



Menu

OYSTERS	1	6	12
Natural	4.5	23.5	43.5
Kilpatrick	5.5	23.5	43.5
Mornay	5.5	23.5	43.5
Oyster Shooters	5.5	24.5	

Moreton Bay Prawns	3	17	30
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Seafood Assiette for 1			28
3 prawns, 2 oysters, half a Moreton Bay bug, cocktail sauce and lemon			

Starters

House Bread			12
Truffle butter and shellfish butter with ciabatta bread			
Pumpkin and Beetroot Salad			16
With dates, currants, hazelnuts and basil oil (vegan, veg)			
Crab and Salmon Pate			16
Fresh crab meat and smoked salmon with crusty ciabatta			
Chicken Salad			19
Kelp noodles, cabbage, herbs, peanuts, shallots and sriracha mayo			
Octopus Carpaccio			19
Mixed leaves, lemon oil, pink peppercorns (gf)			
Salt and Pepper Calamari			19
Local variety with crispy noodles, aioli and ketjap manis (gf w/o ketjap manis)			
Hervey Bay Scallops			22
Pan seared with pear and fennel jam (gf)			
Lamb Shoulder			22
Slow roasted with garlic, rosemary and lemon served with tzatziki and ciabatta (gf w/o bread)			
Smoked Salmon and Prawn Salad			24
Local prawns and Tasmanian smoked salmon, mixed leaves, tomato and fresh herb salsa with house made Thousand Island dressing (gf)			
Green Lip Mussels			26
Steamed in Thai coconut curry with lemongrass, ginger, chilli, coriander with ciabatta (gf w/o bread)			

Kids Meals

Chicken, Steak, Fish or Calamari	14
Served with chips, salad and tomato sauce	

Sides

Roasted potatoes with rosemary	8.5
Chips with aioli	8.5
Garden Salad	8.5
Sweet potato fries with aioli	9.5
Steamed greens	9.5
BBQ Prawns (2)	9.9
Greek Salad	9.9

We use fresh seafood which is subject to availability

15% Surcharge applies to Public Holidays
(V) - Vegetarian, (gf) Gluten Free

Mains

Beetroot Risotto	27
Basil oil, lemon and dill yoghurt (veg) (vegan option available on request)	
Flathead	28
Choice of crumbed or battered, with chips and tartare sauce	
Coq au vin	32
Chicken maryland braised in thyme and wild mushrooms in a rich Merlot sauce served with classic mash (gf)	
Sand Crab Lasagne	32
Local sand crab and snapper between pasta layers, finished with shellfish bisque	
Bouillabaisse	33
Local seafood poached in tomato, saffron, thyme and shellfish broth, served with ciabatta (gf w/o ciabatta)	
Linguine Marinara	33
Local seafood finished with garlic, chilli, tomato and fresh herbs	
Barramundi	34
Asparagus, beans, potato, cherry tomatoes, black olive and basil oil (gf)	
Daily Catch	MP
Local fresh fillet - please see our special board for details	
Pork Belly	37
Served with BBQ jumbo prawns, orange and saffron gastrique with fennel remoulade (gf)	
Riverina Grain Fed Sirloin	39
300 gram prime cut with roasted seasonal vegetables and shiraz jus (gf)	
Whole Fish Of The Day	MP
Whole baked, finished with lemon and caper butter served with roast potatoes and salad (gf)	
Moreton Bay Bugs	42
Simmered in garlic and chilli butter with cherry tomatoes and fresh herbs, served on linguine, finished with shellfish oil and gremolata crumb	
Taste of the Ocean	69
Selection of fresh, chilled local seafood including; Lobster, crab, bug, prawns, oysters, smoked salmon and mussels (gf w/o sauce)	
Signature Platter for Two	119
Selection of Hot and Cold local seafood including; crab, bugs, prawns, oysters, calamari, scallops, reef fish, chips and trio of sauces	
Deluxe Platter for Two	180
A feast of fresh, chilled local seafood Including; lobster, bugs, crab, prawns, oysters, mussels, smoked salmon and trio of sauces (gf)	

Dessert

Lemon Impossible Pie	14
Whipped cream, orange anglaise and macadamia biscotti	
Flourless Chocolate and Hazelnut Brownie	14
Served with ganache and whipped cream (gf)	
Sticky Date Pudding	14
With caramel and whipped cream	
Poached Pear	14
In Rose and pink moscato syrup with coconut curd (vegan)	
Affogato	14
Served w frangelico	
Cheese Platter for Two	26
Classic Australian cheese selection served with crackers, quince, dried fruit and nuts	

CAKEAGE FEE
- \$10.50 one off fee OR \$3 per person



Beverages

Sparkling and Champagne

	G	B
Jean Pierre Classique	8	32
Riverina, NSW		
Craigmoor Sparkling NV	10.5	42
Mudgee, NSW		
King Valley Prosecco Piccolo	14	
King Valley, VIC		
Veuve Tailhan Brut NV	48	
Loire Valley, France		
Costanzo & Sons	90	
Blanc de Noir 2016		
Strathbogie Ranges, VIC		
Veuve Clicquot Vintage	180	
Reserve 2008		
Reims, France		

White Wine

	G	B
Beach Hut Chardonnay 2017	8	32
SE Australia		
Block 50 Semillon Sauvignon	8.5	34
Blanc 2018		
SE Australia		
WillowGlen Moscato 2018	8.5	34
Riverina, NSW		
Young Poets Pinot Grigio 2018	8.5	34
Orange, NSW		
Block 50 Riesling 2019	8.5	34
Adelaide Hills, SA		
Vivo Sauvignon Blanc 2019	9	36
Riverina, NSW		
Empress Pinot Gris 2017	9.5	38
Wrattonbully, SA		
Masterpiece Chardonnay 2019	10	40
Swan Hill, VIC		
Pikoura Sauvignon Blanc 2019	10.5	42
Marlborough, NZ		
Wildflower Chardonnay 2019	11	44
Margaret River, WA		
Mistaken Identity	12	48
Sauvignon Blanc 2018		
Martenborough, NZ		
The Little Wine Company	59	
Pinot Gris 2018		
Hunter Valley, NSW		

Corkage - Wine Only
\$8.5 per bottle, maximum 4 bottles

Wine vintages are subject to change
Soft Drinks, Tea and Coffee Available
Please ask your waiter

Pink Wine

	G	B
Beach Hut Pink Moscato 2018	8	32
SE Australia		
WillowGlen Rose 2018	8	32
Riverina, NSW		
Masterpiece Rose 2019	10	40
Swan Hill, VIC		
Craigmoor Sparkling Rose 2018	10.5	42
Mudgee, NSW		

Red Wine

	G	B
Beach Hut Shiraz 2018	8	32
SE Australia		
Blue Sand Shiraz 2018	9	36
Swan Hill, VIC		
Vivo Cabernet Sauvignon 2017	9	36
Riverina, NSW		
Chain of Fire Merlot 2018	9.5	38
Central Rangers, NSW		
Empress Shiraz 2018	10	40
McLaren Vale, SA		
Pikes Shiraz Tempranillo 2017	10.5	42
Adelaide Hills, SA		
Elysian Springs Pinot Noir 2018	12.5	50
Adelaide Hills, SA		
Chocolate Factory Shiraz 2017	54	
McLaren Vale, SA		
Robert Oatley Signature	55	
Grenache Unoaked 2017		
McLaren Vale, SA		

Beer

	P	S
Tap Beers		
Hahn Light	5	7
XXXX Gold	5.5	7.5
Iron Jack Crisp	6	8.5
Furphy Refreshing Ale	7.5	10

Bottled Beer

Cascade Light, Hahn Light	7	
Tooheys Extra Dry, Tooheys New, VB,	7.5	
XXXX Gold, XXXX Bitter, Peroni Leggera,		
Great Northern		
Pure Blonde, Crown Lager	8	
Asashi, Corona, Peroni Nastro Azzuro,	9	
Heineken		
Craft Beer		
James Squire Golden Ale, James Squire	10	
Porter, Wild Yak, Stone and Wood		
Pacific Ale, One Fifty Lashes Pale Ale		
The Hills Cider - Apple or Pear		

Port

Galway	9	
Penfolds Grandfather	18	

Spirits

House		7.9
Scotch, Bourbon, Brandy, Rum, White		
Rum, Gin, Vodka, Tequila		
Mid- Shelf		8.9
Canadian Club, Jamesons, Jack Daniels,		
Wild Turkey, Malibu, Pernot, Tanqueray,		
Bombay, Pimms, Absolut Vodka,		
Campari, Sailor Jerry's		
Premium		9.9
Jagermeister, Johnnie Walker Black,		
Makers Mark, Chivas Regal, Kraken		
Spiced Rum, Fireball Whiskey,		
Courvoisier VS, Belvedere Vodka		
Top Shelf		
Grey Goose Vodka		11
Glenmorangie		14
Hennessy VSOP		15
The Laphroaig 10		16
Liqueurs		9
Baileys, Chambord, Cointreau, DOM		
Benedictine, Drambuie, Frangelico,		
Sambuca, Galliano, Grand Marnier,		
Kahlua, Midori, Tia Maria, Amaretto		
Mocktails		
Strawberry Lemonade		7
Strawberries, Lemonade, Mint, Dry Ginger		
Ale		
Lychee Mojito		7
Soda, Lemonade, Lychees, Mint, Lime		
Signature Cocktails		
Lychee Martini		16
Lychee Liqueur, Vodka, Lychee Juice,		
Lemon Juice		
Espresso Martini		16
Coffee, Vodka, Kahlua, Creme de Cacao		
Floradora		16
Gin, Lemon Juice, Chambord, Galangal		
and Lime		
Blush Blast		16
Cranberry, Malibu, Peach Schnapps,		
Creme de Cacao, Fresh Muddled		
Strawberries		
Mojito		16
Bacardi, Soda, Sugar, Fresh Lime and Mint		
Mermaid Punch		16
Malibu, Bacardi, Blue Curacao, Lemonade,		
Pineapple Juice		
Pimms Cup		16
Pimms, Cucumber, Seasonal Fruit,		
Lemonade, Ginger Ale		
Aperol Spritz		16
Aperol, Soda and Dry Champagne		