

A collage of various food dishes including oysters, salmon, bread, and fried items, with a central 'FOOD' text overlay. The image features several plates of food: oysters on a dark blue plate, salmon with a white sauce on a white plate, bread on a wooden board, and fried items on a dark blue plate. There are also green plants and leaves scattered throughout the composition. The word 'FOOD' is written in white capital letters inside a dark circular shape in the center.

FOOD



BREADS

Garlic Bread with Grilled Mozzarella	12	Sour Dough with Olives, Dukkah, Olive Oil & Balsamic Vinegar (DF) (V)	17
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ENTREE

Baked Bruschetta, Cherry Tomato, Sour Dough, Goats Feta, Caramelised Balsamic, Buffalo Mozzarella, Basil, Petite Leaves	18	Seared Scallops in Yuzu and Ginger Butter (GF)	24
Fried Calamari with Wasabi Mayo (DF)	20	Tempura Prawns with Nam Jim (DF)	22
Oysters		Grilled Octopus, Fermented Chilli Sauce, Lemon (GF) (DF)	23
Natural (6) (GF) (DF)	30	Duck Liver Pate with Toated Sour Dough	22
Kilpatrick (6) (GF) (DF)	30	Tiger Prawn Cocktail with Avocado Cream (GF)	26
Baked Curry Mornay (6)	33	Crispy Pork Belly with Pickled Fennel & Korean BBQ Sauce (DF)	18
Sticky Vinegar Chorizo with Feta & Crusty Bread	21		





MAINS

Eye Fillet, wrapped in Bacon, with Broccolini & Roasted Root Vegetable **GF** **DF** 55

90 Day Aged Rib Fillet, with Broccolini & Roasted Root Vegetables **GF** **DF** 54

Wagyu Rump, with Broccolini & Roasted Root Vegetables **GF** **DF** 48

Wagyu Sirloin, with Broccolini & Roasted Root Vegetables **GF** **DF** 75

Grilled Market Fish with Pea Purée, Fresh Herbs and Lemon Butter Sauce 48

Glazed Lamb Rack with Rosemary Sea Salt Potato, Braised Fennel, Broccolini & Red Wine Jus **GF** **DF** 48

Butter Chicken with Basmati Rice & Pappadums 35

Pesto Chicken Gnocchi with Cherry Tomatoes, Cream & Parmesan 32

Beef Cheek Ragu Pasta with Parmesan 32

Pasta Carbonara with Bacon, Speck, Cream & Parmesan 30





MAINS

Seafood Linguine, Prawns,
Scallops & Mussels with
Chilli, Garlic, Basil &
Parmesan, Olive Oil
..... 36

Wild Mushroom Linguine,
with garlic, fresh herbs,
Parmesan & small greens,
Olive Oil
.....34

Seafood Platter
Moreton Bay Bug, Fresh
Prawns, Fresh Oysters,
Grilled Fish, Calamari,
Scallops & Battered Prawn
Cutlets with Tartare Sauce,
Cocktail Sauce & Wedges
of Lemon (DF)
for one 70
for two 140

Gluten Free Pasta \$3

SIDES

Roasted Rosemary &
Sea Salt Potatoes (GF) (DF)
.....14

Sauteed Greens
with Goats Feta, Chilli
& Toasted Almond
Flakes (GF) 15

Roasted Pumpkin with
Honey & Macadamia
(GF) (DF) 14

Root Vegetables (GF) (DF)
.....15

Fries, Aioli (DF) 11

Garden Salad (DF)12





PIZZA

GLUTEN FREE BASE \$3 EACH

Margherita

Napoli Sauce,
Mozzarella & Basil
..... 24

Ham & Pineapple

Napoli Sauce, Leg Ham,
Pineapple, Mozzarella
..... 25

Pepperoni

Napoli Sauce, Pepperoni,
Mozzarella
..... 26

Lynchinko

Napoli Sauce, Prosciutto,
Pepperoni, Mushroom,
Olives, Onion Jam, Cherry
Tomato, Mozzarella
..... 28

Prosciutto

Napoli Sauce, Mushrooms,
Mozzarella, Fresh
Prosciutto, Parmesan,
Balsamic Glaze, Basil
..... 28

Pork Belly

Fior di Latte, Pickled
Fennel, Pork Belly,
Mozzarella, Onion Jam
..... 28

Slow Cooked Lamb

Napoli Sauce, Cherry
Tomato, Slow Cooked
Lamb, Mozzarella, Onion
jam, Goats Feta
..... 28

Prawn & Chilli

Fior Di Latte, Prawns,
Chilli, Cherry Tomato,
Onion Jam, Mozzarella
..... 30

Vegetarian

Napoli Sauce, Grilled
Zucchini, Mushroom,
Roast Capsicum, Onion
Jam, Cherry Tomato,
Mozarella
..... 30





DESSERTS

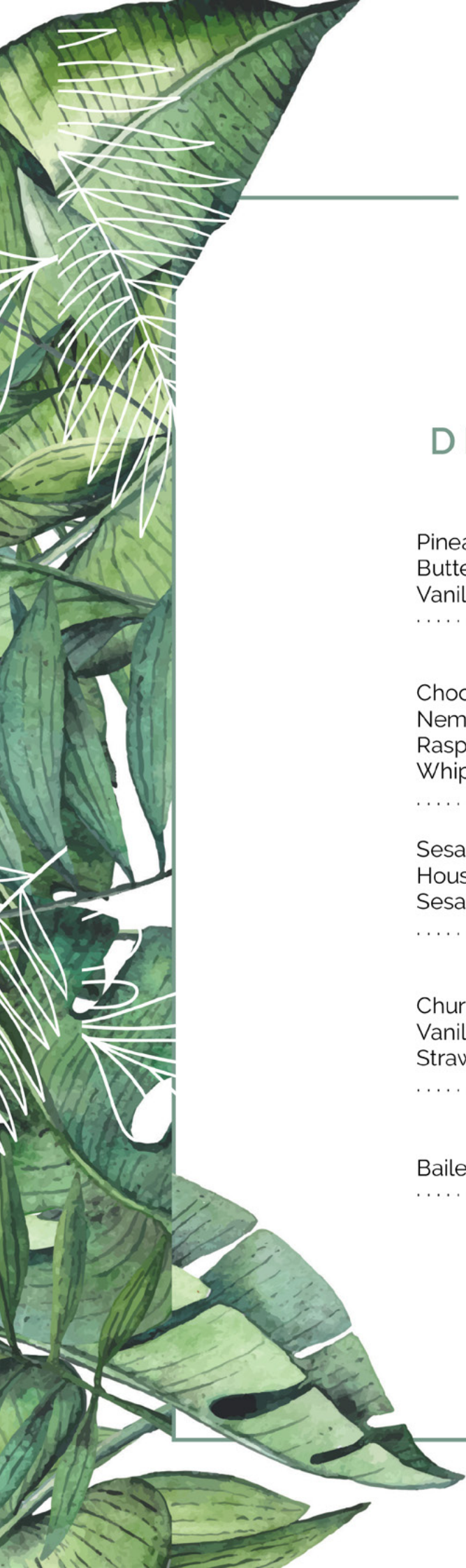
Pineapple Fritters with
Butterscotch Sauce &
Vanilla Ice Cream
..... 17

Chocolate
Nemesis Cake with
Raspberry Coulis &
Whipped Cream (GF)
..... 17

Sesame Panacotta &
House Gelati with Maple
Sesame Praline(taste) (GF)
.....17

Churros, Caramel Sauce,
Vanilla Ice Cream,
Strawberries
..... 17

Baileys Affogato
..... 17





LUNCH TIME 12PM-3PM

FULL MENU AVAILABLE AT LUNCH

Wagyu Beef Burger, Pickle,
Cheese, Sauce, Fries Aioli
..... 25

Thai Beef Salad (GF) (DF)
..... 28

Battered Fish Burger,
Lettuce, Pickle, Cheese,
Tartare Sauce, Fries & Aioli
25

Classic Steak Sandwich,
Aged Rib Fillet, Beetroot
Relish, Grilled Onion,
Lettuce
..... 25

Fish of the Day, Crumbed,
Battered or Grilled with
Salad, Fries & Aioli
..... 26

TAPAS MENU 11AM-5PM

Garlic Bread with Grilled
Mozzarella 12

Sour Dough with Olives,
Dukkah, Olive Oil &
Balsamic Vinegar (DF) ... 17

Baked Bruschetta, Cherry
Tomato, Sour Dough,
Goats Feta, Caramelised
Balsamic, Buffalo
Mozzarella, Basil 18

White wine &
Mushroom Arancini 16

Duck Spring Rolls 16

Tempura Prawns with
Nam Jim (DF) 22

Buffalo Chicken Wings .. 16

Calamari with
Wasabi Mayo (DF) 20

Duck Liver pate with
Sour Dough Crisps 20

Oysters
Natural (6) (GF) (DF) 30

Kilpatrick (6) (GF) (DF) 30

Baked Curry
Mornay (6)..... 33

Sticky Vinegar
Chorizo with Feta &
Crusty Bread 21

Tiger Prawn Cocktail with
Avocado Cream (GF) 25

Warmed Olives (DF) 16