


Entrees

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- BREAD AND DIP** beetroot hummus, dukkah, garlic confit & aged balsamic(gf on req) 10
- PRAWN TOAST SANDO** sweet and sour dressing 12
- FRIED MUSHROOM ENOKI** saffron aioli, szechuan salt & watercress(v, gf on req) 15
- MIX OLIVE** pickled chilli, whipped feta & crostini(gf on req) 15
- HERVEY BAY SCALLOPS** seaweed butter & fresh dill (gf) 16
- BUTTERMILK FRIED CHICKEN** cajun mayo, pickled radish & shichimi dust(gf on req) 17
- LEMON PEPPER CALAMARI** lemon aioli, furikake(gf on req) 17
- BEEF SKEWERS** honey and mustard yoghurt, green zhoogh & crispy garlic (gf) 18
- GRILLED LAMB CUTLETS** labneh, chimichurri & dukkah(gf) 23
- STRACCIATELLA** charred greens, salsa verde & toasted pepitas(gf, v) 24
- FREMANTLE OCTOPUS TENTACLE** charred romesco sauce, potato bravas & chilli (gf) 25

Sides

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- BROCCOLINI** pil pil butter & crispy onion(gf) 12
- CHAT POTATOES** parmesan & kale(gf) 12
- FRIES** garlic aioli & rosemary salt(gf) 10
- GARDEN SALAD** onion, tomato, cucumber, toasted pumpkin seeds tossed in orange dressing(gf) 12

products subject to availability - 15% surcharge apply on public holidays card surcharge may apply



Oysters

for 3 - 6 - 12

LYCHEE CHILLI fresh with a sweet & spicy dressing

14 - 26 - 50

NATURAL OYSTERS with chardonnay mignonette

13 - 25 - 48

KILPATRICK grilled with smoky bacon & worcestershire sauce

16 - 30 - 58

MIX DOZEN

52

BLOODY MARY OYSTER SHOT

11

Pastas & Rice

DUCK RAGU

slow-braised duck with sugo sauce, parmesan & burnt sage pappardelle

32

CHICKEN & MUSHROOM

crispy basil rigatoni with creamy pesto, wine & parmesan

30

JAMBALAYA

rice in spiced tomato sauce with chicken thigh, chorizo, prawn cutlet & crispy enoki(gf)

33

POTATO GNOCCHI

creamy squash with roasted pumpkin, baby spinach, pine nuts, parmesan & chive oil (v)

28

GAMBERONI

herbed pangratatto linguini with king prawns, chili, wine, garlic confit & basil

38

CLAMS VONGOLE

fermented chilli butter linguini with clam stock, garlic, wine, tomato concasse, parsley & shallot

32

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From the land

PORTERHOUSE STEAK MBS 1+ (300g) 38

RUMP CAP STEAK MBS 2+ (300g) 32

SURF & TURF steak price + 12
Your choice of steak topped w king prawns

All steaks are chargrilled, served with chips, side of sauce & crispy kale

SAUCE OPTIONS

Cafe de paris butter , Chimichurri, Garlic cream sauce

SURF & TURF PLATTER 135
porterhouse steak, rump cap steak, beef skewers, lamb cutlets, Moreton bay bugs, , octopus tentacle, baby calamari, Hervey bay scallops, chips, cream, salsa verde & aioli

ADD ON

scallops (3) +18, calamari +14, 1/2 bug +12, prawn skewer(2) +7, octopus tentacle +18

GRILLED LAMB CUTLETS 47
medium rare with labneh, potato bravas, broccolini, chimichurri & caramelized shallots(gf)

BRAISED BEEF CHEEKS (gf) 38
roasted chat potatoes with charred cauliflower puree, persillade & kale(gf)

ROAST CHICKEN 30
pan roast breast with spiced coconut broth, shredded potato & wilted spinach

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From the sea



SEAFOOD PLATTER (1-2 pax, gf on request) 68
kilpatrick oysters(2), king prawn skewers(2),
Hervey bay scallops(2) & calamari & lemon aioli

SEAFOOD FEAST (2-4 pax, gf on request) 150
kilpatrick oysters(4), king prawn skewers(4), calamari,
Hervey bay scallops(4) & octopus tentacle, chips,
salsa verde & compound butter

ADD ON

scallops (3) +18, 1/2 bug +12, prawn skewer(2) +7,
octopus tentacle +18, calamari +14

CRISPY SKIN BARRAMUNDI 36
sauteed potatoes with blistered broccolini, spinach
veloute, squash puree & herbs

BUGS & PRAWNS (gf) 51
White wine, garlic cream sauce & saffron rice

FISH & CHIPS 30
guinness battered hake with dressed lettuce & tartar

The kids corner

12 Y/O & under

12

CALAMARI & chips

CHICKEN NUGGETS & chips

CRUMBED FISH & chips

CREAMY PASTA with parmesan cheese

BUTTERMILK CHICKEN

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Desserts

CREME BRULEE

short bread with fresh strawberries

18

STICKY DATE

chocolate soil, butterscotch sauce, honeycomb & Vanilla bean ice cream

19

WHITE CHOCOLATE PANNA COTTA

salted caramel ganache, berries & crumble hazelnut(gf)

18

CREME FRAICHE CHEESCAKE

macerated strawberry, citrus crumble & strawberry sorbet

19

AFFOGATO

vanilla ice cream, hot espresso and choice of kahlua or frangelico

20

TOBLERONE

kahlua, bailey, frangelico, cream, honey & chocolate

20

SALTED CARAMEL ESPRESSO MARTINI

vodka, kahlua, butterscotch, espresso & salted caramel

21

