

## STARTERS

### **Warmed Turkish Bread**

Balsamic | Olive Oil  
8 DF V

### **Warmed Olives**

House Marinated | Crispy Turkish Bread  
8.50 DF V

### **Oysters 3.5ea**

Kilpatrick | Shiraz Vinaigrette  
Minimum Three GF DF

## ENTRÉE

### **Crispy Prawns**

Cauliflower Couscous | Pomegranate Dressing  
17 GF DF

### **Ceviche Hiramasa Kingfish**

Whipped Avocado & Lime Dressing  
19 GF

## MAINS

### **225g Pasture Fed Eye Fillet**

Honey Carrots | Potato Pancetta Salad | Steamed Greens  
36 GF DF

### **Chargrilled Lamb Fillet**

Roasted Cauliflower | Minted Pea Mash | Prosciutto Chips | Chimichurri Sauce  
32 GF DF

### **Chorizo & Chicken Linguine**

Cherry Tomatoes | Chilli | Garlic | Shiraz  
30

### **Crispy Skin Red Snapper**

NZ Green Lip Mussels | Crushed Chat Potatoes | Steamed Greens  
34 GF DF

### **Chargrilled Moreton Bay Bugs**

Chilli | Garlic | Herb Butter | Chips | Green Salad  
42 GF

### **Mixed Seafood Plate Serves Two**

Fish | Prawns | Bugs | Mussels | Oysters | Squid  
95

### **Crispy Silken Tofu**

Asian Herb Salad | Namh Jimh Dressing | Chilli Caramel  
26 V GF DF

**Pumpkin & Sweet Potato Baked Gnocchi**

Pine Nuts | Sage | Spinach | Parmesan  
23 v

TINY TOTS under 12 years only

**110g Eye Fillet Steak**

Potato Salad | Vegetables  
15 GF DF

**Panko Crumbed Whiting**

Hand Cut Chips | Salad  
15 DF

**Pumpkin & Sweet Potato Gnocchi**

Pine Nuts | Spinach | Sage  
15

All children's meals include a small soft drink and ice cream for dessert.

**INDULGENT**

**Coconut & Citrus Bombe Alaska**

Lemon Curd | Coconut Chips | Meringue  
16

**Macerated Summer Berries**

Yoghurt Espuma | Kaffir Lime Sugar | Almonds  
14

**Espresso Latte**

Espresso | Cognac | Crème de Cacao | Butterscotch | Cream  
17

**Affogato**

Vanilla Bean Ice-cream | Espresso | Liqueur  
14

Please inform our staff of any dietary requirements or allergies

GF – Gluten Free DF – Dairy Free V – Vegetarian

\* 10% surcharge will be automatically added to your bill on public holidays & Sunday