

SMALL PLATES

midday-9pm

BEER BATTERED CHIPS served w/ aioli	8
MARINATED OLIVES served w/ sourdough (GF available)	9
CRUNCHY SOURDOUGH served w/ trio of dips (GF available)	11
STICKY CHICKEN WINGS tossed in a peanut & hoisin glaze	12
CONFIT DUCK SPRING ROLLS coconut, chilli & coriander dipping sauce	16
PAN-FRIED SCALLOPS crispy prosciutto, saffron & lime dressing (GF)	17
SALT + PEPPER CALAMARI tropical melon, spicy sweet paprika (GF available)	15
PROSCIUTTO & PINE NUT SALAD tomato, parmesan, rocket & basil dressing (GF)	16
OYSTERS Kilpatrick Natural w/ red wine vinegar, shallots (GF)	3.5ea
TRADITIONAL GREEK SALAD olives, feta, tomato, red onion (GF, V)	12
1/2kg NORTH QLD PRAWNS served cold w/ tropical seafood sauce (GF)	29
SPANISH MEATBALLS served in Napoli sauce w/ crunchy sourdough	13
MEZE PLATE chef's antipasto selection (GF available)	29

LUNCH

midday-3pm

SPICY PULLED PORK BURGER papaya, tomato, rocket & chips	20
CASTAWAYS FISH & CHIPS tempura battered, dill tartare, garden salad	24
THAI BEEF SALAD marinated grain fed rump w/ Asian salad (GF available)	21
GRILLED CHICKEN BURGER bacon, tomato, cheese & chips w/ aioli	20
WILD MUSHROOM RISOTTO w/ baby spinach & truffle oil (GF, V)	28
STEAK SANDWICH scotch fillet, lettuce, tomato, caramelised onion, aioli + chips (GF available)	20
WAGYU STEAK 300gm w/ salad, chips	35
<i>ADD:</i> REEF TOPPER ½ Moreton bay bug, local prawns & squid in a creamy garlic sauce	15
SEAFOOD LINGUINI Moreton bay bug, local prawns, salmon & mussels in a creamy Napoli sauce	35
CURRY OF THE DAY check with your waiter for the options	15
LINE CAUGHT BARRAMUNDI smashed potatoes, beurre blanc sauce w/ fried capers	32
SIDES Seasonal greens Sweet potato fondant Crispy chat potato Garlic mushrooms	8



*PUBLIC HOLIDAY + CREDIT SURCHARGES APPLY