

OYSTERS

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| Oysters (half dozen / dozen) | 26/44 |
| natural, served with mignonette pickled ginger, ponzu Kilpatrick | |
| Bloody Mary shooters | 6.5 each |

COLD & RAW BAR

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| Alaskan King Crab legs (GF, DF) | 300g / 37 |
| mayonnaise | 650g / 72 |
| Whitsunday Wild Prawns (GF, DF) | 250g / 21 |
| chipotle aioli | |
| Ceviche of local fish (GF, DF) | 19 |
| lime, tomato & coriander salsa | |
| Sashimi of Ora King salmon (DF) | 19 |
| pickled ginger, wakame, ponzu dressing | |
| Tuna Poke (GF, DF) | 19 |
| cucumber, tomato, onion, sesame soy dressing | |
| Chilled Seafood Platter | 49 |
| Whitsunday Wild Prawns, fresh oysters, bugs, salmon sashimi, condiments | |
| - add Alaskan King Crab legs | 300g / 37 650g / 72 |
| Charcuterie platter | 55 |
| chef's selection of cold cuts, sourdough, cultured butter and condiments | |
| Cheese plate | 38 |
| chef's selection of Australian and imported cheese, served with lavosh, seasonal fruit and condiments | |

SIDES (GF)

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| mixed leaf salad (V) | 8 |
| chips, house seasoning, aioli | 9 |

BAR SNACKS

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| Sourdough (V) | 7 |
| cultured butter | |
| Sicilian olives (V) | 13 |
| lavosh | |
| Crispy calamari | 18 |
| tartare sauce | |
| Chickpea & zucchini fritters (V) | 17 |
| lemon tahini yogurt | |
| Cajun chicken poppers | 17 |
| chipotle aioli | |
| Pumpkin & spinach salad (GF, V) | 19 |
| tomatoes, onion, goat's cheese, sorghum, nut crumble, orange vinaigrette | |
| - add chicken or haloumi | 7 |
| Caesar salad | 19 |
| pancetta, cos lettuce, Caesar dressing, parmesan, anchovies, crostini, poached egg | |
| - add chicken or haloumi | 7 |
| Haloumi burger | 22 |
| tropical chutney, lettuce, tomato, milk bun, aioli, chips | |
| Steak burger | 24 |
| lettuce, tomato, grilled onions, smoky BBQ sauce, cheese, milk bun, aioli, chips | |
| (chips seasoning contains chicken salt – if you wish vegetarian option, please talk to our friendly staff) | |



ALASKAN KING CRAB

Best Served Chilled!

In the shell, with mayonnaise... Star of the show "World's Deadliest Catch". One of three species of king crabs found in Alaska, the red king crab is the most prized species of crab in the world. Most are found in the Bering Sea, although they are also found in the waters of Bristol Bay and Norton Sound. The major Alaskan harvest occurs in sub-zero temperatures & lasts less than three weeks per year. The Crabs are cooked on the boat in clean Alaskan sea water then snap frozen in blast freezers. The meat is succulent, salty and sweet and snow-white in colour with highlights of bright red.

V=Vegetarian, GF=Gluten Free, DF=Dairy Free

*Please inform you waitstaff of any food allergies