



# Dinner



## Starters to Share

### FLAT BREAD 14.5

Charred flat bread served w/ house made beetroot hummus & pistachio pesto (V)

### HEIRLOOM BRUSCHETTA 14.5

Sourdough baguette topped w/ heirloom cherry tomatoes, basil, feta, vincotto & EVOO (4) (V)

### BAKED CAMEMBERT 21

Baked garlic and thyme infused Camembert served w/ charred baguette & chili jam (V,GFO)

### CHARCUTERIE BOARD 35

Selection of cured meats, cheeses, cornichons, balsamic pickled onions, olives & warm bread

## Small Plates

### WARM OLIVES 8

Bowl of warm olives (GF/V)

### SEAFOOD CHOWDER

Chef's creamy velouté filled w/ a selection of local seafood w/ charred buttery sourdough  
entrée 20 main 34

### SASHIMI 24

Fresh salmon sashimi w/ a chilli miso sauce, pickled mushroom, sesame seeds & fried shallots (GF)

### SARDINES 18

Italian tinned sardines served w/ garlic sun-dried tomatoes, spicy pickles & charred baguette wafers (GFO)

### LIGHTLY SPICED TENDER SQUID 15

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

### ARANCINI 15.5

Butternut pumpkin & thyme arancini served on a whipped goat chèvre & maple (3) (V)

### SCALLOPS 22

Hokkaido Scallops flamed & topped w/ mango, soft herbs, chilli & lime salsa (4) (GF)

### SOUTHERN CHICKEN WINGS 16

Golden southern fried chicken wings w/ your choice of smokey BBQ or Hot n Spicy sauce (6)

## From The Sea

### STONE & WOOD BATTERED FLATHEAD 33

Freshly battered flathead fillets served w/ rustic fries, house made tartare, lemon & petite garden salad

### MUSSELS 35

Fresh SA mussels in a classic white wine & garlic broth finished w/ a dash of cream, chives, parsley & served w/ a side of charred soughdough

### SPANNER CRAB LINGUINE 42

Fraser Island spanner crab, chilli, parsley, heirloom tomato, garlic tossed through al dente linguine & finished w/ EVOO

### SEAFOOD CHOWDER 34

Chef's creamy velouté filled w/ a selection of local seafood w/ charred buttery sourdough

### CHEF'S CATCH OF THE DAY (MP)

Pan seared crispy skin fish of the day w/ potato galette, pumpkin broth & wilted spinach  
(please ask your friendly waiter for todays catch) (GF)

### ABURI SALMON SALAD 25

Buckwheat soba noodles w/ snow pea tendrills, cucumber, red cabbage, fried shallots, cashews, carrot, fresh herbs topped w/ Aburi flamed salmon & finished w/ a chilli miso dressing (V,GF)



AMEX 1.5% SURCHARGE  
1 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



## From The Land

### CHICKEN 33

Sous vide BBQ spiced chicken breast w/ fragrant mash, crushed peas & BBQ pan jus

### SATAY CHICKEN NASI GORENG 29.5

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

### GNOCCHI 32

Pan fried fresh gnocchi w/ roasted pumpkin, spinach, pine nuts & goat feta **(V)**

### SIRLOIN 44

350gm Yard Stick Black Angus, 120 grain-fed free range MB2+ Sirloin

### EYE FILLET 46

250g char-grilled AMA 100 day grain-fed Black Angus eye fillet

both served w/ potato gallette, blistered truss tomatoes & your choice of jus, mushroom or pepper **(GF)**

**add seared scallops 10**

### LAMB SHOULDER TO SHARE 70

Slow roasted lamb shoulder seasoned w/ a garlic & rosemary rub served w/ roasted new season kipfler potatoes & garlic bulb

**(this dish takes a minimum 40 minutes, but will be worth the wait! ) Add some sides to make the perfect feast!**

## Sides

Broccolini in almond butter & flaked almonds **(GF/V) 10**

Bowl of truffled fries topped w/ grano padano & truffle oil **(V) 15**

Charred cos w/ miso chili dressing **(V) 10**

Crunchy twice cooked new season kipfler potatoes, finished w/ rosemary salt **(GF/V) 12**

Fragrant mash w/ garlic, thyme & seeded mustard **(GF/V) 12**

Bowl of rustic fries w/ aioli **(V) 10**

Bowl of sweet potato fries w/ aioli **(V) 11**

## Dessert

### PANNA COTTA 16

Chefs selection of house made panna cotta (ask your friendly server for this weeks flavour) **(GF/V)**

### BROWNIE & RASPBERRY SUNDAE 18

Warm house made chocolate brownie, smooth raspberry sauce, vanilla bean ice-cream, topped w/ chocolate crumb & Persian fairy floss **(GF/V)**

### AFFOGATO 18

**Coconut Rough** - Toasted coconut ice-cream, double espresso & Macadamia Liqueur

**Toblerone** - Vanilla bean ice-cream, double espresso, frangelico & chocolate liqueur

**Jaffa** - Vanilla bean ice-cream, double espresso, cointreau & chocolate liqueur

**Choc Mint** - Vanilla Bean ice-cream, double espresso, mint liqueur & chocolate liqueur

### Kids Menu 12 years and under

#### GRILLED CHICKEN & CHEESE BURGER 13.5

w/ tomato sauce & a side of fries

#### CALAMARI 12.5

w/ aioli & a side of fries (GFO)

#### KIDS PASTA 12

Tossed in butter & parmesan (V)

#### FISH FRESH BATTERED FLAT HEAD 12.5

w/ tomato sauce & a side of fries

#### CHICKEN NUGGETS 12.5

w/ tomato sauce & a side of fries

#### KIDS VANILLA ICE CREAM SUNDAE 6

w/ your choice of chocolate, vanilla, strawberry or caramel topping & sprinkles

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