



## Entrees

House baked focaccia, olive oil and balsamic served with a dip of the day	NF, EF	8
Freshly shucked oysters <i>one per serve</i>		
Natural	NF, GF, DF, EF	4.5
Red wine mignonette	NF, GF, DF, EF	5
Chilli lime & soy dressing	DF, EF	5
Chef's daily creation		5
Whole crispy fried school prawns	NF, DF	18
<i>Sriracha aioli, lime</i>		
Three cheese aranchini	V, NF	16
<i>A blend of Roaring Forties blue cheese, Grana Padano &amp; Meredith goats cheese served with salsa verde</i>		
Honey soy glazed chicken wings	DF, EF	18
<i>Seasame seed, crispy shallots</i>		
Moreton bay bugs	EF	28
<i>Green nahm jim dressing, young coconut, kaffir lime, fried shallots garnished with shredded crispy confit duck and palm sugar caramel</i>		

## Salads

Smoked salmon	NF, DF, EF	27
<i>Baby cos lettuce, avocado, red radish, Spanish onion, tomato dressed with a citrus vinaigrette</i>		
Roasted baby beetroot	V, GF, EF	19
<i>Black quinoa, bitter leaf lettuce, Meredith goats cheese, toasted walnuts, balsamic emulsion</i>		
Caprese	V, GF, EF	17
<i>Baby cos lettuce, mozzarella cheese, tomato &amp; basil pesto</i>		
<i>Add chicken</i>		7

## Burgers

<i>All burgers are served with beer battered fries</i>		
100% grainge beef	NF, EF, DF	22
<i>Lettuce, tomato, Spanish onion, pickles, cheese, tomato sauce, American mustard</i>		
<i>Add bacon</i>		2.50
Fish fillet	NF, DF	20
<i>Battered barramundi, tomato chutney, cos lettuce, Sriracha aioli</i>		



## Mains

Fish 'n' chips <small>NF, DF</small>	27
<i>Battered local salt water barramundi fillet, beer battered chips, garden salad, sauce gribiche, lemon</i>	
Local reef fish <small>NF, GF, EF</small>	Market Price
<i>Sun choke puree, Mediterranean salsa, artichoke crisps</i>	
Steak of the day	Market Price
<i>Your waiter will inform you of chefs daily creation</i>	
Chargrilled lamb cutlets <small>NF, EF</small>	42
<i>Chargrilled herb marinated lamb cutlets, Israeli couscous salad, Kalamata olives, grilled marinated vegetables, orange &amp; sumac yoghurt</i>	
Twice cooked pork belly <small>GF, DF, NF, EF</small>	28
<i>Twice cooked maple glazed BBQ pork belly, pickled fennel, house made BBQ sauce, crispy kale, crackle dust</i>	
Grilled haloumi cheese <small>V, NF, EF</small>	24
<i>Israeli couscous salad, Kalamata olives, grilled Mediterranean vegetables, orange &amp; sumac yoghurt</i>	
Thai green seafood curry <small>DF, GF, EF</small>	35
<i>Queensland prawns, squid, local reef fish, clams, spiced jasmine rice</i>	
Summer linguini <small>V, EF, NF</small>	24
<i>Light blue cheese cream sauce, asparagus, green peas, tomato concasse, parmesan</i>	

## Side Dishes

Beer battered chips, paprika salt, garlic aioli <small>V, EF, NF, DF</small>	9
Roasted kipfler potato, rosemary butter, sea salt <small>V, EF, NF, GF</small>	9
Seasonal steamed greens, nori butter, sea salt <small>V, EF, NF, GF</small>	9
Garden salad, dashi vinaigrette <small>V, EF, NF</small>	7



## Desserts

Mango panna cotta V, GF 17  
*Lemon curd, mango, pistachio toffee crumble*

Chocolate cheesecake V, EF 17  
*Candied cumquats, raspberry coulis*

Tropical fruit salad V, GF, NF, DF, EF 16  
*Raspberry sorbet*

Cheese board V, EF 27  
*Selection of Australian & Imported cheeses, muscatels quince, crackers*

## Kids Menu (under 12 years)

Main course, ice-cream & soft drink 12

*Kids Eat Free offer only applies in conjunction with parents having main meals.  
Please present your key lanyard to wait staff.*

Hot dog NF, DF, EF  
*Served with chips*

Kids spaghetti V, NF, EF  
*Spaghetti in napolitana sauce and parmesan*

Kids fish NF, DF  
*Battered fish, chips, salad or steamed greens*

Kids steak NF, DF, EF  
*Minute steak, chips, salad or steamed greens*

Kids chicken NF, DF  
*Fried chicken, chips, salad or steamed greens*

## Kids Dessert

Vanilla ice cream with selected topping V, GF, NF  
*Chocolate, caramel or strawberry*