



ENTREES

Natural Oysters (GF, DF) half doz/doz	27/44
Kilpatrick Oysters (GF, DF) half doz/doz	28/46
Local Prawns 250g (GF) <i>cocktail sauce</i>	21
Ora King Salmon Sashimi (GF) <i>wakame, pickled ginger and ponzu</i>	21
Warm Local Sourdough <i>with herbed garlic butter</i>	10
Marinated Olives <i>crostini</i>	13
Red Braised Pork Belly (GF) <i>pickles, edamame</i>	18
Lemon Myrtle Calamari (DF) <i>tartare sauce</i>	18
Baked Brie Tart <i>onion jam and pear</i>	17

MAINS

Smoked Chicken Maryland (GF) <i>sweet potato puree, roasted cauliflower</i>	27
Fish of the Day	MP
Mushroom Linguine (V) <i>mixed mushrooms, spinach, onion, garlic, peas, fresh herbs</i> - add chicken	22 +7
Pan-seared Ora King Salmon (GF) <i>pea & leek risotto, celeriac remoulade</i>	32
Lamb Rack <i>Sicilian potato, zucchini, dates, feta cream</i>	39
Chilled Seafood Platter (GF) <i>local prawns, natural oysters, Moreton Bay bugs, Ora King Salmon sashimi and chips</i> -upgrade to Kilpatrick -add Alaskan King crab	89 +5 +89
Alaskan King Crab 650g (GF) <i>steamed with warm butter</i>	89



GRILL (GF)

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

Side: rocket salad, Sicilian potatoes or chips
Sauce: creamy garlic, mushroom, herb butter or red wine peppercorn

Rump 250g <i>Darling Downs Wagyu (QLD)</i>	29
Rump cap 300g <i>Darling Downs Wagyu (QLD)</i>	42
Eye fillet 250g <i>Angus, various locations grain fed</i>	44
Rib eye (Scotch)350g <i>Beef City Black (QLD)</i>	43
100-day grain fed Sirloin 350g <i>Darling downs Wagyu (QLD)</i>	58

BURGERS, SALADS & LIGHT BITES

Wagyu Burger <i>pickle relish, BBQ sauce, lettuce, cheese, chips with aioli</i>	24
Grilled Chicken Burger <i>bacon, cheese, guacamole, lettuce, chips and aioli</i>	23
Haloumi Burger <i>hummus, onion jam, lettuce, chips and aioli</i>	23
Lemon Myrtle Calamari Salad <i>with rocket, olives and sun dried tomatoes</i>	24
Crispy Chicken Ranch Salad <i>cos lettuce, tomatoes, cucumber, red onion, smoked speck, crostini, panko crusted chicken thigh</i>	25
Chicken Popper Plate <i>chips and salad, ranch dressing</i>	24

SIDES

Rocket & Parmesan Salad (V,GF) <i>tomatoes, balsamic</i>	9
Sicilian Potatoes (DF, V, GF) <i>olives, onions, sundried tomatoes</i>	9
Roasted Carrots (V, G) <i>pomegranate molasses glaze</i>	10
Chips (DF) <i>house seasoning and aioli (contains chicken salt)</i>	8
Mixed Mushrooms (V,GF) <i>garlic butter, parmesan</i>	14
Seasonal Vegetables (V,GF)	10



WEEKEND ADDITIONS

SHARED PLATTERS

Charcuterie	55
<i>Chef's selection of cold cuts, bread, hummus and condiments</i>	
- add cheese	+7ea
Cheese	38
<i>Chef's selection of Australian cheese served with lavosh bread, seasonal fruit and condiments</i>	

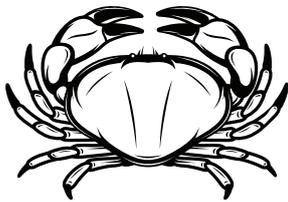
FEASTING

These dishes are designed to share.
All come with your choice of two side dishes and one sauce. (2-3 ppl)

Booking only - two days' notice

Lamb Shoulder	85
Smoked Picanha (rump cap) 1kg	110
Whole rack of lamb 1kg	110

Alaskan King Crab



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.

Premium Beef Chart

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

