

Mariners

Entrée and Main \$98pp

Entrée

Freshly shucked coffin bay oysters (6) served natural, mignonette or lime & mint granita

Ocean trout, house cured, beetroot, burnt scallion emulsion, pickled mustard seed

Yellow fin tuna crudo, blood orange vinaigrette, finger lime, roe

Charred fremantle octopus, roasted aubergine, pine nuts, peperonata, basil

Burrata, pickled mushroom, olive tapenade, chive oil, sourdough

Tasmanian grass fed beef tartare, black garlic, egg yolk, lavosh

Seared scallops, cauliflower puree, crispy pancetta, prawn oil, pangrattato

Entrée Add On

Ars italica royal oscietra caviar 10 grams +\$110

Add a Mid-Course **recommended 2 people*

Char grilled half local crayfish, choice of side +\$80

Mains

Gold band snapper, herb crust, salsa verde, green peas

Whitsunday reef fish, sherry onions, nduja velouté, courgette

Bouillabaisse, queensland tiger prawn, black shell mussels, baby squid, saffron, grilled sourdough, rouille

Cape grim beef tenderloin, king brown mushroom, caramelised onion, potato pave, red wine jus +\$10

Bowen bugs (500g), chargrilled, burnt butter, charred lime, bois bourdran +\$10

Ricotta gnocchi, basil pesto, butternut pumpkin, halloumi, kale

Main Add On

Queensland tiger prawns (3) +\$25

Sides +\$18

Charred broccolini, pecorino, labneh, lemon

Honey glazed dutch carrots, cashew butter

Mixed leaf salad, candied walnuts, apple, goats cheese

Truffled kipfler potatoes, chives, garlic aioli

All guests must be over 14 years.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

Please note a 10% surcharge applies on sundays and 15% on public holidays.

A non-refundable 1.25% surcharge (inclusive of any applicable Sunday and Public Holiday surcharge) applies for all 'credit' and 'tap and go' transactions made via credit or debit card. Fee free payments can be made via EFTPOS upon your request to our staff. Once requested, please insert your card and select 'savings' or 'cheque'.

Mariners

Seafood Platter for two

\$250

Served with mixed leaf salad, fries and a selection of sauces and condiments

Includes both the hot and cold selection

Cold selection

Coffin Bay oysters

Salmon tartare

Coconut snapper ceviche

Hot selection

Chargrilled octopus

Qld tiger prawns

Bowen bugs

Loligo squid

Battered reef fish

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Desserts	\$20
Lemon tart, meringue, white chocolate crumb, mandarin sorbet, lemon gel	
Chocolate brownie, vanilla bean syrup, whipped mascarpone, strawberry	
Coconut pudding, mixed nut granola, fresh berries, berry sorbet, sour cherry gel	

Dessert Cocktails

Gentleman's Affair	\$28
Amaretto, hennessey vsop cognac, cinnamon stick, brown sugar cube.	

Espresso Martini	\$25
Vodka, kahlua, sugar, espresso	

Toblerone	\$27
Kahlua, frangelico, baileys, honey, cream, chocolate syrup	

Dessert Wines	glass
Konrad late harvest riesling sauvignon blanc NV, <i>Marlborough, NZ</i>	\$16.5
De bortoli 'noble one' botrytis semillon 2019, <i>Riverina, NSW</i>	\$20
Campbells rutherglen topaques muscat, <i>Murray Valley, VIC</i>	\$21.5

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