



TO START

Warmed baguette, whipped butter & dukkah. <i>dfo/gfo</i>	12
Marinated kalamata olives <i>gf/df/vg</i>	12
Oysters with lemongrass mignonette or kilpatrick	Each 8
Baked half shell Hervey Bay scallop, wakame, lemon. <i>dfo/gf</i>	Each 8
Moreton Bay bug, vanilla butter. <i>dfo/gf</i>	Half 18
Betel leaves, green paw paw, young lemongrass, vietnamese mint with your choice of: prawns / barramundi / marinated tofu <i>gf/df/vgo</i>	Each 10
Falafels, tomato hummus, sesame, herb oil. <i>gfo/vg</i>	22

ENTREE

Fried baby calamari, romesco sauce, pickled onion, squid ink dust. <i>gfo/df</i>	26
Rice noodle salad, cashews, garden leaves, Nam Jin dressing, cassava cracker. Choice of Thai style beef, lemongrass chicken or sauteed mushrooms. <i>gfo/vgo</i> .	27
Spanner crab on house made brioche, iceberg lettuce, avocado, aioli. <i>gfo/dfo</i>	32
Asparagus spears, tomato & artichoke salad, olives. <i>vg/gf</i>	25

TO SHARE

Seafood platter for two; oysters 2 ways, Moreton Bay bug, king prawns, prawn betel leaf & prawn cutlets, baby calamari, yellow curry marinated barramundi, half shell scallops, fries, salad, dipping sauces. <i>gfo/dfo</i>	160
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PASTA

Goats cheese semolina gnocchi, house made tomato relish, herb oil. <i>v</i>	24/41
Spiced pumpkin & saffron risotto, roasted spiced walnuts, saffron yoghurt. <i>vgo/df/gf</i>	24/41
Prawn lasagna, prawn & barramundi bolognese, tomato bisque sauce, topped with spanner crab meat & king prawn, herbs. <i>df</i>	59
FNQ spaghetti marinara, Moreton Bay bugs, prawn cutlets, scallops, barramundi & calamari, EVOO & herbs. <i>gfo/df</i>	55

MAINS

300g Cape Grim sirloin, polenta chips, plantation salad, red wine sauce. <i>gf/df</i>	58
Banana leaf wrapped barramundi, steamed coconut rice, pak choi, corn, yellow curry sauce. <i>gf/df</i>	54
Slow roasted pork belly, fried scallop wontons, soy broth, greens. <i>df/gfo</i>	49
Stir fried wild rice, Asian mushrooms, greens, lotus root chips. <i>vg/df</i>	41
Duck leg with Thai green curry, rice noodles, kai lan, broccolini, duck neck sausage. <i>gf/df</i>	48

SIDES

Chips with garlic & rosemary with aioli <i>gfo/df</i>	12
Polenta chips with tomato relish. <i>gf</i>	12
Garden salad. <i>vg/gf</i>	12
Steam vegetables with lotus root crisps <i>df/gf/vg</i>	12
Coconut rice. <i>df/gf/vg</i>	12



DESSERT

Frozen chocolate & coconut mousse, coconut sorbet, caramelised pineapple, jackfruit & lime vg/df	18
FNQ "snickers" ice cream. Chocolate coated caramel macadamia parfait, brulee bananas, chocolate soil	18
Summer berry mille-feuille, house made puff pastry, creme patissiere, coulis	18
Trio of Sorbets - ask your Waiter for today's selection	15

CHEESE

Served with fig jam, Lavosh & crackers

Hard, Soft, Blue

1 x cheese	14
2 x cheeses	25
3 x cheeses	35

DESSERT WINE (375 Bottles)

Cookoothama Botrytis Semillon Riverina NSW	15.5	62
Vasse Felix - Cane Cut Semillon Margaret River WA		84
De Bortoli - Noble one Botrytis Semillon Riverina NSW		105

FORTIFIED WINES

Per Serve

Grant Burge 10yo Tawny	13
De Bortoli 8yo Tawny	13
Rutherglen Classic Muscat	13
Campbells Rutherglen Topaque	20
Mr. Pickwick's Tawny	22

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