

## ENTREES

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Warmed baguette, whipped butter & dukkah. <i>dfo/gfo</i>	12
Oysters with lemongrass mignonette or kilpatrick	Each 8
Baked half shell Hervey Bay scallop, wakame, finger lime. <i>dfo/gf</i>	Each 8
Moreton Bay bug, vanilla butter. <i>dfo/gf</i>	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
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

## TO SHARE

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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

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Goats cheese semolina gnocchi, house made tomato relish, herb oil. v	24/41
Spaghetti with Tableland mushrooms, truffle cream, rocket, thyme crumbs. <i>gfo/dfo/vgo</i>	25/47
Spiced pumpkin & saffron risotto, roasted spiced walnuts, saffron yoghurt. <i>vgo/dfo/gf</i>	24/41
Spaghetti with prawns, cherry tomato, spinach, bisque sauce, herbs. <i>gfo/dfo</i>	34/54

## MAINS

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300g Cape Grim sirloin, polenta chips, broccolini, jus. <i>gf/dfo</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/dfo</i>	41
Duck leg with Thai green curry, rice noodles, kai lan, broccolini, duck neck sausage. <i>gf/df</i>	48

## SIDES

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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

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

## CHEESE

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Served with fig jam, lavosh & crackers

Hard, Soft, Blue

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

## DESSERT WINE (375ml Bottles)

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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

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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.

15% surcharge applies on a public holiday