

O Y S T E R

	1	6	12
NATURAL	5.5	25	45
KILPATRICK (gf, df)	5.5	26.5	45.5
MORNAY	5.5	26.5	45.5
OYSTER SHOOTERS(df)	5.5	26	



M A I N

C O L D S E A F O O D S T A R T E R

	1	6	12
MORETON BAY PRAWNS(df)	3	18	33
SEAFOOD ASSIETTE FOR 1 3 prawns, 2 oysters, half a Moreton bay bug, thousand island & lemon dressing (gf, df)			29
OCTOPUS CARPACCIO Lemon & pink peppercorn vinaigrette (gf, df)			19
HIRAMASA KINGFISH CRUDO Lemon & pink peppercorn vinaigrette (gf, df)			24
PRAWN & BUG COCKTAIL (gf, df)			26
LOBSTER COCKTAIL (df, gf)			29

E N T R E E

HOUSE BREAD Trio of truffle, roasted garlic & miso butter			12
CRAB & SALMON PATE Crusty ciabatta			18
FLASH FRIED CALAMARI(gf, df)			19
LAMB SHOULDER 180g Tzatziki & ciabatta (gfo,dfo)			24
CRISPY FRIED FISH WINGS Thai coconut curry (see specials board) (gf, df)			24
GARLIC + CHILLI PRAWNS Crusty ciabatta			24
BLACK LIP MUSSELS Thai coconut curry, ciabatta (gfo,df)			26
HOUSE CHOWDER Local fish, prawns & mussels w ciabatta (gfo)			28

S A L A D

PUMPKIN & BEETROOT SALAD Dates, currants, hazelnuts & basil oil (gf, v, df)			16
CHICKEN SALAD Noodles, cabbage, herbs, peanuts, shallots, sriracha mayo (gf, df)			19
SMOKED SALMON & PRAWN SALAD Mixed leaves, cherry tomato, spanish onion, honey mustard, thousand island dressing			24

FLATHEAD Choice of crumbed or battered, chips, tartare sauce (df)			28
COQ AU VIN Braised chicken maryland, thyme & wild mushrooms in a rich merlot sauce, classic mash (gf, dfo)			32
BARRAMUNDI Braised fennel, baby carrots, new potatoes & tarragon butter (gf)			36
DAILY CATCH Local fresh fillet - please see our special board for details			MP
PORK BELLY Garlic puree, garlic shoots, BBQ prawns + speck (gf, dfo)			38
BLACK ANGUS FLANK STEAK Roasted potatoes, BBQ prawns, house chimichurri			39
RIVERINA GRAIN FED SIRLOIN 300g prime cut, roasted seasonal vegetables, shiraz jus (gf, dfo)			45
WHOLE FISH OF THE DAY Oven baked, lemon & caper butter, roast potatoes, salad (gf)			MP

P A S T A + R I S O T T O

WILD MUSHROOM RISOTTO (gf, veg, dfo)			29
SAND CRAB LASAGNE			33
LINGUINE MARINARA (df)			34
SAND CRAB & LOBSTER RISOTTO (gf)			38
MORETON BAY BUG & PRAWN LINGUINE			42

We use fresh seafood which is subject to availability. 15% surcharge on public holidays.

v - vegan | veg - vegetarian | gf - gluten free | gfo/dfo - gluten/dairy free option

P L A T T E R S

MIXED PLATTER FOR ONE Selection of hot & cold seafood; crab, bug, prawns, oysters, fish, calamari, chips & sauce (gf, df)			69
SIGNATURE PLATTER FOR TWO Selection of hot and cold local seafood including; crab, bugs, prawns, oysters, calamari, marinated mussels, flathead, chips & trio of sauces (df)			129
DELUXE PLATTER FOR TWO A feast of fresh, chilled local seafood including; lobster, bugs, crab, prawns, oysters, mussels, smoked salmon & trio of sauces			180

S I D E

ROSEMARY POTATOES (dfo, gf)			8.5
CHIPS, AIOLI (gf, df)			8.5
GARDEN SALAD (gf, v)			8.5
SWEET POTATO FRIES, AIOLI (gf, df)			9.5
STEAMED GREENS (gf, v, df)			9.5
BBQ PRAWNS (2) (gf, df)			9.9
GREEK SALAD (gf, dfo)			9.9
BBQ BUG 1/2 (gf, df)			9.9

K I D S

GRILLED CHICKEN , STEAK, FISH OR CALAMARI Chips, salad, tomato sauce (gfo)			14
NAPOLI PASTA & CHEESE			14

D E S S E R T

LEMONCELLO TARTLET Whipped cream, blueberry compote			15
CHOCOLATE & AMARETTO MILLE-FEUILLE Chocolate sponge w layers of amaretto mousse			15
STICKY DATE PUDDING Whipped cream, butterscotch			15
POACHED PEAR Rosé & pink moscato syrup, coconut curd (v, gf)			15
AFFOGATO Frangelico (gf)			14
CHEESE PLATTER FOR TWO Classic Australian cheese selection, crackers, quince, dried fruit, nuts			26

CAKEAGE FEE: \$10.50 one off fee OR \$3pp