

dinner entrees

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| crusty ciabatta with confit garlic | 8 |
| coffin bay oysters kim chi and wakame, pancetta dressed and natural | 17/29 |
| carpaccio of hiramasa kingfish with citrus and radish salad and lemon olive oil | 17 |
| chicken and chorizo terrine with a saffron pear relish and toasts | 16 |
| smoked cod cakes with pea and chervil puree, bacon vinaigrette | 16 |
| steak tartare with cornichons, capers, quail egg and crostini | 18 |
| spinach, ricotta and tiger prawn gnocchi with sugo gamberi | 17 |
| egg fried calamari with chilli, lime and coriander syrup | 16 |
| roasted pear, beetroot, baby spinach, and sheep's feta fattouche salad with medjool dates, spiced pecans and ras el hanout dressing | 15 |

dinner mains

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| duck breast roasted pink with rhubarb tart fine, cavolo nero and speck, pumpkin and sage marmalade | 34 |
| mushroom, spinach and pecorino polenta pot pie with roasted shallots, broccolini and truffled beetroot puree | 28 |
| crisp skinned atlantic salmon fillet on a warm nicoise style salad with orange vinaigrette | 33 |
| caramelised pork belly on roasted sweet potato with butter tossed brussel sprouts, water chestnuts and ruby quince jus | 34 |
| lemon thyme roasted chicken breast on coq au vin winter vegetables with orange zest and prosciutto dust | 31 |
| classic fish and chips - beer battered flathead fillets with fresh lemon and tartare sauce | 27 |
| eye fillet of beef on porcini mushroom and bone marrow risotto with confit garlic and pea parfait | 34 |
| fresh local seafoods with spaghetti, basil, garlic, olive oil, roma tomato and aioli | pan for one 34 pan for two 60 |

sides

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| rocket and shaved parmesan salad with pine nut dressing | 8 |
| fries with aioli | |
| smashed potatoes | |
| gympie green beans with crumbled fetta | |