

LIGHT BITES	MENU ITEMS AVAILABLE ALL DAY	
cheese, herb & garlic bread v		8
bruschetta w confit garlic, tomato, basil & red onion salsa, balsamic reduction & parmesan		12
artisan bakehouse sourdough w balsamic oil & dukkah v + marinated olives 6   + selection of dips 5		13
natural oysters w lemon, pickled ginger & wakame (6) GF		25
traditional kilpatrick oysters w bacon, tabasco, lemon & worcestershire (6) GF		25
king salmon sashimi w ponzu sauce, wasabi mayo, pickled ginger & wakame		21
wild-caught whitsunday prawns 250g w cocktail sauce & lemon GF		24
lemon myrtle calamari w nam jim sauce & lemon DF		18
wild mushroom & goat cheese arancini w aioli v		16
peking duck spring rolls w hoisin sauce		16
chips w rosemary salt		11
chips w rosemary salt & truffle parmesan		14

SALADS	GRAZING PLATTERS	
superfood salad w kale, baby spinach, quinoa, goji berries, broccolini, cherry tomato, red onion, cucumber, citrus dressing & toasted hazelnuts v GF VG	17	<b>SEAFOOD PLATTER</b> 129 wild-caught whitsunday prawns, fresh oysters, moreton bay bugs, cured king salmon, salmon sashimi, salmon roulade, crostini, with a selection of dipping sauces, chips & garlic bread <i>Local Favourite!</i>
caesar salad w cos lettuce, bacon, croutons, boiled egg, shaved parmesan & caesar dressing	16	
marinated octopus, roasted pumpkin, glazed beetroot, red onion w mixed leaves, chickpeas, toasted walnuts, diced fetta & balsamic glaze GF	21	
+ grilled chicken	5	<b>CHARCUTERIE PLATTER</b> 46 a selection of cured meats served with marinated olives, pickled vegetable, fig chutney, house crostini & chargrilled bread
+ chorizo	6	
+ calamari	5	<b>CHEESE PLATTER</b> 42 aged cheddar, triple cream brie, mild blue, marinated olives, dried fruit, fig chutney, nuts, crackers & chargrilled bread
+ white anchovies	4	

KIDS			
chicken nuggets & chips	pasta napoli		12
battered fish & chips	cheese burger & chips		
calamari & chips			

**FULL MENU** 12:00PM – 2:30PM  
 5:00PM – 8:30PM  
**LIGHT BITES** 2:30PM – 5:00PM  
 15% surcharge applies on public holidays

MAINS	SEE BOARD FOR WEEKLY SPECIALS	
seafood hot bowl w prawns, mussels, local fish, calamari, napolli sauce, spinach, fennel, chilli & chargrilled bread		32
king salmon niçoise w roasted potatoes, green beans, olives, boiled egg, tomatoes & spinach		35
spinach & fetta ravioli in a napolitana sauce w torn basil & shaved parmesan		24
herb crumbed chicken schnitzel w chips, salad & choice of sauce		26
beer battered mackerel fillets w chips, salad & tartare sauce		25
chilli & garlic crab spaghetti in a white wine stock sauce w fresh herbs & gremolata		27
szechuan spiced greens, spinach, zucchini, green beans, edamame, garlic butter, chilli, sesame & ponzu + grilled chicken 5   + calamari 5		17

BURGERS	WITH CHIPS	GRILL	+ CHOICE OF ONE SIDE AND ONE SAUCE
american style cheese burger w lettuce, tomato, onion, mustard & ketchup	22	300g grain fed sirloin steak	37
marinated chicken burger w peri peri sauce, lettuce, tomato & red onion	21	350g rib eye scotch filet	45
steak sandwich w cos lettuce, tomato, caramelised onions & aioli on a fresh baked roll	22	italian pork & fennel sausage w pea puree	28
mushroom & haloumi burger w salsa verde, lettuce, tomato & aioli	22	300g marinated bakers creek pork cutlet w apple chutney	32
vegan burger patty w capsicum, basil pesto, tomato, leaves & beetroot relish	20	<b>SIDES</b> chips, creamy mash, sicilian potatoes or garden salad	
+ bacon or cheese	4	<b>SAUCES</b> creamy garlic GF • mushroom GF • peppercorn GF • gravy GF	
gluten & dairy free bun option	4		

SIDES		
chips w rosemary salt		11
chips w rosemary salt & truffle parmesan		14
creamy mash		8
sicilian potatoes, semi dried tomatoes, red onion, olives & garlic GF		9
garden salad w tomato, spanish onion, parmesan & house dressing		8
steamed greens w salsa verde		9

SAUCES		
creamy garlic GF • mushroom GF • peppercorn GF • gravy GF		4