

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/doz (when available)	25/45

Starters

House cured Atlantic salmon gravalax, cucumber & baby capers, lemon.	22.5
Crispy prawn & vermicelli spring rolls, chilli dipping sauce.	21
Beef carpaccio, anchovy & almond dressing, fried capers, pecorino, rocket.	22.5
Sticky braised Bangalow pork belly, spicy Asian noodle salad.	23
Bbq'd Mooloolaba prawns, green papaya, coriander, peanut & chilli salad.	27/40
Balsamic roasted beetroot, walnut, pear & Woodside goats curd salad.	24
Crispy tempura ricotta stuffed zucchini flowers, Romesco, almonds & kale chips.	23
Half shell Hervey Bay scallop ceviche, wakame, sesame, walnut, apple & lime (4)	24

Mains

Fresh ricotta tortellini, zucchini, chilli, sage butter.	25/32
Mooloolaba prawn & garlic ravioli, leek confit, lemon beurre blanc.	26/36
Bbq'd spatchcock, butternut pumpkin & pea risotto, crispy pancetta.	39
Crispy battered local whiting, chips & tartare sauce.	30
Bbq'd salmon fillet, sweetcorn, pistachio & date cous cous, yoghurt dressing.	38
Grilled daily fish, broad bean puree, steamed greens, roast kipflers, 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.*