

ENTREES

Warmed baguette, whipped butter & dukkah. <i>dfo</i>	12
Oysters with lemongrass mignonette or kilpatrick	Each 8
Baked half shell Hervey Bay scallop, wakame, pineapple & sesame seeds <i>gf</i>	Each 8
Moreton Bay bug, vanilla butter. <i>gf</i>	18
Betel leaves, green paw paw, young lemongrass, vietnamese mint with your choice of: prawns / barramundi / mushroom <i>gf/df</i>	Each 10
Falafels, tomato hummus, sesame, herb oil. <i>vg</i>	22
Mussels & prawns in rich tomato cream with spinach, garlic & chilli with toasted garlic baguette	37
Rice noodle salad, cashews, garden leaves, Nam Jin dressing, cassava cracker. A choice of Thai style beef or sauteed mushrooms.	27
Crab on brioche, iceberg lettuce, avocado, aioli.	32

TO SHARE

Seafood platter for two; oysters 2 ways, Moreton Bay bug, king prawns, prawn betel leaf & prawn cutlets, mussels, yellow curry marinated barramundi, half shell scallops, fries, salad, dipping sauces.	160
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MAINS

Stir fried wild rice, Asian mushrooms, greens, lotus root chips. <i>vg</i>	41
Spicy duck leg with Thai green curry, rice noodles, kai lan, broccolini, pork sausage, mango & chilli chutney <i>gf/df</i>	48
Spiced pumpkin & saffron risotto, roasted spiced walnuts, saffron yoghurt. <i>gf</i>	41
Linguini with prawns, cherry tomato, greens, bisque sauce, herbs.	54
300g Cape Grim sirloin, grilled cherry tomato, polenta crumbs, broccolini, jus. <i>gf</i>	58
Banana leaf wrapped barramundi, steamed coconut rice, pak choi, corn, yellow curry sauce, lime <i>gf/df</i>	54
Slow roasted pork belly, fried scallop wontons, soy broth, greens, sweet potato crisps <i>df</i>	49
Penne with Tableland mushrooms, truffle cream, greens, thyme crumbs. <i>v</i>	47

SIDES

Chips with parmesan & truffle oil, aioli	12
Rosemary & garlic 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

Creamy tropical mousse, sorbet, served with coconut threads and caramelised pineapple	18
FNQ “snickers” ice cream. Chocolate coated caramel macadamia parfait, brulee bananas, chocolate soil. <i>cn/gf</i>	18
Trio of Sorbet - please ask 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 (375ml 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
Campbell's 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