

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
Freshly shucked oysters, watermelon salsa – half/doz (when available)	25/47

Starters

Crispy duck & vermicelli spring rolls, chilli dipping sauce.	22
Local seafood, leek & potato chowder, grilled pide.	23.5
Beef carpaccio, anchovy & almond dressing, fried capers, pecorino, rocket.	23
Bbq'd Mooloolaba prawns, green papaya, coriander, peanut & chilli salad.	27/40
Balsamic roasted beetroot, walnut, pear & Woodside goats curd salad.	25
Atlantic salmon ceviche, garlic, chilli, red onion, walnuts, dill & pickled cucumber.	23
Warm broad bean, fennel, goats feta & dill tart, tomato jam.	22

Mains

Roast butternut pumpkin tortellini, cherry tomato, sage butter, reggiano.	26/33
Braised sticky lamb, potato gnocchi, peas, mint & Jerusalem artichoke chips.	37.5
Mooloolaba prawn & garlic ravioli, leek confit, lemon beurre blanc.	26/36
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 kipflers, seaweed butter.	39.5
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	9
Steamed green vegetables	12
Rocket & parmesan salad	10
Green papaya, coriander, peanut & chilli salad, nam jim dressing.	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.*