

BREADS & SALADS

- **Stone-Baked Garlic Bread (v)** **9.5**
- **Stone-Baked Herb Bread (v)** **9.5**
- **Stone-Baked Sourdough Cob (v)**
w chilli oil, Grana Padano, rosemary oil, house-made truffle butter, and balsamic **12.5**
- **Garden Salad (vv)**
w mixed leaves, cucumber, tomato, Spanish onion, and a lemon herb vinaigrette **14.5**
- **Greek Salad**
w cucumber, tomato, capsicum, Kalamata olives, marinated feta, anchovies, and oregano **17.5**
- **Rocket Salad (v)**
w baby rocket, caramelised walnuts, shaved stravecchio, garlic evoo, and a raspberry balsamic reduction **16.5**

OYSTERS

Freshly Shucked Sydney Rock Oysters

- **Natural**
w coriander citrus vinaigrette
Dozen: 34.5
½ Dozen: 22.5
- **Thai Chilli**
w finger lime, chilli and citrus dressing
Dozen: 34.5
½ Dozen: 22.5
- **Bloody Mary**
Served in a shot glass with vodka, tomato juice, Tabasco, and black pepper
-
5.5 each
- **Kilpatrick**
w bacon and spicy tomato sauce
Dozen: 34.5

½ Dozen: 22.5

- **Mornay**

w white mornay sauce & cheddar

Dozen: 34.5

½ Dozen: 22.5

ENTREES

- **Warm Moroccan Chicken Salad**

w rocket & pumpkin pearl cous cous salad w light vanilla mayo dressing

18.8

- **Char-Grilled Haloumi & Fresh Asparagus (v)**

w cherry tomato chutney, basil pesto, and balsamic reduction

18.9

- **Sea Salt & Cracked Pepper Calamari**

served w lime aioli and Asian slaw

19.8

- **North Atlantic Sea Scallops**

seared jumbo Atlantic scallops w macadamia pumpkin puree, wattle seed oil & lemon infused oil

22.6

- **Wild Mushrooms (vv)**

sautéed in garlic & thyme w baby spinach, truffle oil & crispy sourdough

18.9

- **BBQ Octopus**

marinated w garlic, chilli, and ginger

21.9

- **Grilled King Prawns**

garlic and cracked pepper crusted prawns w ponzu and lemonade glaze, and a saffron noodle, cucumber and mint salad

22.6

- **Tempura Prawns**

golden fried tempura prawns w pepper mayo

21.6

SEAFOOD

- **Barramundi Nick**

- wild barramundi fillet marinated w coconut milk, lime & ginger. Pan roasted & topped w our famous Nick sauce **38.9**
- **Wild Barramundi w BBQ King Prawn**
w our famous lot sauce **46.8**
 - **Cajun Spiced Atlantic Salmon w Seared Jumbo Atlantic Scallops**
w salsa verde, heirloom tomato spinach and couscous salad w fennel and dill aioli **41.8**
 - **Local Snapper Fillet**
grilled w lemon thyme butter, asparagus spear **38.2**
 - **Tempura Catch of the Day**
golden fried w hand-cut chips and a fennel & radish salad **37.6**
 - **Whole-Baked Snapper**
fresh catch direct from local trawlers, baked w lemon olive oil **42.7**
 - **Whole-Steamed Snapper**
fresh catch direct from local trawlers, steamed w ginger and shallots on vermicelli rice noodles **42.7**

MEAT & POULTRY

- **Crispy-Skin Chicken Maryland**
confit in lemon, garlic & tarragon w roasted chat potatoes & dutch carrots **36.5**
- **Veal Prime Rib**
oven-roasted w herb, garlic, and pepper crust, served w wild mushroom ragu, truffle oil and shiraz jus **39.8**
- **Black Angus Eye Fillet of Beef**
w chargrilled asparagus, caramelised eschalots, Paris mash & Barossa shiraz jus **43.8**
- **Beef & Bugs**
black Angus eye-fillet accompanied w lemon butter & shiraz jus

64.9

VEGETARIAN & VEGAN

- **Mezzelune (v)**

House-made spinach & ricotta ravioli w Napoli sauce, basil pesto, wild rocket, pine nuts, and ash goats cheese

32.6

- **Linguine (vv)**

Garlic, spinach & roasted heirloom tomato w a hint of chilli

27.8

CRUSTACEANS

- **Grilled Moreton Bay Bugs**

served w rice and a chilli, ginger, or garlic cream sauce

61.5

- **BBQ King Prawns**

served w rice and your choice of a chilli, ginger, or garlic cream sauce

53.5

- **Western Australian Scampi**

served w rice and a light lemon basil beurre blanc

62.8

- **Live Local Lobster (when available)**

on a bed of rice, w your choice of mornay, grilled w garlic butter or steamed (served cold)

Market Price

- **Live Queensland Mud Crab (when available)**

served w rice and your choice of a chilli, ginger, or garlic cream sauce

Market Price

SIDES

- **Hand-cut Chips (vv)**

L: 7

S: 4

- **Roasted Chat Potatoes (v)**

w rosemary-infused evoo

8.5

- **Paris Mash (v)**

5.5

- **Steamed Basmati Rice (vv)** **4.5**
- **Hand-picked Greens (vv)**
w roasted almond butter **9.5**
- **Garden Salad (vv)** **9.5**
- **Rocket & Parmesan Salad (v)** **9.5**

SEAFOOD PLATTERS

- **BBQ Seafood Platter for One**
Blue Swimmer crab, Moreton Bay bugs, Queensland king prawns, and Western Australian scampi, grilled w a chilli, ginger, or garlic cream sauce, served w basmati rice **89**
- **Cold Seafood Platter for One**
Balmain Bugs, blue swimmer crab, natural oysters, fresh king prawns, smoked Atlantic salmon, served w seasonal fruit **72**
- **Hot & Cold Seafood Platter for Two**
Hot: Whole lobster mornay, Moreton Bay bugs, BBQ king prawns, Kilpatrick and mornay oysters, scallops in the shell, BBQ octopus, salt & pepper calamari, and catch of the day
Cold: Balmain bugs, blue swimmer crab, natural oysters, fresh king prawns and smoked Atlantic salmon **195**
- **Hot & Cold Seafood Platter for Three**
Hot: 1½ lobster mornay, Moreton Bay bugs, BBQ king prawns, Kilpatrick and mornay oysters, scallops in the shell, BBQ octopus, salt & pepper calamari, and catch of the day
Cold: Balmain bugs, blue swimmer crab, natural oysters, fresh king prawns and smoked Atlantic salmon **285**
- **Premium BBQ Seafood Platter for Two**
Selection of our premium BBQ seafood including Queensland Mud Crab, Western Australian scampi, Moreton Bay bugs, Queensland king prawns, and grilled wild barramundi **245**
- **With Whole Local Lobster** **315**

DESSERTS

Enjoy a dessert hand-crafted by our pastry chef, or try a cheese selection sourced by our executive chef. Finish with a barista-made coffee or a beautiful liqueur

- **Assorted Gelato**
A variety of gelato served with crisp tuile
13.5
- **Baileys Crème Brulee**
Creamy baked custard infused with Baileys w praline & choc hazelnut biscotti
14.5
- **Chocolate Caramel Peanut Bombe**
tempered chocolate sphere filled w a 30 second sponge, vanilla bean gelato & peanut brittle.
Topped w warm salted caramel chocolate
15.5
- **Honey Wafers**
Crisp thin wafers w strawberry liqueur crème fraiche, fresh strawberries & vanilla
crème anglaise
16.5

CHEESE MENU

All cheeses served with wood-fired crostini

- **Kingfisher Double Cream Brie**
Very soft & creamy brie, its silky texture & mild taste will delight your palate
12.5
- **Black Truffle Formaggio di Pecora**
Medium firm Italian cheese with a hint of black truffles. Quickly dissolves on the tongue with
a creamy earthy rich taste
12.5
- **Valdeon Blue**
Rich & creamy full flavoured cow & goats milk blue from Northern Spain. Was named best
blue cheese in a 2003 national competition in Spain
12.5
- **Charnwood Cheddar**
Smoky Cheddar cheese, lightly dusted with paprika w a firm and creamy texture
12.5
- **Three Cheese Plate**
Fromage de Meaux Brie, Black Truffle Formaggio di Pecora & Valdeon Blue
25.9

COFFEE

- **Short Black** **3.5**
- **Long Black** **3.7**
- **Flat White** **3.9**
- **Café Latte** **3.9**
- **Mocha** **3.9**
- **Macchiato** **3.7**
- **Piccolo** **3.7**
- **Cappuccino** **3.9**
- **Chai Latte** **3.9**
- **Hot Chocolate** **3.9**
- **Mug - Extra Shot – Decaf - Bonsoy - Almond - Flavours** **.70**

TEA SELECTION

- **English Breakfast** **4**
- **Green Tea** **4**
- **Peppermint** **4**
- **Earl Grey** **4**
- **Chamomile** **4**
- **Mango Passion** **4**

LIQUEUR COFFEE

- **Irish coffee (Jamesons)**

• Jamaican Coffee (Tia Maria)	12.5
• Café Orangerie (Grand Marnier)	12.5
• French Coffee (Brandy)	12.5
• Monastic Coffee (Frangelico)	12.5
• Baileys Coffee (Baileys)	12.5
• Mexican Coffee (Kahlua)	12.5
• Roman Coffee (Galliano)	12.5
• Italian Coffee (Amaretto)	12.5
• Dom Café (Benedictine)	12.5

DESSERT WINE

• Bird of Fire	12/47.8
• Tempus Two	51.6
• Sigalis	58.2

PORT

• Galway Pipe	11
• Grandfather	17

COGNAC

• Remy Martin V.S.O.P.	15
• Hennessy X.O	

- **Hennessy V.S.O.P.** **29**

16

SINGLE MALT

- **Glenmorangie The Original** **11**

- **Lagavulin 16y.o** **18**

- **Sullivans Cove** **65**

- **Oban 14y.o** **15**

- **Glenfiddich 18y.o** **22**

LIQUEURS

- **Frangelico** **9**

- **Tia Maria** **9**

- **Grand Marnier** **9**

- **Baileys** **9**

- **Amaretto** **9**

- **Wild Turkey Honey** **9**

RESERVATIONSGIFT CARDS