



STARTERS

- Freshly baked bread basket with grissini and marinated green olives, extra virgin olive oil and balsamic \$12.50
- Rosemary and parmesan polenta chips with dolce gorgonzola sauce \$12.50

ENTRÉE - platters for 2 to share

- Seafood Platter - Tender grilled octopus, baby calamari, grilled king prawns, smoked salmon, fried WA whitebait & natural oysters served with a selection of sauces, fennel and rocket salad *GF* \$68.90

ADD ON - to your Seafood Platter

- Grilled lobster tail half or whole with lemon and garlic butter \$M.P
- Poached blue swimmer crab, served cold with citrus dressing \$22.90

- Traditional Antipasto - Caprese salad, prosciutto, hot sopressa, semi-dried tomatoes, Virginia ham, cured salmon, house made grissini, wild rocket and parmesan salad, olives, capsicum, eggplant, balsamic onions and freshly baked bread *GF* \$39.90

ENTRÉE

- Oysters - Freshly shucked, regional, ask your waiter today 's selection with your choice of Natural, Kilpatrick, Wasabi Sorbet & Flying Fish Roe or Bloody Mary , maximum 3 choices *GF*
 - ½ Doz \$22.00
 - Full Doz \$39.90

- Fresh Australian king prawn salad, with pomegranate, orange, and snow pea shoots *GF* \$22.90

- Crispy skin pork belly with carrot infused quinoa, butternut pumpkin, salted cashews, and sherry dressing *GF* \$19.90

- Salt and pepper calamari with escabeche vegetables and citrus vinaigrette \$20.90

- Octopus carpaccio, served with shaved fennel arugula and lemon and basil dressing *GF* \$19.90

- Pan fried Australian scallops, served with green pea espuma and crispy prosciutto *GF* \$22.90

- Vine tomato and Ligurian olive tart served with buffalo bocconcini and fig vincotto *V* \$17.90

CRUSTACEANS - pre-order to guarantee availability

- A selection of daily fresh crustaceans is sourced for ultimate quality; therefore, we have limited availability. Pre ordering is essential to ensure availability. Mud Crab, Blue Swimmer Crab, Lobster, Scampi \$ P.O.A



PASTA

Main

Freshly made seafood ravioli of the day - ask your waiter for today's selection	\$32.90
House made potato gnocchi with roasted cherry tomato ragout, baby spinach and Grana Padano V	\$27.90
Spanner crab chili linguine served in a saffron and white wine velouté	\$31.90
Egg Fettuccine, with a medley of mushrooms, baby spinach, truffle pecorino and white truffle oil V	\$29.90

SEAFOOD

Market Fish of the Day - Ask Your Waiter	\$ M.P
Crisp skinned Barramundi fillet with a smooth carrot puree, toasted hazelnuts, baby potatoes, sautéed spinach and citrus butter sauce	\$34.90
Kilcoy Grain Fed Eye Fillet, with truffle Paris mash, braised echalots, sautéed wild mushrooms, sous vide Dutch carrots and red wine jus GF	\$43.90
<i>Enjoy an Oceanside Surf and Turf - add grilled half or whole Lobster Tail/or Australian prawns</i>	\$MP/ \$15.00

MEAT

Kilcoy Grain Fed Eye Fillet, with truffle Paris mash, braised echalots, sautéed wild mushrooms, sous vide Dutch carrots and red wine jus GF	\$43.90
Pan seared Pork Scotch fillet with Granny smith apple puree, Swiss rösti, buttered almond broccoli and an agro dolce sauce GF	\$33.90
18 Hour confit Duck Maryland a l'orange with braised fennel, grilled sweet potatoes, candied walnuts GF	\$34.50
Grilled lemon thyme Chicken breast with butternut pumpkin puree, kipfler potatoes, pistachio dukkah GF	\$34.90

VEGETARIAN

Roast Vegetable timbale - layers of chargrilled vegetables, with ricotta and basil and parmesan pesto V GF	\$25.90
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Main - for 2 to share

48 hour slow braised shoulder of Lamb for 2, served with roasted rosemary potatoes, seasonal vegetables, dressed in its own minted braising jus GF	\$69.90
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SIDES

Wild Roquette, apple and parmesan salad GF V	\$11.00
Panzanella salad - tomato, fresh basil, croutons, balsamic and Spanish onion	\$11.00
Sautéed Seasonal Vegetables GF V	\$11.00
House made hand cut chips with aioli GF V	\$ 9.90
Sweet potato chips with chipotle sauce V	\$ 9.90

GF Indicates an item that can be modified to be served gluten free.

V Indicates an item that can be modified to be served vegetarian.

Please advise us if you or your guests are gluten free, vegetarian or have any other dietary requirements