

- BREADS, STARTERS & SHARES -

TUSCAN GARLIC BREAD (4 PIECES) (V)	8
	W/ CHEESE 10
SWEET CHILLI & MOZZARELLA BREAD (V)	14.9
hand stretched pizza bread w/ sour cream swirl (from La Bocca pizza kitchen)	
CHARRED FLAT BREAD + TRIO OF DIPS (VG)	13
locally made, beetroot + hummus + basil pesto dips	
BASKET OF FRIES (V)(GF)	6.5
w/ tomato sauce	SMALL 8.5
BASKET OF SWEET POTATO FRIES (V)	10
w/ sour cream + sweet chilli sauce	
HALOUMI FRIES (V)	15
w/ za'taar savoury yoghurt + lemon	
AUSTRALIAN MIXED WARM OLIVES (VG)(GF)	6
marinated w/ rosemary + garlic + toasted almonds	
SOUP OF THE DAY	9.9
chef's creation + charred Tuscan bread	
CRISPY PEKING DUCK SPRING ROLLS (3 PIECES)	14.5
served w/ plum + garlic chutney	
FRIED-SPICY BUFFALO CHICKEN WINGS (1/2KG) (GF)	16.5
coated in spicy hot sauce + blue cheese dipping sauce + celery sticks	
CHARRED SMOKED CHORIZO (GF)	17
locally made chorizo + Currumbin RSL honey + pistachio dirt + handmade ricotta	
BLACK PEPPER & PORT WINE LIVER PÂTÉ	16.9
w/ farm style pickle + micro salad + cornichons + toasted baguette	
CHARCUTERIE PLATE (GF option)	20
bresaula + proscuitto + salumi + guindillas + grissini + olive oil + sorrel	
PORK BAO BUNS (3 PIECES)	16
char sui pork belly + pickled carrot + coriander + fried shallots + sesame + katsu dipping sauce	
HERVEY BAY SCALLOPS (6 PIECES) (GF)	24
w/ cauliflower piccalilli purée + proscuitto + sorrel	
SWEET POTATO CROQUETTES (4 PIECES) (VG)	15
fried kale + romesco + vegan aioli + sorrel + pepita seeds	
VEGAN CAULIFLOWER RISOTTO (VG)(GF)	20
pea purée + coconut + almond emulsion + micro salad + red pepper essence	

- SIDES -

PARIS MASH (V)	5
creamy buttered whipped potato	
PATATAS BRAVAS (V)	5
fried potatoes + spicy chipotle mayonnaise	
HOUSE SALAD (VG)	9
local crisp greens + cherry tomato + cucumber + carrot + sprouts + house dressing	
COS WEDGE (VG)	9
green goddess + pangrattato + pickled red onions	
CHARRED BROCCOLINI (VG) (GF)	12
w/ roasted chilli + smoked almond cream	
SEASONAL VEGETABLES (V) (GF)	7
w/ baked herb potato + spiced pumpkin + glazed carrot + broccolini + buttered corn + rich gravy	

ALLEYS MENU

- CLASSIC MAINS -

ROAST OF THE DAY (GF)	20
w/ baked herb potato + spiced pumpkin + glazed carrot + broccolini + buttered corn + rich gravy	
PASTA OF THE DAY	
chef's inspiration, please ask our friendly staff	
PANKO CHICKEN SCHNITZEL	22
fresh chicken breast, hand crumbed w/ your choice of sauce + house salad + fries	
NOT SO CHICKEN SCHNITZEL (VG)	23
plant based protein crumbed w/ house salad + fries + lemon + your choice of sauce	
CHICKEN PARMIGIANA	24
fresh chicken breast, hand crumbed, topped w/ napoli sauce + smoked Bangalow ham + mozzarella cheese + house salad + fries	
RENDANG BEEF CHEEK CURRY (GF)	27
lemongrass + coconut + kaffir lime + toasted peanuts + scented jasmine rice	
HONG KONG COMBINATION STIR FRY	24
char sui pork belly + prawns + chicken + hokkien noodles + seasonal Asian greens + hoisin sauce + bean shoots + sesame + aromatic herbs	
GUINNESS BEER BRAISED LAMB SHANK (GF)	28
rosemary + vegetable ragout + Paris mash + steamed broccolini + jus	

- SEAFOOD -

TASMANIAN SALMON (GF)	29
roasted salmon fillet + sautéed potatoes + broccolini + blistered tomatoes + romesco sauce	
FLASH FRIED SEAFOOD BASKET	25.5
Mooloolaba whiting + fried prawns + tempura scallops + salt & pepper squid + house salad + fries + tartare + lemon	
FISH & CHIPS	24.9
beer battered Mooloolaba whiting w/ house salad + fries + tartare + lemon	
SALT & PEPPER SQUID	22
served w/ house salad + fries + tartare + lemon	
CREAMY GARLIC PRAWNS (GF option)	SMALL 18.9
sautéed king prawns + rich garlic cream sauce + risotto + charred Tuscan bread + aged parmesan	
	LARGE 31.9

- GRILLS -

RUMP 200G (GF)	25
Nolan's Private Selection grain fed yearling (Gympie, QLD) served w/ house salad + fries + choice of sauce	
SIRLOIN 250G (GF)	32
natural marble MSA, (Cape Grim King Island & Flinders Island, TAS) served w/ house salad + fries + choice of sauce	
MESQUITE CHICKEN FILLET	25
breast marinated in South West spices + patatas bravas + sour cream + guacamole + cherry tomatoes	
STEAK TOPPER (GF)	9
sautéed king prawns in a rich garlic cream sauce (3)	
EXTRA SAUCE (GF)	3
creamy mushroom, diane, green peppercorn, café de Paris butter, merlot jus or gravy	

- BOWLS & SALADS -

MEXICAN BURRITO BOWL (GF) (VG option)	19
meat (beef or chicken) + Mexi rice + beans + Mexi slaw + guacamole + salsa + sour cream + corn chips	
LOADED NACHOS (GF) (VG option)	19
meat (beef or chicken) + beans + cheese + guacamole + salsa + sour cream + corn chips	
POKE TATAKI SALMON BOWL (GF)	22
w/ jasmine rice + pickled wakame + pickled ginger + spiced smashed avocado + carrot + radish + cucumber + edamame + umami dressing	
LEMON MYRTLE CHICKEN & COCONUT MACADAMIA SALAD (GF)	22.5
w/ local crisp leaves + bacon + cucumber + marinated tomato + red onion + feta + ranch dressing	
HAND MADE FALAFEL & QUINOA TABOULI BOWL (VG)	20
w/ beetroot + hummus + hemp seeds + crisp pita + olive oil + pomegranate drizzle	

- BURGERS -

MOROCCAN SPICED CHICKEN FILLET	21
w/ smashed avocado + lettuce + tomato + melted cheese + sweet chilli sauce + aioli + toasted bun + fries	
ANGUS BEEF	21
angus beef patty + melted cheese + lettuce + tomato + pickles + Big Al's burger sauce + aioli + toasted bun + fries	
NOT SO CHICKEN SCHNITZEL (VG)	21
plant based protein crumbed + smashed avocado + lettuce + tomato + sweet chilli sauce + vegan aioli + toasted bun + fries	

ADD ONS
locally smoked bacon - 2 / free range egg - 2 / grilled pineapple - 2 / gluten-free bun - 3

- SMALL APPETITES & KIDS -

LA BAMBINO PIZZA (FROM LA BOCCA PIZZA KITCHEN)	12.9
ham + mozzarella + Napoli sauce	
BEEF BURGER	12
beef patty + lettuce + cheese + tomato + fries	
MINI HOT DOGS (2 PIECES)	12
petite cheesy hot dogs + fries	
CRISPY FRIED CHICKEN STRIPS	12
served w/ fries + tomato sauce	
FISH & CHIPS	13.9
beer battered Mooloolaba whiting w/ house salad + fries + tartare + lemon	
ROAST OF THE DAY (GF)	15.9
w/ baked herb potato + spiced pumpkin + glazed carrot + broccolini + buttered corn + rich gravy	
LOADED NACHOS (GF) (VG option)	12.9
meat (beef or chicken) + beans + cheese + guacamole + salsa + sour cream + corn chips	
VEGGIE PASTA (V)	12
spaghetti + Napoli sauce + mozzarella	
MEAL UPGRADE	5
soft drink + gelati kids cup or cone	

Turn over for pizza & dessert

FROM OUR

LA BOCCA PIZZA KITCHEN

PLEASE NOTE PIZZAS MAY NOT ARRIVE AT THE SAME TIME AS OTHER MEALS.
NO MEMBER DISCOUNTS ON LA BOCCA PIZZA.

	LA MOMOA - SWEET CHILLI AND MOZZARELLA PIZZA BREAD + sour cream swirl	14.9
	THE CLEAN SHAVEN - GARLIC AND HERB PIZZA BREAD fresh herbs foraged from our garden + garlic + sea salt + EV00	8.9
	LA FU MANCHU fresh tomato + oregano + basil + mozzarella + parmesan	16.9
	LA GROUCHO MARX salami + mozzarella + parmesan + basil + olive oil	19.9
	LA CHAPLIN prosciutto + mushrooms + anchovies + mozzarella + parmesan + olive oil + rocket	19.9
	LA TOM SELLECK baby spinach + mozzarella + semi-dried tomato + mushroom + roasted capsicum + parmesan + rocket	19.9
	LA BADAMSINH JUWANSINH GURJAR (V) baby spinach + roasted eggplant + roasted pumpkin + marinated fetta + pine nuts + mozzarella	19.9
	LA EINSTEIN grilled chicken + mushroom + roasted capsicum + mozzarella + roasted garlic aioli	19.9
	LA BOCCA GRANDÉ salami + prosciutto + mushroom + roasted capsicum + Kalamata olives + oregano + mozzarella	19.9
	LA YOSEMITE SAM salami + bacon + ground beef + onion + secret BBQ sauce + mozzarella	19.9
	LA CHUCK NORRIS lemon garlic marinated prawns + roasted capsicum + rocket + roasted garlic aioli + mozzarella	22.9
	LA NED KELLY lamb + rosemary + mozzarella + fire roasted peppers + red onion + spinach	19.9
	LA BURT REYNOLDS pork belly + grilled pineapple + mozzarella + tomato + rocket	19.9
	LA DA VINCI (VG) mushrooms + artichokes + capsicum + olives + balsamic glaze + vegan cheese	19.9
	LA BAMBINO ham + mozzarella + special La Bocca Napoli sauce	S 12.9 L 16.9

GF BASE AND VEGAN CHEESE AVAILABLE.
Our Gluten-Friendly food is prepared in a kitchen where gluten is used.
Traces of Gluten may be found.

WEEKNIGHT SPECIALS

AVAILABLE FROM 5PM

MONDAY

\$15 SCHNITTY NIGHT

panko chicken schnitzel + house salad + choice of sauce + fries
+\$3 chicken parmigiana upgrade

TUESDAY

\$20 MEXICAN NIGHT

loaded nachos w/ corn chips + beans + meat (beef or chicken) + cheese + guacamole + salsa + sour cream + choice of Corona Extra, 150ml house wine or soft drink.

WEDNESDAY

\$18 CURRY NIGHT

chef selection of three international curries, served w/ traditional accompaniments

THURSDAY

\$20 STEAK NIGHT

250G sirloin served w/ house salad + fries + choice of sauce



We pride ourselves on being fresh and local and presenting the highest quality food.



Our Gluten-Friendly food is prepared in a kitchen where Gluten is used. Traces of Gluten may be found.



Our Chefs forage in our veggie gardens for fresh herbs and seasonal produce.

WE ARE PROUD TO SHOWCASE OUR LOCAL PARTNERS!



Coastal Fresh, Britt's Selected Meats, Charis Seafoods, Brasserie Bread, EVE Smallgoods, Innobake, Rainbow Meats, Northern Rivers Salumi, Fresco Cheese, FishnFresh, Norco Milk, Urban Micro Farmers, Delizia Gelati

[GF option]
GLUTEN
FRIENDLY
OPTION

[VG]
VEGAN

[VG option]
VEGAN
OPTION

[V]
VEGETARIAN

[GF]
GLUTEN
FRIENDLY

PLEASE ADVISE OUR STAFF IF YOU HAVE ANY
FOOD ALLERGIES OR SPECIAL REQUIREMENTS.

THE DECISION TO CONSUME A MEAL IS THE
RESPONSIBILITY OF THE DINER.



MEMBER DISCOUNTS
PLATINUM 30%, DIAMOND 40%

*15% surcharge applies on public holidays.

DESSERTS

OUR GELATERIA - ASSORTED FLAVOURS

kids cup or cone	4
single cup or cone	6
double cup or cone	8
1/2 L take home	12
1L take home	20

HOUSE MADE STICKY DATE PUDDING 13.5
w/ butterscotch sauce + vanilla bean gelati

DRUNKEN AFFOGATO (GF) 13.5
espresso coffee + vanilla bean gelati + your favourite liquor
(Frangelico + Baileys, Kahlua or Jameson)

CHOCOLATE FONDANT LAVA CAKE 13.5
w/ vanilla bean gelati + chocolate sauce

ALLEYS MESS 13.5
meringue + chantilly cream + lemon curd + Persian fairy floss
+ macaroon + toasted almonds + passion fruit

CANNOLI SEGUNDO 13.5
crème patisserie + chocolate drizzle + mascarpone +
pistachio dirt + seasonal berries

SEE OUR CAFE CABINET FOR MORE
TASTY TREATS

COFFEE



SMALL 4 / LARGE 5

Cappuccino

Flat White

Latte

Long Black

Piccolo

Short Black

Macchiato

Chai Latte

Mocha

Hot Chocolate

Vienna

Plain Affogato 5

Dirty Chai SMALL 4.5

LARGE 5.5

Babycino 2

TEAS



English Breakfast 4.5

Earl Grey

Peppermint

Lemongrass and Ginger

Chamomile

Sencha Green

Chai

choice of milk or water

+ honey on the side

EXTRAS



Extra shot 1

Vanilla / Hazelnut / 1

Caramel / Soy / Almond / 1

Lactose Free Milk 1