



STARTERS

SMOKED BEEF SAUSAGE ⁹

romesco & feta GF

SPICED PITTA CRISPS ⁹

hummus & olive salsa VEGAN

GARLIC BRUSCHETTA ¹⁰

eggplant caponata VEGAN

BAKED HALF SHELL SCALLOPS ¹²

tequila, jalapeño & lime butter GF

OYSTERS

HALF DOZEN NATURAL OYSTERS ²⁰

bonito & wakame glaze GF

HALF DOZEN NAKED OYSTERS ²⁰

horseradish aioli & wakame GF

SIDES

HAND CUT CHIPS ⁷

aioli GF & VEG

JALAPEÑO FRITTERS ⁷

smoked paprika & hummus GF & VEG

ROASTED CARROTS ⁷

pumpkin purée & dukkah GF & VEGAN

GREEN BEANS ⁷

tomato persillade & lemon dressing VEGAN & GF

A TOUCH OF SALT



ENTREE / MAIN

MORETON BAY BUG ²⁰

tempura soft shell crab, laksa, green mango & macadamia GF

SEARED BABY SQUID ¹⁷

zucchini fritters, bell peppers, chilli & lemon GF

PORK, CHICKEN & GINGER GYOZAS ¹⁸

tempura broccolini, radish, black sesame & ponzu dressing

GOATS CHEESE GNOCCHI ²⁴

caponata, salsa verde & lemon

SAUTEED CHILLI PRAWNS ²⁸

linguini, chorizo, lemon ricotta & herbs

DUCK & CURRANT PASTILLA ²⁶

sumac yoghurt, eggplant & tamarind honey

BERBERE ROASTED CHICKEN ²⁵

red pepper puree, broccolini & dukkah GF

CRISP SKINNED ATLANTIC SALMON ²⁸

radish, sprouts & green beans, roasted soy & chilli sambal

CLASSICS

served with hand cut chips & house salad

BRAISED BEEF & PINK PEPPERCORN PIE ²⁰

BEER BATTERED REEF FISH ²⁶

GRILLED RIBEYE OF BEEF ³⁴

10
YEARS
celebrating

wishing
you a
warm
Holiday
Season

