



\$53 per person

2 course choice menu including a house beverage
& a side of your choice

\$63 per person

3 course choice menu including a house beverage
& a side of your choice



share plates / entrées

garlic & chive pizza bread	V	14
taleggio stuffed mushrooms / wild rocket / aged balsamic	GF K V	17
chorizo & sweet potato quesadilla w/ pico de gallo		18
baked goats cheese w/ baby figs / macadamia & rosemary crumble / sourdough toast	V	19
crab & seafood bisque 'mac & cheese'		19
grazing plate w/ cured meat / warm olives & confit tomatoes / buffalo mozzarella	V	20
grilled mooloolaba prawns w/ miso corn puree	GF K	21
soup of the day – please ask your waiter for today's fresh soup		17

grill

msa rib fillet 300g w/ béarnaise sauce	DFO GF K	32
eye fillet 200g w/ red wine jus	DF GF K	33
market fish w/ caper & chive butter	DFO GF K	32
lamb cutlets w/ yogurt tartare	DFO GF K	33
half chicken w/ peri peri sauce	DF GF K	29
baked cauliflower w/ red currants / almonds & broccolini	DF GF K V	26

grill mains are served w/ oven roasted sweet potato & lemon tahini dressing

mains

seafood spaghetti w/ fish / crab / prawn / olive oil / garlic / chili & parsley	DFO	26
penne pasta / pumpkin & goats cheese / spinach / confit tomatoes / grana padano	V	25
confit duck w/ tostadas / grilled corn / kohlrabi & pineapple slaw	GF DFO	25



sides

fries w/ aioli	DF V	9
potato gratin	GF V	9
beans & broccolini w/ almonds	DF GF K V	9
roasted butternut pumpkin w/ miso / chilli & lime	K GF V	9
baby potatoes w/ garlic butter	GF V	9
creamed spinach	GF V	9
heirloom tomato & buffalo mozzarella salad	DFO GF K V	9
mushrooms w/ truffle oil	DF GF K V	9

sweets

apple & blueberry pie w/ gingerbread ice cream		18
chocolate brownie / raspberry mousse / white chocolate & hazelnut		19
mint ice cream sandwich w/ vanilla cream		18
rice pudding w/ almonds praline / blackberry compote	GF V	15
a selection of premium cheese & accompaniments - 2 cheese / 3 cheese	GFO	16/20
virgin affogato / arabica espresso coffee / vanilla bean ice cream / biscotti	GFO	9
affogato with choice of liqueur:		15
frangelico / kahlua / tia maria / baileys irish cream / butterscotch		