



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
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.	170
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MAINS

Rice noodle salad, cashews, garden leaves, Nam Jin dressing, cassava cracker. A choice of Thai style beef or sauteed mushrooms.	38
Spicy duck leg with red curry, rice noodles, greens, lychee and mango salsa <i>gf/df</i>	49
Saffron risotto, asian mushrooms, aromatic pangrattata v	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>	60
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>	59

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