



DINNER

SMALL PLATES

12pm-9pm

MARINATED OLIVES sourdough	8
CRUNCHY SOURDOUGH balsamic, olive oil, house-made butter	8
STICKY CHICKEN WINGS lemongrass, ginger, coriander	12
CROCODILE WONTONS coconut, chilli + coriander sauce	14
BEEF CARPACCIO beetroot relish, rocket, parmesan	14
SALT + PEPPER CALAMARI chipotle aioli, tomato compote	15
LOCAL GARLIC PRAWNS sourdough	15
CONFIT DUCK SPRING ROLLS chilli, ginger + lime sauce	15
PAN-FRIED SCALLOPS cauliflower puree, crispy pancetta	17
DUCK SHANKS mandarin aioli, orange glaze	17
SOFTSHELL CRAB asian green paw paw slaw chilli tomato jam	17
CHARCUTERIE + FROMAGE PLATE chef's selection	29
OYSTERS natural or kilpatrick	3.5ea



MAINS

from 6pm

QUINOA & ROAST VEGETABLE SALAD feta, spinach, toasted seeds, honey mustard vinaigrette	22
AUTUMN VEG FETTUCCINI pan tossed autumn veg, confit tomatoes, garlic, feta, lemon, caper butter	24
DUCK RISOTTO baby beetroot, fried kale, mascarpone, orange gastrique	30
TWICE COOKED ASIAN PORK BELLY sprout + rocket salad, paw paw salsa, New Orleans master dressing	26
CONFIT DUCK charred potato, mandarin, scallions, herbs	33
SEAFOOD LINGUINI moreton bay bugs, salmon + local prawns, chardonnay-cream sauce	30
CRISPY SKIN ATLANTIC SALMON green pea + truffle risotto, blackened cauliflower purée	32
WILD CAUGHT LOCAL FISH smashed potatoes, citrus beurre blanc, kale chips	30
HERB CRUSTED SILKWOOD LAMB RACK potato gratin, vegetable purée, bitter chocolate jus	39

FROM THE GRILL

served with your choice of:
hand cut potatoes, paris mash or seasonal greens
red wine jus or peppercorn sauce

300G WAGYU RUMP	36
400G OP RIB ON THE BONE	39
250G GRASS FED EYE FILLET	39
MARINATED KANGAROO LOIN	34

SIDES

ROCKET SALAD	8
AUTUMN VEG + BEETROOT SALAD	
SEASONAL GREENS	
GARLIC MUSHROOMS	
PARIS MASH	
SMASHED POTATOES	
BEER BATTERED CHIPS	

DESSERTS

CHEF'S OWN PANNACOTTA	12
DE-CONSTRUCTED LEMON TART tart crumble, lemon curd, orange mascarpone	13
STICKY DATE butterscotch & macadamia ice cream	13
CHOCOLATE MOUSSE vanilla galliano and kahlua dark chocolate mousse	14
CHOCOLATE FONDANT white chocolate ganache, vanilla bean ice cream	14
AFFOGATO	8
ADD baileys, frangelico, tia maria, cointreau	14

KIDS

all 15

FISH + CHIPS
battered or grilled
chips + salad

CALAMARI
chips + salad

CHICKEN NUGGETS
chips + salad

LINGUINI AL FREDO
creamy cheese sauce

STEAK
chips + salad or mash + veg