



CRUSTY SOUR DOUGH LOAF W DIPS
\$8

ENTREE

\$18

SOUP OF THE DAY

6 OYSTERS
NATURAL/KILPATRICK/MIGNONETTE

CURRY DUSTED LOCAL CUTTLEFISH WITH A WARM SALAD OF SAFFRON POTATOES, CORIANDER AND CHILLI TOMATO RELISH.

ALMOND CRUSTED LAMB'S BRAINS WITH TOASTED GARLIC, BUTTERED SPINACH, HONEY ROASTED WALNUTS AND AGED BALSAMIC VINEGAR.

GRILLED MOOLOOLABA KING PRAWNS WITH PARSNIP PUREE AND LEMON, GARLIC, ALMOND AND PARSLEY BUTTER.

RISOTTO OF SMOKED HAM HOCK, FRESH GARDEN PEAS AND SHAVED PARMESAN.

SEARED HARVEY BAY SCALLOPS, BLACK PUDDING, BACON CRUMBLE AND SPICED APPLE PUREE.

CREAMY PEPPERED MUSHROOMS ON TOASTED BRIOCHE WITH A POACHED EGG AND SHAVED PARMESAN.

ONE BILL PER TABLE

G.S.T.INCL BYO WINE ONLY
MOST DISHES CONTAIN SEASONING

\$5.50 CORKAGE PER PERSON



MAINS

\$42

CAPE GRIM EYE FILLET WITH POTATO FONDANT SAUTÉED BLACK CABBAGE AND BÉARNAISE SAUCE.

ALL \$35

FISH OF THE DAY

HERB CRUSTED VEAL SCHNITZEL WITH CREAMED KIPFLER POTATOES, FENNEL SCENTED CARROTS AND RED WINE JUS.

CRISPY SKINNED ATLANTIC SALMON WITH CHILLI ROASTED TOMATOES, PEQUILLO PEPPERS, CRISPY BREAD AND PERSIAN FETTA WITH BURNT ORANGE VINAIGRETTE.

CONFIT MAGRET DUCK LEG ON HONEY ROASTED BRUSSEL SPROUTS, SWEET POTATO, CELERIAC CREAM AND CANDIED CUMQUATS.

SLOW COOKED BEEF WITH BABY ONIONS, LARDONS, BABY SPINACH AND CREAMY MASH.

PAN ROASTED CHICKEN BREAST STUFFED WITH CHORIZO, LEMON AND OLIVES WITH WHITE BEAN CASSOULET AND BUTTERED GREENS.

SIDES

\$8

FAT CUT CHIPS

HAND PICKED BEANS W LEMON AND GARLIC

GARDEN SALAD

ONE BILL PER TABLE

G.S.T.INCL

BYO WINE ONLY

\$5.50 CORKAGE PER PERSON

MOST DISHES CONTAIN SEASONING



DESSERTS

\$15

SOUFFLÉ OF THE DAY

VANILLA PANNACOTTA WITH BERRY COMPOTE, BRANDY SNAP AND BLUEBERRY CANDY DUST

RHUBARB AND PEAR CRUMBLE WITH HONEYCOMB AND BURNT CARAMEL ICE CREAM.

DARK CHOCOLATE AND HAZELNUT FONDANT WITH CANDIED CUMQUATS AND BROWN BREAD ICE CREAM.

MACADAMIA NUT MILLE FEUILLE WITH CARAMELISED BANANA AND LEMON CREAM

SELECTION OF AUSTRALIAN AND IMPORTED CHEESES.

ONE BILL PER TABLE

G.S.T.INCL BYO WINE ONLY
MOST DISHES CONTAIN SEASONING

\$5.50 CORKAGE PER PERSON