

## 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
Cassava crackers, pulled pork, guacamole, pickled red onion, salsa verde <i>gf</i>	22
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, calamari, yellow curry marinated barramundi, half shell scallops, fries, salad, dipping sauces.	160
--	-----

## MAINS

---

Stir fried wild rice, asian mushrooms, greens, lotus root chips. <i>vg</i>	41
Spicy duck leg with red curry, rice noodles, greens, lychee and mango salsa <i>gf/df</i>	48
Saffron risotto, asian mushrooms, aromatic pangrattata <i>v</i>	42
Linguini with prawns, cherry tomato, greens, bisque sauce, herbs.	54
300g Omugi sirloin, truffle rosemary polenta cake, broccolini, grilled cherry tomatoes, red wine jus. <i>df</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
Rosemary and thyme marinated lamb cutlets, kumara, green beans, salsa verde, pico de gallo, kumara ribbons, red wine jus. <i>gf</i>	58

## SIDES

---

Chips with parmesan & truffle oil, aioli	12
Polenta chips with harissa yoghurt	14
Sweet potato chips with honey mustard sauce <i>v/df</i>	14
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

---

Baked passionfruit cheesecake	19
Creamy tropical mousse, sorbet, served with coconut threads and caramelised pineapple	18
Black forest trifle	19
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	16.5	66
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

15% surcharge applies on a public holiday