



# Dinner



## Breads

### BAGUETTE 9

Charred sourdough baguette served w/ balsamic glaze & EVOO (V)

### FLAT BREAD 14.5

Charred flat bread served w/ beetroot hummus & spicy capsicum dip (V)

## Small Plates

### WARM OLIVES 8

Bowl of warm olives

### OYSTERS

Seasonal - please ask our friendly staff which variety we are serving today

Natural - mignonette & lemon

Natural - soy, ponzu & chilli

6 oysters **26** | 12 oysters **46**

### SASHIMI 28

Chefs selection of fresh sashimi finished w/ a chilli infused citrus ponzu, soft herbs & orange

### SANDCRAB LASAGNE 26

Individual fresh sandcrab lasagne served w/ a sauce Americaine

### SARDINES 18

Italian tinned sardines served w/ a side of pickled vegetables & crusty baguette wafers (GFO)

### LIGHTLY SPICED TENDER SQUID 15

Served w/ lemon lime aioli & lemon myrtle salt (GFO)

### BURRATA 16

Fresh soft burrata w/ orange, fennel, hazelnuts, soft herbs & EVOO (GF/V)

Add charred baguette 7

### DUCK ARANCINI 18.9

Golden fried arancini filled w/ duck & smoked tomato (3)

## From The Sea

### DAILY FISH (MP)

Grilled locally sourced fresh fish served w/ seasonal salad, hand cut pommes gaufrettes & lemon beurre blanc (GF)

### BUG FETTUCCINE 39

Fresh fettuccine pasta, preserved lemon, chives & Moreton Bay bug tossed in a shaved garlic & white wine cream sauce topped w/ a half grilled Moreton Bay bug

### RAVIOLI DUMPLINGS 36

Handmade steamed prawn ravioli dumplings served in a soy miso broth w/ daikon, crispy shallots & lotus chips finished w/ salmon roe (3)

### MUSSELS 32

Fresh South Australian black mussels steamed in white wine & tossed in a coconut, lime coriander & chilli broth served w/ a crusty sourdough roll (GFO)

### TUNA NIÇOISE 28

Niçoise salad of green beans, cherry tomatoes, chat potato, olives, baby gem lettuce, boiled egg & rare seared sashimi grade tuna, finished w/ house vinaigrette (GF)



## From The Land

### CHICKEN 33

Succulent chicken breast, served over blistered bok choy, butternut pumpkin purée & thyme roasted mushroom finished w/ pan butter (GF)

### SATAY CHICKEN NASI GORENG 27

Indonesian style fried rice w/ spiced pork belly, prawn pieces, topped w/ house satay chicken, fresh chilli & sambal served w/ prawn crackers (medium heat) (GF)

### TRUFFLED MUSHROOM GNOCCHI 34

Soft pillows of house made gnocchi w/ truffled mushroom ragu, finished w/ fresh shaving of Grana Padano (V)

### EYE FILLET 46

250g chargrilled Black Angus grass-fed free-range eye fillet served w/ hand cut pommes gaufrettes & blistered vine ripened cherry tomatoes (GF)

### NEW YORKER 48

400g chargrilled New York style sirloin served w/ hand cut pommes gaufrettes & blistered vine ripened cherry tomatoes (GF)

### CAMPFIRE 40

250g sirloin coated in a Huston style chipotle rub, panfried medium to medium rare (GF)

*Chef recommends this steak served w/ horseradish cream*

All steaks come with your choice of the following sauces - red wine jus, mushroom sauce or horseradish cream

Add chargrilled Moreton Bay bug 14 | Add grilled tiger prawns (2) 14

## Sides

**BROCCOLINI IN GARLIC BUTTER** w/ crispy shallots (GF,V) 12

**BABY GEM SALAD** w/ dill, radish & honey mustard vinaigrette (GF,V) 12

**CRUNCHY TWICE COOKED POTATOES** fried in duck fat, finished w/ rosemary salt (GF,V) 9

**BOWL OF RUSTIC FRIES** w/ aioli (V) 10

**BOWL OF SWEET POTATO FRIES** w/ aioli (V) 11.5

## Dessert

### SPRING PANNA COTTA 16

Chef's selection glass set pannacotta (V)

### CHOCOLATE BROWNIE 18

Warm house made chocolate brownie, salted caramel sauce, vanilla bean ice-cream & chocolate Persian fairy floss (GF/V)

### AFFOGATO 16

A scoop of vanilla bean ice-cream served w/ a fresh shot of hot espresso & Cape Byron Macadamia Liqueur (GF/V)

### CHEESE SELECTION

All cheeses served w/ seasonal fruit, date purée & lavosh,

Your Choice South Cape blue | South Cape triple cream brie | Mersey Valley vintage cheddar (V)

2 cheese plate 24 | 3 cheese plate 32

*Selection may vary seasonally*

AMEX 1.5% SURCHARGE<sup>1</sup> BILL PER TABLE  
15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS  
NO BYO

GF Gluten Free | V Vegetarian | GFO Gluten Free option available upon request

\*Please advise staff of any food intolerances you have

Menu may vary according to availability