

LUNCH

Baked half shell Hervey Bay scallop, garlic butter, finger lime. <i>gfo/dfo</i>	8 each
Crispy fried school prawns (eaten whole), chipotle aioli. <i>gfo/df</i>	20
Goats cheese semolina gnocchi, house made tomato relish, herb oil, saffron crispy. <i>v</i>	Small 24 Large 41
Beer battered local fish, fries, house tartare, mixed leaf salad.	36
Bruschetta, tableland tomatoes, buffalo mozzarella or tofu. <i>v/vgo</i>	26
Ginger & lemongrass poached chicken, shredded wombok, avocado, nam jim dressing.	28
Stir fried wild rice, Asian mushrooms, greens, crumbed truffle egg. <i>vgo/dfo</i>	39
Spaghetti with local prawns, homemade napoli sauce, herbs.	36
Spaghetti with todays tableland greens, tomatoes, homemade napoli sauce <i>v</i>	28
Open Wagyu rump sandwich, ciabatta, lettuce, onion relish, tomato, mushroom duxelles, fried egg, truffle aioli, fries	34
Banana leaf wrapped barramundi, steamed rice, pak choi, baby corn, yellow curry sauce <i>gf/df</i>	54
Seafood platter for 2; Whole bug, chilled prawns, coconut prawns, school prawns, smoked mackerel, half shell scallops, grilled barramundi, fried calamari, fries, salad, dipping sauces. <i>gfo/dfo</i>	155

SIDES

Steamed local & garden greens <i>v</i>	12
Plantation salad <i>v, vg, gf</i>	10
Fries, garlic & rosemary	10
Creamy mash potato	10

vg - vegan *v*- vegetarian, *gf*-gluten free, *df*-dairy free, *cn*-contains nuts
gfo-gluten free option, *dfo*-dairy free option, *vgo*-vegan free option