



Dinner

To begin

Toasted Turkish Bread, house dip, EVO (v)	12
½ Dozen Fresh Shucked Oysters – natural w/mignonette or Kilpatrick *	18
Charcuterie Plate – Chef Selection of cured meats & condiments	19

Entrées

Basil Gnocchi, lemon caper butter, almond, basil oil (v)	17
Gin Cured Ocean Trout, horseradish croutons, smoked tomato, goats curd	18
Crispy Szechwan Squid, spicy Asian salad, wasabi lime mayo	16
Blue Cheese & Pear Tart, onion grape relish, vincotto (v)	16
Fresh Mooloolaba Tiger Prawns, fennel, watercress, chilli jam *	19
Seared Scallops, sweet garlic paste, pea & ham vinaigrette *	19
Roast Pork Belly, artichoke salad, apple & red cabbage relish *	18

Mains

200g Eye Fillet, potato al forno, spinach, red wine butter *	33
Market Fish, white bean puree, frizze, radish, broad bean salad *	29
Lamb Backstrap, rosemary sweet potato puree, truffled pea, roast garlic jus *	29
Corn Fed Chicken Breast, parisian gnocchi, candied speck, rocket pesto	29
Free Range Pork Cutlet, caramelised capsicum, roast kipfler potatoes *	29
Rare Kangaroo Fillet, miso glaze eggplant, bok choy, orange anise jus *	29
Pappardelle, green peas, roast pumpkin, smoked tomato, café de paris butter (v)	26
Grilled Atlantic Salmon, horseradish mash, asparagus, basil yoghurt *	29

On the side

Shoestring Fries, paprika salt, lemon aioli (v)*	7
Garden Salad, house vinaigrette (v)*	7
Spinach, hazelnut, Bulgarian feta, roast onion salad (v)*	8
Green Beans, roast almonds, mustard salt butter (v)*	8