



Dinner

Starters to Share

FLAT BREAD 14.5

Charred flat bread served w/ house made tahini coconut yoghurt & Sundried tomato & cashew dip (V)

HUMMUS 14.5

Traditional chickpea hummus w/ smoked paprika served w/ hand cut corn tortilla chips (V,GF)

BAKED CAMEMBERT 21

Baked garlic and thyme infused Camembert served w/ charred fruit baguette, local honey (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/ selection of local seafood w/ charred buttery sourdough
entrée 18 main 32

SASHIMI 15

Fresh Ocean Trout Sashimi, house made yuzu ponzu, wasabi & japanese delicates (4) (GF)

SARDINES 18

Italian tinned sardines served w/ garlic sun-dried tomatoes, lemon infused EVOO & crusty 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)

CHICKEN LIVER PARFAIT 24

Jar set chicken liver parfait served w/ fig compote & charred fruit wafers (GFO)

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

Battered to order Stone & Wood flathead fillets served w/ rustic fries, house made tartare, lemon & petite garden salad

SCALLOP RISOTTO 39

Tomato saffron risotto w/ seared asparagus, Hokkaido scallops, finished w/ lemon oil & rocket (GF)

SPANNER CRAB LINGUINE 42

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

CHEF'S CATCH OF THE DAY (MP)

Pan seared crispy skin fish of the day w/ French spring salad, finished dill & lemon butter sauce
(please ask your friendly waiter for todays catch) (GF)

ABURI & SOBA SALAD 25

Buckwheat soba noodles w/ mizuna, edamame, pickled ginger topped w/ Aburi flamed Trout & finished w/ a sweet soy reduction

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

SOUS VIDE CHICKEN 36

Chicken Supreme breast on sweet potato mash, w/ blistered choy sum finished w/ sage & brown butter pan jus

SATAY CHICKEN NASI GORENG 27

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)**

PORK CUTLET 38

Japanese Panko Crumbed Goralie (QLD) free range pork cutlet served w/ cabbage slaw & dill dressing

SIRLOIN 44

350gm Bass Straight Reserve Black Angus, grass-fed free range MB3+ Sirloin served w/ twice cooked crunchy potatoes, seared asparagus spears & your choice of jus, mushroom, pepper or Diane sauce **(GF)**
add seared scallops **10**

EYE FILLET 46

250g char-grilled Bindaree 120 day grain-fed Black Angus eye fillet served w/ fragrant mash potato, blistered baby truss tomatoes w/ choice of jus, mushroom, pepper or Diane sauce **(GF)**
Add seared scallops **10**

LAMB TO SHARE 70

Chargrilled Lamb rack w/ whipped goat chèvre, blistered truss cherry tomatoes, fried basil, crispy golden chats, finished w/ shiraz jus

Sides

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

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

Baby gem salad w/ dill, honey mustard dressing **(GF/V) 10**

Crunchy twice cooked potatoes fried in duck fat, finished w/ rosemary salt **(GF/V) 12**

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

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

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

Dessert

CRÈME BRÛLÉE 16

Traditional vanilla bean crème brûlée w/ macadamia praline **(GF)**

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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