

SMALL PLATES midday-9pm

OYSTERS Kilpatrick Natural w/ red wine vinegar, shallots (GF)	3.5 ea
BEER BATTERED CHIPS served w/ aioli	8
MARINATED OLIVES served w/ sourdough (GF available)	8
CRUNCHY SOURDOUGH served w/ trio of dips (GF available)	11
STICKY ASIAN 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
SPANISH MEATBALLS served in a Napoli sauce w/ crunchy sourdough	13
½ kg NORTH QLD PRAWNS served cold w/ tropical seafood sauce (GF)	25
MEZE PLATE chef's antipasto selection (GF available)	29



GF: Gluten Free V: Vegetarian DF: Dairy Free
*PUBLIC HOLIDAY + CREDIT SURCHARGES APPLY

DINNER from 6pm

TOMATO & OLIVE LINGUINI Olive, tomato & pesto tossed in a Napoli sauce (V)	24
WILD MUSHROOM RISOTTO wild mushroom, baby spinach w/ truffle oil (GF, V)	28
SEAFOOD LINGUINI Moreton bay bug, north QLD prawns, smoked salmon & mussels in a Napoli sauce	35
PAN-FRIED CHICKEN BREAST wild mushrooms, sweet potato fondant w/ dashi + miso broth (GF available)	29
CRISPY PORK BELLY Asian greens & potato puree in a New Orleans dressing	27
NORTH QUEENSLAND LINE CAUGHT BARRAMUNDI smashed potatoes, beurre blanc sauce & fried capers (GF)	32
SLOW COOKED LAMB RUMP baby beetroot & feta salad w/ salsa Verde dressing	39
CHICKEN + BROCCOLINI PASTA creamy garlic white wine sauce	25
CHEFS SEAFOOD SPECIAL ask your waiter for today's special	poa
DRY AGED GRAIN FED EYE FILLET 250gm w/ pumpkin puree, seasonal greens & choice of red wine jus or peppercorn sauce (GF)	48
WAGYU RUMP 300gm w/ pumpkin puree, seasonal greens & choice of red wine jus or peppercorn sauce (GF)	38
ADD REEF TOPPER: ½ Moreton bay bug, prawns & squid in a creamy garlic sauce	15



SIDES

GREEK SALAD	10
SWEET POTATO FONDANTS	8
SEASONAL GREENS	8
GARLIC MUSHROOMS	8
SMASHED POTATOES	8
BEER BATTERED CHIPS	8
REEF TOPPER	
½ Moreton bay bug, prawns & squid in a creamy garlic sauce	15

KIDS

Gluten Free options available

FISH + CHIPS battered or grilled served w/ chips & salad	15
CALAMARI chips & salad	15
CHICKEN NUGGETS chips & salad	15
LINGUINI AL FREDO creamy cheese sauce (V)	15
STEAK chips & salad or mash & veg	15



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DESSERTS

CHEF's OWN PANNACOTTA (GF)	12
ask your waiter for today's choice	
STICKY DATE PUDDING	13
served with macadamia ice cream & toffee sauce	
DE-CONSTRUCTED ETON MESS	13
seasonal fruit, Italian meringue, fruit Chantilly cream (GF, DF)	
BITTER CHOCOLATE TART	14
mixed nut praline & vanilla bean ice cream	
PINEAPPLE TARTE TATIN	14
served w/ vanilla bean ice cream & a pineapple butterscotch sauce	
CASTAWAYS TRADITIONAL CRÈME BRULEE (GF)	14
AFFOGATO	8
ADD Baileys, Frangelico, Tia Maria or Cointreau	14

