

## BAR MENU

### OYSTERS

<b>Oysters (half dozen / dozen)</b>	<b>26/44</b>
natural served with mignonette pickled ginger, ponzu kilpatrick	
Bloody Mary shooters	<b>6.5 each</b>

### COLD & RAW BAR

<b>Alaskan King Crab legs (GF,DF)</b>	<b>300g / 37</b>
mayonnaise	<b>650g / 72</b>
<b>Whitsunday Prawns (GF,DF)</b>	<b>250g / 21</b>
chipotle aioli	
<b>Ceviche of local fish (GF,DF)</b>	<b>19</b>
lime, tomato & coriander salsa	
<b>Sashimi of Ora King salmon (DF)</b>	<b>19</b>
pickled ginger, wakame, ponzu dressing	
<b>Tuna Poke – Hawaiian raw tuna salad</b>	<b>19</b>
(GF, DF) cucumber, tomato, onion, sesame soy dressing	
<b>Chilled Seafood Platter</b>	<b>49</b>
Whitsunday Wild prawns, fresh oysters, Moreton Bay bugs, salmon sashimi, condiments	
- add Alaskan King Crab legs	<b>300g / 37</b> <b>650g / 72</b>



### 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.*

### BAR SNACKS

<b>Sourdough (V)</b>	<b>7</b>
cultured butter	
<b>Sicilian olives (V)</b>	<b>13</b>
lavosh	
<b>Chickpea &amp; zucchini fritter (V)</b>	<b>17</b>
lemon tahini yoghurt	
<b>Lemon myrtle calamari</b>	<b>18</b>
tartare sauce	
<b>Cajun chicken poppers</b>	<b>17</b>
chipotle aioli	
<b>Pumpkin &amp; spinach salad (V)</b>	<b>19</b>
tomatoes, onion, goat's cheese, farro nut crumble, orange vinaigrette	
- Add chicken or haloumi	<b>7</b>
<b>Caesar Salad</b>	<b>19</b>
cos lettuce, smoked speck, parmesan crostini, anchovies, poached egg & Caesar dressing	
- Add chicken or haloumi	<b>7</b>
<b>Haloumi burger</b>	<b>22</b>
tropical chutney, lettuce, tomato, milk bun, aioli, chips	
<b>Steak burger</b>	<b>24</b>
lettuce, tomato, grilled onions smokey BBQ sauce, cheese, milk bun, aioli, chips	
(chips seasoning contains chicken salt - if you require a vegetarian option please talk to our friendly staff)	

### CHARCUTERIE

<b>Charcuterie Platter</b>	<b>55</b>
chef's selection of cold cuts, sourdough cultured butter and condiments	
<b>Cheese Platter</b>	<b>38</b>
chef's selection of Australian and imported cheese, served with lavosh, seasonal fruit and condiments	