

ENTREES

Warmed baguette, whipped butter & dukkah. <i>dfo/gfo</i>	12
Oysters with lemongrass mignonette or kilpatrick	Each 8
Baked half shell Hervey Bay scallop, wakame, finger lime. <i>dfo/gf</i>	Each 8
Moreton Bay bug, vanilla butter. <i>dfo/gf</i>	18
Betel leaves, green paw paw, young lemongrass, vietnamese mint with your choice of: prawns / barramundi / marinated tofu <i>gf/df/vgo</i>	Each 10
Falafels, tomato hummus, sesame, herb oil. <i>gfo/vg</i>	22
Fried baby calamari, romesco sauce, pickled onion, squid ink dust. <i>gfo/df</i>	26
Rice noodle salad, cashews, garden leaves, Nam Jin dressing, cassava cracker. Choice of Thai style beef, lemongrass chicken or sauteed mushrooms. <i>gfo/vgo</i>	27
Spanner crab on house made brioche, iceberg lettuce, avocado, aioli. <i>gfo/dfo</i>	32

TO SHARE

Seafood platter for two; oysters 2 ways, Moreton Bay bug, king prawns, prawn betel leaf & prawn cutlets, baby calamari, yellow curry marinated barramundi, half shell scallops, fries, salad, dipping sauces. <i>gfo/dfo</i>	160
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PASTA

Goats cheese semolina gnocchi, house made tomato relish, herb oil. v	24/41
Spaghetti with Tableland mushrooms, truffle cream, rocket, thyme crumbs. <i>gfo/dfo/vgo</i>	25/47
Spiced pumpkin & saffron risotto, roasted spiced walnuts, saffron yoghurt. <i>vgo/dfo/gf</i>	24/41
Spaghetti with prawns, cherry tomato, spinach, bisque sauce, herbs. <i>gfo/dfo</i>	34/54

MAINS

300g Cape Grim sirloin, polenta chips, broccolini, jus. <i>gf/dfo</i>	58
Banana leaf wrapped barramundi, steamed coconut rice, pak choi, corn, yellow curry sauce. <i>gf/df</i>	54
Slow roasted pork belly, fried scallop wontons, soy broth, greens. <i>df/gfo</i>	49
Stir fried wild rice, Asian mushrooms, greens, lotus root chips. <i>vg/dfo</i>	41
Duck leg with Thai green curry, rice noodles, kai lan, broccolini, pork sausage. <i>gf/df</i>	48

SIDES

Chips with garlic & rosemary with aioli <i>gfo/df</i>	12
Polenta chips with tomato relish. <i>gf</i>	12
Garden salad. <i>vg/gf</i>	12
Steam vegetables with lotus root crisps <i>df/gf/vg</i>	12
Coconut rice. <i>df/gf/vg</i>	12

DESSERT

Frozen chocolate & coconut mousse, coconut gelato, caramelised pineapple, jackfruit & lime <i>vgo/df</i>	18
FNQ "snickers" ice cream. Chocolate coated caramel macadamia parfait, brulee bananas, chocolate soil. <i>cn/gf</i>	18
Summer berry mille-feuille, house made puff pastry, creme patissiere, coulis	18
Trio of Sorbet - please ask for today's selection	15

CHEESE

Served with fig jam, lavosh & crackers

Hard, Soft, Blue

1 x cheese	14
2 x cheeses	25
3 x cheeses	35

DESSERT WINE (375ml Bottles)

Cookoothama Botrytis Semillon Riverina NSW	15.5	62
Vasse Felix - Cane Cut Semillon Margaret River WA		84
De Bortoli - Noble one Botrytis Semillon Riverina NSW		105

FORTIFIED WINES

Per Serve

Grant Burge 10yo Tawny	13
De Bortoli 8yo Tawny	13
Rutherglen Classic Muscat	13
Campbells Rutherglen Topaque	20
Mr. Pickwick's Tawny	22

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

15% surcharge applies on a public holiday