

OYSTERS

NATURAL (GF) (DF)

for 1 / for 6

4.5 / 27

KILPATRICK (GF) (DF)

4.5 / 27

NDUJA (GF)

4.5 / 27

BLOODY MARY OYSTER SHOT (GF) (DF)

4.5 / 27

ENTREES

GARLIC HERBED BREAD (V)

Add mozzarella cheese 2

10

WARM MIXED OLIVES (V) (GF) (DF)

House-marinated rainbow olives

8

HOUSE MADE DIPS (V)

Ask your waiter for today's selection of spreads, served with sourdough bread

19

FRIED HALLOUMI (V)

Served with olive oil, sesame, walnut-dukka & herbs dressing

16

CALAMARI (GF)

Tamarind sambal sauce.

16

SEARED SCALLOPS (GF)

Poached in lemon butter (4)

23

DUCK SPRING ROLLS

Served with chili plum sauce (3)

15

TUNA SASHIMI

Yellowfin tuna, cherry tomatoes, olives, watermelon, gomadare soy dressing

25

SIDES

BAKED POTATOES (GF) (V)

Served with garlic & cheese

10

STEAK CUT CHIPS (GF) (DF) (V)

Served with house aioli

10

ASSORTED SAUTEED VEGETABLES (GF) (DF) (V)

Tossed in garlic & olive oil

14

BROCCOLINI (GF) (DF) (V)

Steamed broccolini, apple fennel pure, walnut-dukka

13

SALADS

GARDEN (V) (GF)

Lettuce, onion, tomatoes, cucumber, capsicum, parmesan
add chicken 8 / prawns 10 / calamari 8 15

CAPRESE (V) (GF)

Tomatoes, buffalo mozzarella, olive oil, balsamic, basil 18

CAESAR

Lettuce, grated cheese, crouton, bacon, caesar dressing
add chicken 8 / prawns 10 / calamari 8 20

PASTAS

MARINARA

Linguine, local seafood, chilli, garlic, tomatoes,
white wine, and butter. add half bug 12 39

MORETON BAY BUGS

Spaghetti, Moreton bay bugs in mild chilli & lemon butter,
rose sauce 40

GAMBERONI

Linguine, prawns, chorizo, chilli, cherry tomatoes,
white wine, olive oil 36

SPAGHETTI BOLOGNESE

Spaghetti, rich bolognese sauce, parmesan cheese 29

BRAISED LAMB

Pappardelle, slow-cooked lamb shank, tomato sugo 36

AMATRICIANA

Linguine, cherry tomatoes, onions, chilli, bacon, tomato sugo, and basil 29

VEGETARIAN (V)

Pappardelle, roasted eggplant, red capsicum, garlic & onions,
feta cheese, and cream. Add chicken 6 28

Gluten-free pasta available on request +4

GRILL

LAMB CUTLETS (GF) Chargrilled, served with baked potatoes, house pickles, and red wine jus	40
LAMB FILLET (GF) Served with baked potatoes, house pickles & mushroom sauce	34
LAMB SHANK (GF) Served with mash potato, dutch carrots, and red wine jus	37
DIJON CHICKEN & PRAWNS (GF) Grilled chicken breast and tiger prawns served with creamy mustard, spinach, onion sauce, baked potatoes, sauteed carrots, and broccoli	30
PORK BELLY (GF) Crispy skin pork belly on apple fennel pure, beetroot sauce, and collard greens	35
VEAL SCALLOPINI FUNGHI (GFO) Veal medallions served baked potatoes, sauteed carrots, broccoli, and creamy mushroom sauce	36
VEAL SCALLOPINI AL LIMONE (GFO) Veal medallions served with baked potatoes, sauteed carrots, broccoli, and lemon white wine sauce	36
SAGE SCALLOPINI (GFO) Veal medallions prosciutto, provolone & pink sauce, baked potatoes, sauteed carrots, and broccoli	38

STEAKS

SIRLOIN STEAK 250gr (GF) Grass feed YP black Angus, MB 2+	43
EYE FILLET 250gs (GF) Grain feed Nolan private selection	53
RIBEYE 600gs (GF) Grain feed Nolan private selection	60

All steaks are served with baked potatoes, grilled cheese tomato, and corn.
Add gravy/pepper sauce/mushroom sauce/garlic cream 4

SEAFOOD

SALMON FILLET (GF) 42
grilled with lemon butter, and collard greens

FISHERMAN'S CATCH (GF) 41
collar greens, Bernese sauce, and fried kale

BUGS & PRAWNS (GF) 53
sauteed in a rich brandy garlic cream sauce, served with rice

BATTERED BARRAMUNDI 32
beer battered barramundi served with thick-cut chips & house tartare sauce

SEAFOOD MORNAY CREPE 38
local seafood in mornay sauce, wrapped in a crepe topped with gratinated parmesan cheese

SHARED PLATTERS

HOTPLATE (GFO) 130
4 moreton bay bags, 4 lemon scallops, baby octopus, grilled fish fillet, 6 grilled prawns, fried calamari, mignonette dressing, lemon, tartar sauce, rose sauce. add 4 kilpatrick oysters 17

SEAFOOD PLATTER (GFO) 195
4 moreton bay bags, 4 lemon scallops, baby octopus, grilled fish fillet, 6 grilled prawns, 3 Kilpatrick oysters, 3 mornay oysters, 3 natural oysters, 6 chilled oysters fried calamari, mignonette dressing, lemon, tartar sauce, cocktail sauce, salad, and chips.

THE KIDS CORNER

12Y/O & under

CALAMARI & chips 12

CHICKEN NUGGETS & chips 11

WHITINGS & chips 13

LINGUINE BOLOGNESE parmesan cheese 12

KIDS SUNDAE vanilla ice cream, chocolate topping, sprinkles 9

DESSERTS

LAVA CAKE

Chocolate melt cake, vanilla ice cream, crumble

15

CREME BRULEE (GF)

served with vanilla ice cream

15

STICKY DATE PUDDING

served w/ vanilla ice cream, butterscotch sauce

15

AFFOGATO

vanilla ice cream, espresso shot, choice of frangelico, kahlua or baileys

15

IRISH COFFEE

long black, jameson, whipped cream

15

SALTED CARAMEL ESPRESSO MARTINI

vodka, kahlua, butterscotch, salted caramel syrup, espresso shots

20

STRAWBERRY SHORTCAKE MARTINI

vodka, strawberry liqueur, cream, strawberry syrup

19

TOBLERONE MARTINI

baileys, kahlua, frangelico, cream, honey, chocolate syrup

18