



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

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 <i>GF</i>	For 2	\$64.90
ADD ON		
Grilled Lobster tail half or whole with lemon and garlic butter		\$ MP
Poached Blue swimmer crab, served cold with citrus dressing		\$22.90
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, Balsamic onions and freshly baked bread <i>GF</i>	For 2	\$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 <i>GF</i>	½ Dozen - \$22.00	Full Dozen - \$39.90
Fresh Australian King Prawn Salad, with pomegranate ,orange, and snow pea shoots <i>GF</i>		\$22.90
Crispy skin Pork belly with carrot infused quinoa, butternut pumpkin, salted cashews, sherry dressing <i>GF</i>		\$19.90
Salt and pepper Calamari with escabeche vegetables and citrus vinaigrette		\$20.90
Octopus carpaccio, served with shaved fennel aragula and lemon and basil dressing <i>GF</i>		\$19.90
Pan fried Australian Scallops, served with green pea espuma and crispy prosciutto <i>GF</i>		\$22.90

CRUSTACEANS - pre-order to guarantee availability

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

Pre ordering essential to ensure availability. Mud Crab, Blue Swimmer Crab, lobster 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 chilli Linguini served in a saffron and white wine veloute	\$31.90
Egg Fettucine, with a medley of mushrooms, baby spinach, truffled pecorino and white truffle oil V	\$29.90

MAIN

Market Fish of the Day - Ask Your Waiter	\$ M.P
Crisp skinned Barramundi fillet with a smooth carrot puree, toasted hazelnuts, baby potatoes, sauteed spinach and citrus butter sauce	\$34.90
Kilcoy Grain Fed Eye Fillet, with truffle paris mash, braised echalotes, 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</i>	\$ MP
Pan seared Pork Scotch fillet with Granny smith apple puree, swiss roesti, buttered almond broccoli and an agro dolce sauce GF	\$33.90
18 Hours confit Duck Maryland a l orange with glazed oranges, 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
Roast Vegetable timbale, layers of char-grilled vegetables, with ricotta and basil and parmesan pesto V GF	\$25.90

Main for 2 to share

For 2
\$69.00

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

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 potatoes 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