

please order from inside the brasserie
daily specials available, ask our friendly staff

Brasserie

menu



light bites menu items available all day

cheese, herb & garlic bread (V)	8
bruschetta toasted sourdough w tomato, cucumber, red onion, basil, chilli and feta	12
artisan bakehouse sourdough w balsamic oil & dukkah + marinated olives (V) 6 + selection of dips (V) 5	13
natural oysters w lemon, pickled ginger & wakame (GF) (6)	25
kilpatrick oysters w house smoked bacon w a tabasco, BBQ sauce (GF) (6)	25
king salmon sashimi w ponzu sauce, wasabi mayo, pickled ginger, wakame & lemon	21
"whitsunday wild" prawns 250g w cocktail sauce, dressed leaves & lemon (GF)	24
lemon myrtle calamari w chilli and ginger jam & lemon (DF)	18
vegetable paella arancini w spiced romesco, aioli & shaved parmesan (V)	16
peking duck spring rolls w hoisin sauce	16
chips w rosemary salt house seasoning & aioli	11
chips w rosemary salt house seasoning, grated truffle parmesan & aioli	14

salads

superfood salad w kale, baby spinach, quinoa, goji berries, broccoli, cherry tomato, red onion, cucumber, citrus dressing & toasted hazelnuts (V, GF)	17
caesar salad w cos lettuce, bacon, crostini, poached egg, shaved parmesan & caesar dressing	16
marinated octopus, roasted pumpkin, glazed beetroot, red onion w mixed leaves, chickpeas, toasted walnuts, diced feta & balsamic glaze (GF)	21
szechuan greens w spinach, zucchini, green beans, edamame, garlic butter, chilli, sesame, ponzu (V, GF)	17
+ smoked chicken 5 spanish chorizo 6 calamari 5 white anchovies 4	

grazing plates

seafood "whitsunday wild" prawns, fresh oysters, moreton bay bugs, king cured salmon, sashimi salmon, fish pate, crackers, crusty bread w selection of dipping sauces, chips & garlic bread	130
cured meats a selection of salami, served with marinated olives, pickled vegetable, fig chutney, house crostini & bread	46
artisan cheese aged cheddar, triple cream brie, mild blue, marinated olives, dried fruit, pickled vegetable, fig chutney, nuts, & bread	42

main

seafood hot bowl w prawns, mussels, local fish, calamari, napoli sauce, spinach, fennel, chilli & crusty bread	32
salmon niçoise w king salmon, roasted potatoes, semi-dried tomatoes, spinach & crusty bread	35
roast vegetable w a rosemary tomato sauce, tagetelle pasta, garnished w pesto, toasted seeds	24
+ smoked chicken 5 spanish chorizo 6	
chicken schnitzel w panko crumbed chicken breast, house salad w mash potato or chips & choice of sauce	26
beer battered mackerel fillets w house seasoned chips, seasonal salad & tartare sauce	25

burgers w chips & aioli

beef burger w beetroot relish, lettuce, tomato, melted cheese & BBQ sauce	22
herb marinated chicken burger w basil pesto, lettuce, roast bell pepper, tomato & aioli	21
steak sandwich w 180g rump, cos lettuce, tomato, caramelized onions, fresh roll & aioli	22
vegan burger patty w roast pepper, basil pesto, tomato, leaves & beetroot relish	18
+ bacon or cheese	4
gluten & dairy free bun option	4

grill

350g rib eye steak (scotch) w steak rub, slow cooked tomato & watercress	45
300g sirloin steak grain fed w steak rub, slow cooked tomato & watercress	37
300g merguez sausage (spiced lamb) w beetroot relish	28
300g Barkers Creek pork cutlet, marinated & moisture infused w apple chutney	32

All items come with your choice of one side & one sauce
chips, creamy mash, sicilian potatoes or garden salad

creamy garlic (GF), mushroom (GF), peppercorn, café de paris butter

sides (V)

chips w rosemary salt house seasoning & aioli	11
chips w rosemary salt house seasoning, grated truffle parmesan & aioli	14
creamy mash w fresh herbs	8
sicilian potatoes, semi dried tomatoes, red onion, olives, caper berry & garlic (GF)	9
garden salad w tomato, spanish onion, parmesan cheese, house dressing	8
steamed green beans toasted in wholegrain mustard	9
sauces (GF) creamy garlic, mushroom, peppercorn, café de paris, hot mustard	4
tartare, chilli jam, aioli, ketchup, BBQ sauce	1

kids

chicken nuggets & chips	10
battered fish & chips	10
calamari & chips	10
pasta napoli	10