



Freshly baked Bread basket with grissini and marinated green olives, extra virgin olive oil and balsamic	\$12.00
Rosemary and parmesan Polenta chips with Dolce gorgonzola sauce	\$12.00

**Entree platters for 2**

Seafood plate of 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	<b>For 2</b> \$64.90
Traditional Antipasto of Caprese Salad, Prosciutto, Hot Sopressa, Semi Dried Tomatoes, Virginia Ham, Cured Salmon, house made Grissini, Wild Roquette and Parmesan salad, Olives, Capsicum, Eggplant, Zucchini and freshly baked bread GF	<b>For 2</b> \$39.90

**ENTREE**

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 Dozen - \$22.00      Full Dozen - \$39.00
Fresh Australian King Prawn Salad, with avocado, cucumber, papaya & snow pea shoots, citrus dressing GF	\$22.00
Smoked paprika Soft Shell Crab with radicchio, cucumber and cherry tomatoes with a sweet chili dressing	\$19.50
Pan fried Australian scallops with a ginger and butternut pumpkin soup GF	\$22.00
Char-grilled Lamb T-bone with beetroot, hazelnuts and rocket served with a Tzatziki GF	\$17.50
Crispy skin Pork belly with shaved apples, cashew nuts, red cabbage and palm sugar dressing GF	\$16.90
Crispy Salt and pepper Calamari with pickled vegetables and citrus dressing	\$19.90
Grilled Octopus "a la Plancha" with Liguria olives, celery and capsicums GF	\$18.00
Fried W.A Whitebait with fresh red chilli and coriander served with a lime aioli	\$17.50

**CRUSTACEANS - pre-order to guarantee availability**

A selection of daily fresh crustaceans is sourced for ultimate quality; therefore, we have limited availability.

Pre ordering essential to ensure availability. Mud Crab, Blue Swimmer Crab, lobster P.O.A



**PASTA**

	<b>Entree</b>	<b>Main</b>
Freshly made Ravioli of the day, ask your waiter for today's selection		\$29.90
House made Potato Gnocchi with roasted cherry tomato ragout, baby spinach and Grana Padano	V \$19.90	\$26.90
Egg Fettuccine with fresh Spanner Crab in a citrus, white wine & dill veloute		\$29.90

**MAIN**

Market Fish of the Day - Ask Your Waiter		M.P
Crisp skinned Barramundi fillet with Spanish Chorizo, Wild Tiger Prawns, baby spinach and tomatoes with a lemon fish veloute	<i>GF</i>	\$33.90
Turf of Kilcoy Grain Fed Eye Fillet, with Pommes Dauphinoise, braised echalotes, sautéed king brown and asparagus served with a cabernet jus	<i>GF</i>	\$41.90
<i>add Surf to your Turf, three grilled Australian King Prawns</i>		\$15.00
Pan fried Pork Scotch fillet with Granny smith puree, Swiss Rosti, buttered almond broccoli and an agro dolce sauce	<i>GF</i>	\$31.90
18 Hours confit Duck Maryland, braised fennel, char grilled butternut pumpkin, candied walnuts served with a Bigarade sauce	<i>GF</i>	\$32.90
Grilled Chicken Breast with a sweet potato mash, sesame kale, orange and Miso sauce	<i>GF</i>	\$ 30.90
Roast Vegetable timbale, layers of char-grilled vegetables, with ricotta and basil and parmesan pesto	<i>V GF</i>	\$24.50

**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	<i>GF</i>	<b>For 2</b> \$65.00
--	-----------	-------------------------

**SIDES**

Freshly baked bread with extra virgin olive oil and balsamic		\$ 2.90
Wild Roquette, apple and parmesan salad	<i>GF V</i>	\$11.00
Panzanella salad, tomato, fresh basil, croutons, balsamic and Spanish onion		\$11.00
Sautéed Seasonal Vegetables	<i>GF V</i>	\$11.00
House made hand cut chips with aioli	<i>GF V</i>	\$ 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