

Dinner

Breads/Share Plates

Hot baguette, butter	6
House made Turkish pide, extra virgin olive oil	10
Marinated olives	11
Dips, roast tomatoes & house made Turkish pide	20
Crispy fried cuttlefish, chilli mayonnaise.	22.5
Freshly shucked oysters, watermelon salsa – half/doz (when available)	26/49

Starters

Fish pot stick dumplings, satay sauce, herb salad.	22
Quinoa, roast pumpkin, kale, almond & Manchego salad, crispy eggplant pastilla.	21
Crispy prawn & vermicelli spring rolls, chilli dipping sauce.	22
Roast vine ripened cherry tomato & garlic bruschetta, Woodside goats curd.	20
Farm house duck liver pate, red onion jam, cornichons & grilled ciabatta.	22
Half shell Hervey Bay scallop ceviche, wakame, walnut, apple, sesame & lime (4).	24
Tempura ricotta stuffed zucchini flowers, Romesco, almond & kale chips.	25
Bbq'd Mooloolaba prawns, green papaya, coriander, peanut & chilli salad.	29/43

Mains

Mooloolaba prawn & garlic ravioli, leek confit, lemon beurre blanc.	26.5/36.5
Roast chicken, sage & prosciutto ballotine, butternut pumpkin & broad bean risotto.	36.5
Crispy battered local whiting, chips & tartare sauce.	31
Grilled Cape Grim beef eye fillet, celeriac puree, onion jam, salsa verde greens, jus.	46
Bbq'd Atlantic salmon fillet, sweetcorn, date & pistachio cous cous, yoghurt dressing.	39.5
Moreton Bay Bug spaghetti, garlic, chilli, red onion, parsley, olive oil, lemon.	41
Grilled daily fish, kipfler potato, capers, tomato, green bean, artichoke & Meredith feta salad, roast red pepper dressing.	39.5

Sides

Chips, harissa mayonnaise	9
Kale chips, almonds, cumin salt.	11
Steamed green vegetables	12
Rocket & parmesan salad	10
Green papaya, coriander, peanut & chilli salad.	12
Baby gem, blue cheese & walnut salad	12

GLUTEN FREE, KIDS & VEGETARIAN MENUS AVAILABLE.

We accept Bankcard, Mastercard, Visa & Eftpos (no cash out). One bill per table

*Please inform wait staff of any allergies each time you place an order -
not all ingredients are listed on the menu.*