

## 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.	22
Freshly shucked oysters, watermelon salsa (half/dozen)	25/46

### Starters

Potted chicken liver pate, red onion jam, cornichons, grilled ciabatta.	20
Crispy duck & vermicelli spring rolls, chilli dipping sauce.	20
Grilled pistachio crumbed sardines, charred zucchini, pesto & lemon.	22
Crispy tempura ricotta stuffed zucchini flowers, Romesco, almonds & kale chips.	23
Beef carpaccio, anchovy & almond dressing, fried capers, pecorino, rocket.	22.5
Bbq'd Mooloolaba prawns, green papaya, coriander, peanut & chilli salad.	27/39
Balsamic roasted beetroot, walnut, pear & Woodside goats curd salad.	24
San Daniele prosciutto, peach, blue cheese, thyme, rocket & pine nuts, PX dressing.	24

### Mains

Butternut pumpkin tortellini, cherry tomato, sage butter, pecorino.	25/32
Mooloolaba prawn & garlic ravioli, leek confit, lemon beurre blanc.	26/36
Roast lamb rack, quinoa, pumpkin, almond & manchego salad, eggplant pastilla.	38
Crispy battered local whiting, chips & tartare sauce.	30
Moreton Bay Bug spaghetti, garlic, chilli, red onion, olive oil, parsley, lemon.	38.5
Grilled fish, broad bean puree, steamed greens, roast kiplers, 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	11
Rocket & parmesan salad	10
Kale chips with almond & cumin salt.	10
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.*