

# Menu

## From The Shallows

<b>OYSTERS</b>	1	6	12
<b>Natural</b>	4	22	39
<b>Kilpatrick</b>	4.3	23	40
<b>Mornay</b>	4.3	23	40
<b>Lighthouse Mignonette</b>	4.3	23	40
<b>Oyster Shooters</b>	4.3	24	

<b>Moreton Bay Prawns</b>	3	17	30
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<b>Seafood Assiette for One</b>			28
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3 Prawns, 2 Oysters and half a Moreton Bay bug, cocktail sauce and lemon

## Starters

<b>House Bread</b>			11
Dukkah, balsamic, olive oil, marinated fetta			

<b>Trio of Dips</b>			12
Made fresh daily with crusty ciabatta			

<b>Crab and Salmon Pate</b>			16
Fresh crab meat and smoked salmon with crusty ciabatta			

<b>Baked Ricotta</b>			16
with lemon and thyme, roasted red peppers and ciabatta bread (gf w/o bread)			

<b>Duck Salad</b>			19
Peking style duck, wombok, herbs, carrot, fried shallots, peanuts and crisp noodles			

<b>Baby Octopus</b>			19
Char grilled, served atop Napoli with toasted crostini (gf w/o crostini)			

<b>Salt and Pepper Calamari</b>			19
Local variety served w crispy noodles and dipping sauce (gf)			

<b>Lamb Shoulder</b>			20
12 hour slow roasted with tzatziki and ciabatta (gf w/o bread)			

<b>Smoked Salmon and Prawn Salad</b>			24
Local prawns and Tasmanian smoked salmon, mixed leaves, tomato and fresh herb salsa with house made Thousand Island dressing (gf)			

<b>Garlic and Chilli Prawns</b>			24
Cazuela with rosemary, thyme and a side of ciabatta (gf w/o bread)			

<b>Hervey Bay Scallops</b>			24
Salsa Verde and almond crumb			

<b>Green Lip Mussels</b>			26
Steamed in coconut milk, lemongrass, ginger, chilli, coriander with ciabatta (gf w/o bread)			

15% Surcharge applies to Public Holidays

## From The Sea

<b>Flathead</b>			
Tempura battered, sweet potato fries and herb mayo			

<b>Hervey Bay Whiting</b>			
Lemon pepper herb crumbed, chips and house tartare			

<b>Smoked Salmon Linguine</b>			
Smoked salmon and garden peas with light chardonnay and dill cream			

<b>Sand Crab Lasagne</b>			
Local sand crab and snapper between pasta layers, finished with seafood bisque			

<b>Seafood Risotto</b>			
Local seafood cooked with Arborio rice, white wine and herbs finished with pecorino (gf)			

<b>Barramundi</b>			
Atop lentils, quinoa and pearl barley with roasted garlic, warm carrot puree, sumac and fresh herb oil (gf)			

<b>Tasmanian Salmon</b>			
Salad of green beans, Za'atar marinated chick peas, flaked almonds and mixed leaves finished with olive oil and lemon (gf)			

<b>Whole Baked NZ Sole</b>			
With roasted potatoes and salad (gf)			

<b>Moreton Bay Bugs</b>			
Served w jasmine rice in a chilli, lime and ginger glaze (gf)			

<b>Taste of the Ocean</b>			
Selection of fresh, chilled Local seafood including; Lobster, crab, bug, prawns, oysters, smoked salmon and mussels (gf w/o sauce)			

<b>NT Lobster Tail</b>			
Wild Caught served with thyme roasted potatoes, zucchini ribbons and caviar, with your choice of Mornay, Thermadore, Chilli & Ginger glaze or Natural steamed in seafood broth and butter (gf)			

<b>Signature Platter for Two</b>			
Selection of Hot and Cold local seafood including; bugs, prawns, oysters, calamari, scallops, reef fish, chips and trio of sauce			

<b>Deluxe Platter for Two</b>			
A feast of fresh, chilled local seafood including; lobster, bugs, crab, prawns, oysters, mussels, smoked salmon and trio of sauces (gf)			

We use fresh seafood which is subject to availability

## From The Land

<b>27 Wild Mushroom Linguine</b>			26
Spinach, pine nuts and truffle cream with pecorino			

<b>28 Add Chicken</b>			29

<b>31 Pork Belly</b>			32
Apple Tree pork belly with light pickled cucumber, cherry tomato jam and apple cider gastrique on pork fat potatoes			

<b>31 Black Angus Beef Cheeks</b>			35
6 hour slow braised served on classic creamy mash potatoes			

<b>31 Chicken Maryland</b>			33
Atop potatoes and green beans with wild mushroom cream (gf)			

<b>31 Riverina Grass Fed Sirloin</b>			39
300 gram prime cut with roasted baby vegetables and shiraz jus (gf)			

## Sides

<b>35 Chips with aioli</b>			8.5
<b>35 Garden Salad</b>			8.5
<b>35 Roasted potatoes with rosemary</b>			9.5
<b>35 Sweet potato fries with chilli mayo</b>			9.5
<b>35 Steamed greens</b>			9.5
<b>35 Green beans with almond butter</b>			9.5
<b>39 Garlic cream prawns and calamari</b>			9.9
<b>39 Greek Salad</b>			9.9

## Kids Meals

<b>65 Chicken, Steak, Fish or Calamari</b>			14
Served with chips, salad and tomato sauce			

## Dessert

<b>MP Croquembouche</b>			14
Coffee custard profiterole stack with chocolate ganache and toffee			

<b>Warm Chocolate Brownie</b>			14
with salted caramel, Chantilly cream and roasted macadamias			

<b>Pavlova</b>			14
Served with fresh fruit selection and Chantilly cream (gf)			

<b>Poached Pear</b>			14
Spiced pear with hazelnut, filo, syrup and coconut curd			

<b>Affogato</b>			14
Served w frangelico			

<b>Cheese Platter for Two</b>			26
Imported French 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

	<i>G</i>	<i>B</i>
<b>Jean Pierre Classique</b>	8	32
Riverina NSW		
<b>Craigmoor Sparkling NV</b>	10.5	42
Mudgee NSW		
<b>Veuve Tailhan Brut NV</b>		48
Loire Valley, France		
<b>Clover Hill Cuvee</b>		130
<b>Exceptionnelle Vintage Blanc de Blanc 2011</b>		
Lebrina, Tasmania		
<b>Veuve Clicquot Vintage Reserve 2008</b>		180
Reims, France		

## White Wine

	<i>G</i>	<i>B</i>
<b>Beach Hut Chardonnay</b>	7.9	29
SE Australia		
<b>The Vines Semillon Sauvignon Blanc</b>	8	32
SE Australia		
<b>Beelgara Sparkling Moscato Fizzante 2017</b>	8.5	34
NSW		
<b>Block 50 Pinot Grigio 2017</b>	8.5	34
Orange, NSW		
<b>Ekhidna Pinot Gris 2017</b>	9.5	38
Adelaide Hills, SA		
<b>Ara Single Estate Chardonnay 2016</b>	9.5	38
Malborough, NZ		
<b>La La Falls Riesling 2016</b>	10	40
Adelaide Hills, SA		
<b>Bremerton Mollie &amp; Merle Verdelho 2017</b>	10.5	42
Langhorne Creek, SA		
<b>Pikorua Sauvignon Blanc 2017</b>	10.5	42
Marlborough, NZ		
<b>Snake Point Sauvignon Blanc 2017</b>	12	48
Wairarapa, NZ		
<b>Pedestal Chardonnay 2017</b>		49
Margaret River, WA		
<b>Oakridge "Over the Shoulder" Pinot Grigio 2016</b>		60
Yarra Valley, VIC		

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

## Red Wine

	<i>G</i>	<i>B</i>
<b>Beach Hut Shiraz</b>	7.9	29
SE Australia		
<b>Beelgara Estate Rose</b>	8	32
SE Australia		
<b>The Vines Cabernet Merlot 2015</b>	8	32
SE Australia		
<b>Beelgara State Shiraz 2016</b>	8.5	34
SE Australia		
<b>Pocketwatch Cabernet Sauvignon 2013</b>	9	36
Central Ranges, NSW		
<b>Chain of Fire Merlot 2016</b>	9.5	38
Central Ranges, NSW		
<b>Copia Pinot Noir 2015</b>	10	40
Great Southern, WA		
<b>Soaring Eagle Shiraz 2016</b>	10	40
McLaren Vale, SA		
<b>Pikes Shiraz Tempranillo 2015</b>	10.5	42
Clare Valley, SA		
<b>Hentley Farm Villan &amp; Vixen Shiraz 2016</b>		49
Barossa, SA		
<b>Robert Oatley Signature Grenache Unoaked 2017</b>		55
McLaren Vale, SA		

## Beer

	<i>P</i>	<i>S</i>
<b>TAP BEERS</b>		
XXXX Gold	5	7
Tooheys New	6	8
Heineken	7.5	10
One Fifty Lashes Pale Ale	7.5	10
<b>BOTTLED BEER</b>		<b>BTL</b>
Cascade Light, Hahn Light		7
Tooheys Extra Dry, Tooheys New, VB, XXXX Gold, XXXX Bitter, Peroni Leggera, Great Northern		7.5
Pure Blonde, Crown Lager		8
Asahi, Corona, Peroni Nastro Azzuro, Heineken		9
<b>CRAFT</b>		<b>BTL</b>
James Squire Golden Ale, James Squire Porter, Little Creatures IPA, Stone and Wood Pacific Ale, Bulmers Cider (Apple or Pear)		10

## Port

Galway	9
Penfolds Grandfather	18

## G B

	<i>G</i>	<i>B</i>
<b>House</b>		7.9
Scotch, Bourbon, Brandy, Rum, White Rum, Gin, Vodka, Tequila		
<b>Mid- Shelf</b>		8.9
Canadian Club, Jamesons, Jack Daniels, Jim Beam, Wild Turkey, Malibu, Pernot Tanqueray, Bombay, Pimms, Absolut Vodka, Cuervo Tequila, Campari, Sailor Jerry's		
<b>Premium</b>		9.9
Jagermeister, Johnnie Walker Black, Makers Mark, Chivas Regal, Kraken Spiced Rum, Fireball Whiskey, Courvoisier VS, Belvedere Vodka		
<b>Top Shelf</b>		
Grey Goose Vodka		11
Glenmorangie		14
Hennessey VSOP		15
The Laphroaig 10		16
<b>Liqueurs</b>		9
Baileys, Chambord, Cointreau, DOM Benedictine, Drambuie, Frangelico, Sambuca, Galliano, Grand Marnier, Kahlua, Midori, Tia Maria, Amaretto		

## Signature Cocktails

<b>Lychee Martini</b>	16
Lychee Liqueur, Vodka, Lychee Juice, Lemon Juice	
<b>Espresso Martini</b>	16
Coffee, Vodka, Kahlua, Creme de Cacao, Amaretto	
<b>Blush Blast</b>	16
Cranberry, Malibu, Peach Liquor, Vanilla Liqueur, Fresh Muddled Strawberries	
<b>Mojito</b>	16
Bacardi, Soda, Sugar, Fresh Lime and Mint	
<b>Mermaid Punch</b>	16
Malibu, Bacardi, Blue Curacao, Lemonade, Pineapple Juice	
<b>Pimms Cup</b>	16
Pimms, Cucumber, Seasonal Fruit, Lemonade, Ginger Ale	
<b>Aperol Spritz</b>	16
Aperol, Soda and Dry Champagne	
<b>Grapefruit and Lychee Fizz</b>	16
Vodka, Lychee Liqueur, Grapefruit Juice, Bitters and Dry Champagne	

## Mocktails

<b>Strawberry Lemonade</b>	7
Strawberries, Lemonade, Mint, Dry Ginger Ale	
<b>Lychee Mojito</b>	7
Soda, Lemonade, Lychees, Mint, Lime	