

OYSTERS & COLD BAR

Oysters (half dozen / dozen)	27 / 44
Naked with passionfruit vinaigrette (GF, DF)	
Kilpatrick (GF, DF)	
Lychee and coconut crème (GF, DF)	
Bloody Mary shooters (contains alcohol)	6.5
Alaskan King Crab legs (GF, DF)	300g / 39
mayonnaise	650g / 74
House smoked salmon (GF)	21
horseradish & beetroot cream, lychee	
Chilled Seafood platter (GF)	55
Local prawns, natural oysters, Moreton Bay bugs, cured local snapper, house smoked salmon, condiments	
Add Alaskan King Crab legs (GF, DF)	300g /+ 39
	650g /+ 74
Charcuterie platter	55
Chef's selection of cold cuts, bread, hummus and condiments	
Cheese plate	38
Chef's selection of Australian cheese, served with lavosh bread, seasonal fruit and condiments	

SALADS & BURGERS

Chicken salad	
Chicken breast, cos lettuce, speck, tomatoes, onion, cucumber, crostini, passionfruit vinaigrette	24
Sweet potato and quinoa salad	
rocket, beetroot, pecans, goat's cheese, rosemary dressing	22
Seasonal vegetable salad	19
Smoked brisket burger	
pickle relish, BBQ sauce, lettuce, cheese, aioli, chips	24
Grilled chicken burger,	
bacon jam, guacamole, lettuce, aioli, chips	23
Mushroom katsu burger (V)	
Sriracha mayonnaise, lettuce, cucumber kimchi, eggplant puree, aioli, chips	23

ENTREES

Flatbread (V)	
hummus, rocket, pomegranate glaze	11
Sicilian olives (V)	
lavosh	13
Baked brie, onion jam and pear tart (V)	
cassava chips, pecans	17
Split local prawns	
rose harissa, haloumi, onion bhaji	24
Steak tartare	
ancho aioli, crostini, smoked egg yolk	16
Kingfish carpaccio (GF)	
avocado, salmon roe, citrus miso vinaigrette	19
Duck breast (GF)	
roasted carrots, goat's cheese, blackberry gastrique	19
Red braised pork belly	
cucumber kimchi, edamame	18
Lemon Myrtle calamari (DF)	
sweet & sour sauce	18

MAINS

Pan-seared Ora King salmon (GF)	
pea & leek risotto, celeriac remoulade	32
Smoked chicken Maryland (GF)	
roasted carrots, cauliflower, labne, pomegranate glaze	27
Local snapper (GF)	
quinoa, sweet potato, hazelnut, fennel	36
Lamb rack (GF)	
eggplant puree, beetroot, Kipfler potatoes, baby capsicum, red wine jus	38
Pork tenderloin (GF)	
mixed grains, mango laksa, asparagus	29
Mushroom linguine (V)	
Mixed mushrooms, spinach, onion, garlic, peas, pine nuts, fresh herbs	22
Add chicken	7

GRILL (GF)

All steaks come with your choice of one side and one sauce:

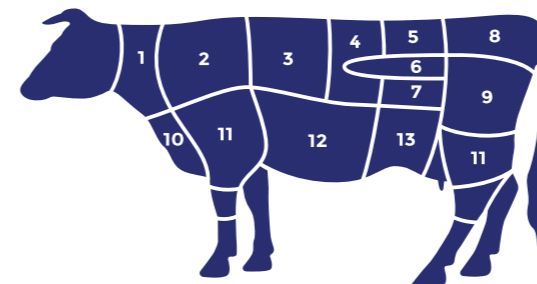
Side: Rocket salad, Sicilian potatoes, seasonal greens or chips.
Sauce: Whisky cream, mushroom, red wine peppercorn sauce, herb butter or salsa verde

WAGYU

Rump 250g	
Darling Downs (QLD), F1 marble score 6+	29
Rump cap 300g	
Darling Downs (QLD), F1 marble score 6+	39
Sirloin 250g	
Darling Downs (QLD), marble score 5+	42
Rib eye (scotch) 500g	
Kobe Cuisine (QLD), AA6+	75
ANGUS	
Eye fillet 250g	
various locations, grain fed	43
Rib eye (scotch) 350g	
Beef City Black (Qld) 100 day grain fed	42
Aged Sirloin on the bone 400g	
Darling Downs (QLD) grass fed	58

Premium Beef Chart

1. NECK	8. RUMP CAP
2. CHUCK	9. ROUND
3. RIB	10. BRISKET
4. SHORT LOIN	11. SHANK
5. SIRLOIN	12. SHORT PLATE
6. TENDERLOIN	13. FLANK
7. TOP SIRLOIN	



SIDES (GF, V)

Corn on the cob	
butter, herbs, Sriracha mayonnaise, paprika	7
Rocket & parmesan salad	
tomatoes, rosemary dressing	8
Balsamic beetroot salad	
labne, chili oil	8
Sicilian potatoes (DF)	8
Roasted carrots	
pomegranate glaze	9
Chips (DF)	
house seasoning (contains chicken salt), aioli	8
Seasonal greens	
quinoa, citrus miso vinaigrette	8
Asparagus	
almonds	9
Mixed mushrooms	
garlic butter, parmesan	11

FEASTING (GF)

*These dishes are designed to share. All come with choice of 2 sides. Bookings only – 2 days notice. *Subject to availability*

Lamb shoulder, (2-3 ppl)	
salsa verde	75
Chateaubriand 700 g,	
red wine sauce (2-3 ppl)	89
Oven roasted whole local reef fish* (3 – 4 ppl)	MP
Smoked Picanha (rump cap) 1kg	
F1 marble score 6+ (3 – 4 ppl), Whisky cream	98
Whole rack of lamb 1 kg, (2-3 ppl)	
red wine jus	95

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

*Please inform your waitstaff of any legitimate food allergies.

Additional vegan menu on request.

Kids meals on request.