

Dinner

Breads/Share Plates

Hot baguette, butter	6
House made Turkish pide, extra virgin olive oil	9
Marinated olives	11
Dips, roast tomatoes & house made Turkish pide	18
Crispy fried cuttlefish, chilli mayonnaise.	20
Freshly shucked oysters, watermelon salsa (half/dozen)	24/44

Starters

Crispy duck & vermicelli spring rolls, chilli dipping sauce.	19.5
Potted chicken liver pate, red onion jam, cornichons, grilled ciabatta.	19.5
Roast pumpkin, quinoa, raisin, almond & manchego salad, eggplant pastilla.	18.5
Atlantic salmon ceviche, garlic, chilli, red onion, walnuts & dill.	20
Beef carpaccio, anchovy & almond dressing, fried capers, pecorino, rocket.	22
Bbq'd Mooloolaba prawns, green papaya, coriander, peanut & chilli salad.	26/39
Balsamic roasted beetroot, walnut, pear & Woodside goats curd salad.	24
Crispy tempura ricotta stuffed zucchini flowers, Romesco, almonds & kale chips.	23

Mains

Butternut pumpkin tortellini, cherry tomato, sage butter, pecorino.	25/32
Mooloolaba prawn & garlic ravioli, leek confit, lemon beurre blanc.	26/36
Potato gnocchi, duck, mushroom & kale ragout, parmigiano reggiano.	36
Bbq'd salmon fillet, sweetcorn, pistachio & date cous cous, yoghurt dressing.	37
Tempura battered local whiting, chips & tartare sauce.	30
Grilled fish, broad bean puree, steamed greens, kipfler potato, seaweed butter.	38.5
Grilled Tasmanian Cape Grim beef eye fillet, potato galette, thyme roasted mushrooms, jus – premium grade, British bred cattle, pasture fed, hormone free.	46

Sides/Salads

Mash	9
Chips	8
Steamed green vegetables	10
Rocket & parmesan salad	9
Baby gem, blue cheese & walnut salad	12
Green papaya, coriander, chilli & peanut salad, nam jim dressing.	10

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.*