at Daisy's Place. We do appreciate you supporting Daisy's Place and we would love it if you like our Facebook page.

Lots of love from Sue Joseph, the kitchen and front of house team

*Our gorgeous team in the kitchen are using a lot of cooking methods, products and words that are not common for us
"not chefs" – on the last page of this menu you will find most of these things explained.*

Relax, indulge, have fun and share the love xx the Daisy's Team

Bruschetta of the day 18 *Gluten free available*

2013 Villa Maria Two Valley, Sauvignon Blanc, Marlborough, NZ 10

Pan fried King Prawns with chardonnay vinegar, lemon and tomato dressing 24 *Gluten free available*

2013 Shaw & Smith, Sauvignon Blanc, Adelaide Hill, SA 12

Potato and camembert croquette with homemade beetroot aioli 16

2013 Cape Mentelle, Sav/Blanc Sémillon, Margaret River, WA 11

Scallops Mornay with pork crackling and parmesan crisp 23

2013 Catalina Sounds, Pinot Gris, Marlborough, NZ 12

Fraser Island Spanner crab with horseradish pannacotta, avocado and heirloom tomato veloute 24 *Gluten free available*

2012 Josef Chromy, Chardonnay, Relbia, TAS 14

Heirloom tomato and mozzarella salad with basil, balsamic glaze and red wine vinaigrette 19 *Gluten free available*

Something light and bubbly goes lovely with this dish try a glass of Nv Veuve D'argent, Loire, France 10

Roasted beef with rocket, parmesan, horseradish foam and fried homemade gnocchi 21 *Gluten free available*

2012 Cape Mentelle, Trinders, Cab Merlot, Margaret River, WA 12

Tutu's vegetarian spring roll and a lucky money bag with traditional Thai sauce 16

2013 Shaw & Smith, Sauvignon Blanc, Adelaide Hill, SA 12

Warm roasted beetroot, feta, walnuts, quinoa, freekah and sweet potato 19

NV Pelorus, Cloudy Bay, Marlborough NZ 11

Please be aware that our commercial kitchen uses nuts, dairy, seafood and other products containing possible allergens and therefore, traces of these may be present. Prices include the GST, that goes to the Australian government.

Grilled Haloumi and Vegetable Stack with fried polenta, pesto, tomatoes and Balsamic glaze 29 *Gluten free available*

2013 Catalina Sounds, Pinot Gris, Marlborough, NZ 12

Queensland Barramundi fillet with herb buttered calamari, kipfler potatoes and sweetcorn puree 36 *Gluten free available*

2013 Cloudy Bay, Sauvignon Blanc, Marlborough, NZ 14

Duo of lamb - pressed lamb shoulder and rack of lamb served with date and eggplant chutney, curried zucchini linguini and silverbeet spinach 39 *Gluten free available*

2009 Sandalford, Cabernet Sauvignon, Margaret River, WA 16

300g slow cooked Black Angus Striploin with charred corn, truss tomatoes, carrots, zucchini, beetroot relish, onion jam and paprika butter 38 *Gluten free available*

2011 St Hallett Blackwell, Shiraz, Barossa Valley, SA 16

Bangalow Sweet Pork Belly and Scallops with honey and celeriac puree, poached baby pear and chorizo crumbs 35 *Gluten free*

2012 Domaine Zind Humbrecht Pinot Blanc 13

Chicken breast with Mooloolaba Prawns in garlic cream sauce, mashed potatoes and seasonal greens 37 *Gluten free*

This dish is perfectly matched with a glass of the 2012 Josef Chromy, Chardonnay, Relbia, TAS 14

Grilled Tasmania Salmon with quinoa and freekah salad, truffled hollandaise and asparagus 34 *Gluten free available*

2012 Josef Chromy, Chardonnay, Relbia, TAS 14

Beans tossed in roasted almond butter 9 *Chips with lime salt and garlic aioli* 9

Potato wedges with sour cream and sweet chilli sauce 12

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Chocolate Trio with honeycomb and caramel popcorn 19 *Gluten free available*

Deconstructed Lemon meringue with lemon curd and sorbet 19 *Gluten free available*

2012 Alassia Moscato D'asti, Piedmont, Italy 10

Traditional Crème Brûlée served with ice cream 18 *Gluten free available*

2009 Chartreuse de coutet, Sauternes, France 14

Cinnamon doughnuts with chocolate dipping sauce and mixed berries coulis 18

Campells Classic Muscat, Rutherglen, Vic 12

Smashed Pavlova with elderflower and seasonal fruits 18 *Gluten free available*

Selection of hard and soft Australian and international cheeses served with date and eggplant chutney 21

Warm, sweet, heat - Affogato, frangelico, espresso, coffee ice-cream 19 *Gluten free available*

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Kitchen Jargon – the most used word in the kitchen is “BEHIND” something that we all understand – in a commercial kitchen there is not time for accidents and sometime you feel like they are talking a different language

Pannacotta - Panna cotta is originally an Italian dessert made by blending thick cream, egg white and honey. The blend is then baked in a water bath in a low oven. The original panna cotta really does feel and taste like “cooked cream,” but requires very careful monitoring of oven temperatures and timing. With the years the recipe has been changed into simmering together cream, milk, and sugar, mixing this with gelatine, and letting it cool until set. Our team has changed this sweet favourite into something savoury to comply the Fraser Spanner crab. This recipe is still based on cream, milk and gelatine but the sugar is replaced by salt and horseradish.

Heirloom tomato - An heirloom tomato is an open-pollinated (non-hybrid) heirloom cultivar of tomato. They are grown for a variety of reasons, such as historical interest, access to wider varieties, and by people who wish to save seeds from year to year, as well as for their taste, which is widely perceived to be better than modern tomatoes. They do, however, have a shorter shelf life and are less disease resistant than most commercial tomatoes.

Veloute - A velouté sauce along with tomato, Hollandaise, Béchamel and espagnole, is one of the sauces of French cuisine that were designated the five “mother sauces” by Auguste Escoffier in the 19th century, which was a simplification of the “Sauce Carême” list of Marie-Antoine Carême. The term velouté is from the French adjectival form of velour, meaning velvet. In preparing a velouté sauce, a light stock such as tomato in our case, is thickened with a blond roux. The ingredients are equal parts butter and flour to form the roux, a light stock, and salt and pepper for seasoning.

Quinoa - Quinoa grain has been called a superfood. Nutritional evaluations indicate that quinoa is a source of complete protein. The grain is a good source of dietary fiber and phosphorus and is high in magnesium and iron. It is a source of calcium, and thus is useful for vegans and those who are lactose intolerant. It is gluten-free and easy to digest. The grain may be germinated in its raw form to boost its nutritional value, provided that the grains are rinsed thoroughly to remove any saponin. It has a notably short germination period: only 2–4 hours in a glass of clean water is enough to make it sprout and release gases, as opposed to 12 hours with wheat. This process, besides its nutritional enhancements, softens the seeds, making them suitable to be added to salads and other cold foods.

Homemade Gnocchi – “nocchi” are various thick, soft doughs dumplings that may be made from semolina, ordinary wheat flour, egg, cheese, potato, breadcrumbs, or similar ingredients. Like many Italian dishes, there is considerable variation in recipes and names across different regions. For example, the Tuscan malfatti are a sort of flour, ricotta, and spinach gnocchi; the Pugliesecavatielli are flour-based, gnudi have much less flour and so on. Our gnocchi are home made with potato and rolled by hand.

Horseradish foam – Have you watched Masterchef? Foams are a great way to bring new textures to your meals. To make horseradish foam, we bring cream and milk up to boil, remove this from the stove and add the grated horseradish and allow cooling. While this is cooling down the sauce takes on the beautiful taste and smell of the horseradish. After cooling we pass it through a sieve, taste and season. Before we start service we place the smooth liquid into a ½ litre siphon (cream gun), turn upside down and charge once.

Polenta - Once a peasant food, polenta has been celebrated in all types of cuisine, most noted for its versatility. This humble, cornmeal dish can be made into lovely, eye-catching terrines or simply buttered with cheese and cream for a complementary side dish to meat or seafood. Not only is it something different to have along some beautiful meals but it is also gluten free.

Bangalow Sweet Pork Belly - Bangalow Sweet Pork has a group of dedicated Pork Producers that adhere to our Feeding and Breeding programs that have been formulated to produce the best naturally tasting pork. Our producers have many years of experience and are all dedicated to our Quality program that includes: • NO ANTIBIOTICS • NO ADDED HORMONES • NO GENETICALLY MODIFIED FEEDS USED. The result is a superior product "Bangalow Sweet Pork" - a tender, juicy, delicious pork. Bangalow's Trademark is guarantee of consistency and outstanding eating quality that will delight the most discerning palate.

Freekeh - Freekeh is a cereal food made from green wheat that goes through a roasting process in its production. The wheat is harvested while the grains are yellow and the seeds are still soft; it is then piled and sun-dried. The piles are then carefully set on fire so only the straw and chaff burn and not the seeds. It is the high moisture content of the seeds that prevents them from burning. The now roasted wheat undergoes further thrashing and sun-drying to make the flavor, texture, and color uniform. It is this thrashing or rubbing process of the grains that gives this food its name, farik or “rubbed.” The seeds are now cracked into smaller pieces so they look like a green bulgur.