



TO START

Baked half shell Hervey Bay scallop, garlic butter, finger lime *dfo/gf*
8 each

Crispy fried school prawns (eaten whole), chipotle aioli *gfo/dfo*
10

Entree

Fried calamari, n'duja hummus, pickled onion, squid ink dust, sesame, lime
gfo/df
24

Coconut crumbed prawn skewers, salad leaves, cassava cracker,
lemongrass & chilli mayo. *gfo*
28

Goats cheese semolina gnocchi, house made tomato relish, herb oil,
saffron crispy. *v*
24 *Entree*
41 *Main*

Duck taster; duck terrine, port reduction, duck liver pate, croutons, duck
croquette, truffle aioli. *gfo*,
28

Spiced pumpkin risotto, honey roasted walnuts, saffron yoghurt, parmasen
crisp *gf/dfo/vgo/cn*
24 *Entree*
41 *Main*

v-vegetarian, gf-gluten free, df-dairy free, vg-vegan, cn-contains nuts,
gfo-gluten free option, dfo-dairy free option, vgo-vegan option

MAINS

Stir fried wild rice, asian mushrooms, greens, crumbed truffle egg. *vgo dfo*
41

Banana leaf wrapped barramundi, steamed rice, pak choi, baby corn,
yellow curry sauce *gf/df*
54

Slow roasted pork belly, fried scallop wontons, soy broth, greens, crackle.
df/gfo
49

FNQ spaghetti marinara, tomato sauce, herbs, bugs, barramundi, prawns,
calamari, scallops. *dfo/gfo*
55

250g grass fed Cape Grim scotch fillet, creamy mash potato, seasonal
greens, jus. *gf/dfo*
68

SHARE

Seafood platter; Whole bug, chilled prawns, coconut prawns, school
prawns, smoked mackerel, half shell scallops, grilled barramundi, fried
calamari, fries, salad, dipping sauces. *gfo/dfo*
155

SIDES

Steamed local & garden greens *v/vg/gf*

12

Plantation salad *v/vg/gf*

10

Fries, garlic & rosemary *v*

10

Creamy mash potato *v*

10

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DESSERT

FNQ Eton mess; Meringue, banana, passionfruit, pineapple, dragonfruit, berries, vanilla cream, coulis. v/df/gf

19

Pina Colada Brûlée.

Coconut creme brûlée, pineapple, rum granita. v

18

Chocolate tart, caramel, puffed rice, raspberry sorbet. v

19

CHEESE

Served with fig jam, fresh bread and crackers

Hard, Soft, Blue.

1x cheese 14

2x cheese 25

3x cheese 35

DESSERT WINE (375ml Bottles)

De Bortoli - Noble One Botrytis Semillon Riverina NSW		105
Vasse Felix - Cane Cut Semillon Margaret River WA		84
Cookoothama Botrytis Semillon Riverina NSW	13.5	54
Quealy - Muscat Blanc Mornington Peninsula VIC		58

FORTIFIED WINES

Per Serve

Grant Burge 10yo Tawny	13
De Bortoli 8yo Tawny	13
Mr. Pickwick's Tawny	22
Rutherglen Classic Muscat	13
Campbells Rutherglen Tokay	13

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