

A menu for the middle of the table

Straight Ups- small bites to get you started.

Roasted Onion & Caraway Bread, Burnt Onion Mayonnaise	6.5
House Marinated Olives	8
Pork Scratchings, Fennel & Chilli Salt	5
Whole Fried School Prawns, Aioli	10
Chargrilled Fremantle Octopus, Smoked Paprika, Gayndah Lemon	16
Scallop Crudo, Petersen's Farm Rosella, Cucumber, Candied Ginger	19
Steamed Bun, Pork Belly, Hoisin, Cucumber, Spring Onion	5 each
Steamed Bun, Buttermilk Fried Chicken, Pickled Cucumber, Sriracha Mayonnaise	5 each

In Betweens- tasting plates that capture the season and our surrounds.

Grilled Fraser Island King Prawns, Sofrito, Garlic	35
Falafel, Spiced Chickpeas, Yoghurt, Carrot Chips, Jalapeños	21
Maltagliati, Cuttlefish, Rouille, Petersen's Spring Garlic, Lemon, Basil	23
Pork Belly, Watermelon, Asian Herbs, Ginger, Peanuts, Fried Shallots	24.5
Line Caught Mackerel, Avocado, Rhubarb, Pickled Onion, Radish	24
Beetroot & Barley Risotto, Fetta, Candied Walnuts	22

Meats To Share- abundant servings of our favourite proteins.

Bourbon Glazed Beef Short Ribs	Approx 450g 25
	Approx 900g 49
Korean Roasted Chicken w Spring Onion & Ginger, Sesame Cucumber Pickles, Kewpie Mayonnaise	Half 23 Whole 45
Slow Roasted Lamb Shoulder, Tomato Relish	Approx 950g 59

On The Side- seasonal bowls to accompany your meal.

Cucumber, Tahini, Roasted Chickpeas	11
Quinoa, Burghal, Lentils, Apricots, Almonds, Currants, Labneh	12
Roast Sweet Potato, Pinenuts, Chives, Feta	12
Broccolini, Lemon Yoghurt, Dukkah	12
Pear, Rocket, Candied Walnuts, Parmesan, Vincotto	11.5
Shoestring Fries w Aioli	7

Feasting menus available for tables of 6 and up start from \$30/head, just ask your waiter for more details. Kids menu available on request.

Something Sweet

Brioche Cinnamon Doughnut, Coffee Semifreddo, Espresso Cream	15
COAST Banana Split- Lady Finger, Peanuts, Banana Ice Cream, Milk Chocolate Mousse, Caramel Peanut Popcorn	16
Pavlova, Lemon Curd, Passionfruit, Nikenbah Strawberries, Cream (serves 2)	22
Dark Chocolate Brownie, Chocolate & Orange Silk, Salted Caramel, Vanilla Bean Ice Cream	14.5
Affogato- Vanilla Bean Ice Cream, Espresso, Chocolate Almond Wafer	10
Add Baileys, Frangelico or Drambuie	16.5

Australian Cheese Board, Fig Paste, Lavosh, Oat & Water Crackers

Savour & Grace, Organic Brie, Cow's Milk, VIC	One Cheese	10
Milawa, Capricornia, Semi-Hard, Goat's Milk, VIC	Two Cheeses	18
Charltons, Blue, Cow's Milk, VIC	Three Cheeses	26
Woodside Cheese Wrights, Swag, Ashed Chevre, SA	Four Cheeses	34

Dessert Cocktails

Espresso Martini- Stolichnaya Vodka, Kahlua, Espresso Shaken & Served Straight Up	15
Rum Spiked Hot Chocolate- Captain Morgan Dark Rum, Cinnamon, Murray River Pink Salt, Marshmallow	16

Dessert & Fortified Wines (60ml)

d'Arenberg The Noble Wrinkled, Riesling, 2011	9
Galway Pipe, Grand Tawny, South Australia	8.5
Penfolds, Grandfather, Tawny, South Australia	20
De Bortoli, Show Liqueur, Muscat, New South Wales	9
Barbadillo, Pedro Ximenez, Spain	8

Minimalist Coffee Roasters- served w Burton's Fraser Coast Milk

Flat White, Cappuccino, Latte, Long Black, Macchiato, Espresso, Piccolo	4
Hot Chocolate	5
Mug +1 Soy+ .5	

Teadrop Teas

English Breakfast, Supreme Earl Grey, Spring Green, Peppermint, Chamomile, Malabar Chai (infused with milk +1)	Pot For One	4
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