

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, mango & sesame seeds <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 |
| Mussels & prawns in rich tomato cream with spinach, garlic & chilli with toasted garlic baguette <i>gfo</i> | 37 |
| Rice noodle salad, cashews, garden leaves, Nam Jin dressing, cassava cracker. A choice of Thai style beef 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, mussels, yellow curry marinated barramundi, half shell scallops, fries, salad, dipping sauces. <i>gfo/dfo</i> | 160 |
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MAINS

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| Stir fried wild rice, Asian mushrooms, greens, lotus root chips. <i>vg/dfo</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>vgo/dfo/gf</i> | 41 |
| Spaghetti with prawns, cherry tomato, greens, bisque sauce, herbs. <i>gfo/dfo</i> | 54 |
| 300g Cape Grim sirloin, grilled cherry tomato, polenta crumbs, broccolini, jus. <i>gf/dfo</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/gfo</i> | 49 |
| Penne with Tableland mushrooms, truffle cream, greens, thyme crumbs. <i>gfo/dfo/vgo</i> | 47 |

SIDES

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| Chips with parmesan & truffle oil, aioli <i>gfo/df</i> | 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

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| Frozen chocolate & coconut mousse, coconut gelato, caramelised pineapple, dragonfruit & lime <i>vgo/df</i> | 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

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| 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 |
| 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