

Groups of 8 adults or more, during peak times,
will be required to have a set menu tailored to your taste and budget

Starters

Bloody 'Johnnie' shooters oyster, bloody mary	12 each min 2
Freshly shucked Oysters to order <small>GF, DF</small> natural kilpatrick	5.5 each min 2
Crab bruschetta <small>GFO</small> spanner crab, avocado, chipotle	18
Lobster slider brioche, kewpie, lettuce, salsa	18
Seafood Chowder served w/ croutons	15
Spicy King Prawn rolls sweet chilli	27
Moreton bay bug tails <small>DF</small> honey, sesame	24
Champagne scallops	24
Fish croquettes sweet chilli mayo, coleslaw	16
Calamari fritti <small>DF, GFO</small> tartare, coleslaw	18
Chilli King Prawns <small>GF</small>	27
Creamy garlic King Prawns <small>GF</small>	27
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Garlic bread <small>V</small>	10 cheesy 13
Stuffed zucchini flowers (2) <small>GFO, V</small> ricotta, parmesan, chilli flakes	22

(v) vegetarian | (vo) vegetarian option | (ve) vegan | (veo) vegan option | (gf) gluten free | (gfo) gluten free option | (df) dairy free |
(dfo) dairy free option

Please let our wait staff know of any dietary requirements

15% on public holidays. Electronic payment surcharges apply.

Meatballs (5) 20
napoli, parmesan, served w/ ciabatta

Mains

Fresh filleted Fish pan fried | eggwashed | panko | battered DFO, GFO market price
served w/ coleslaw

Chilli King Prawns GF 54
served w/ rice

Creamy garlic King Prawns GF 54
served w/ rice

Pan fried house made potato gnocchi 44
bay lobster, garlic cream sauce

Seafood Linguine DFO, GFO 40
EVOO, butter, garlic

Calamari fritti DF, GFO 34
tartare, coleslaw

Seafood Chowder 25
served w/ croutons

Linguine Napoli GFO, DF, V 25

Lemon Garlic Linguine GFO, V 32
sundried tomato, kale, ricotta

Veal schnitzel 40
pan fried | classic or parmigiana, served w/ coleslaw

Chicken schnitzel 30
pan fried | classic or parmigiana, served w/ coleslaw

Lamb cutlets (3 pin) sous vide cooked, chargrilled DF, GF 55
mint yogurt drizzle, served w/ green beans

Eye fillet 250g DF, GF 58
served w/ green beans

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Tiny humans 15

Linguine Napoli

plain DF, GFO, V|meatballs

Fish and Chips DF

tomato sauce

Calamari DF

fries, tomato sauce

Chicken schnitzel

fries, tomato sauce

Salads & Sides

Chef's Signature Salad GF, V, VEO, DFO

17

mesclun, cucumber, roasted chickpeas, cranberries, creamy honey mustard

Garden Salad GF, DF, VE

15

iceberg, red onion, tomato

Coleslaw GF, V

12

Green beans GF, V

12

toasted almonds

Shoestring fries GF, V

10 | 14

plain VE|parmesan & truffle

Sauces

Red wine jus GF | peppercorn GF | mustards GF, VE

Desserts

Affogato ^{GF} vanilla Ice cream, espresso, liquor	18
Vanilla Bean Crème Brûlée ^{GF, V} berry compote	15
Lemon Coconut slice ^v served warm, raspberry coulis, pistachio crumbs	15

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