

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	19
Crispy fried cuttlefish, chilli mayonnaise.	22.5
Freshly shucked oysters, watermelon salsa – half/doz (when available)	25/47

Starters

Braised sticky lamb short ribs, hoisin glaze, apple, radish, dill & walnut.	23
Crispy prawn & vermicelli spring rolls, chilli dipping sauce.	22
Grilled pistachio crumbed W.A. sardines, charred zucchini, salsa verde & lemon.	23
Beef carpaccio, anchovy & almond dressing, fried capers, pecorino, rocket.	23
Atlantic salmon ceviche, garlic, chilli, red onion, walnuts, dill & pickled cucumber.	23
Crispy tempura ricotta stuffed zucchini flowers, Romesco, almonds & kale chips.	25
Bbq'd Mooloolaba prawns, green papaya, coriander, peanut & chilli salad.	28/41

Mains

Roast butternut pumpkin tortellini, cherry tomato, sage butter, reggiano.	26/33
Mooloolaba prawn & garlic ravioli, leek confit, lemon beurre blanc.	26.5/36.5
Bbq'd salmon fillet, sweetcorn, pistachio & date cous cous, yoghurt dressing.	38.5
Crispy battered local whiting, chips & tartare sauce.	31
Grilled daily fish, broad bean puree, steamed greens, roast kiplers, seaweed butter.	39.5
Grilled Cape Grim beef eye fillet, potato galette, thyme roasted mushrooms, jus.	46
Moreton Bay Bug spaghetti, garlic, chilli, red onion, parsley, olive oil, lemon.	41
Roast chicken, sage & prosciutto ballotine, creamed celeriac puree, salsa verde greens & walnuts,	36

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, nam jim dressing.	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.*