

## BREAD

SOFT FRESHLY BAKED GARLIC BREAD OR HERB BREAD	\$7.9
PITA BREAD WITH 3 HOMEMADE DIPS WITH OLIVES, GRISSINI	\$34.9
SOFT FRESHLY BAKED MINI LOAF WITH DUKKAH & OLIVE OIL	\$8.9

## ENTRÉE

FRESH OYSTERS OF YOUR CHOICE:

**KILPATRICK OYSTERS** WITH KILPATRICK SAUCE AND BACON

\$21.9 / \$32.9

**APHRODISIAC OYSTERS** WITH SMOKED SALMON PIECES, DILL & HORSERADISH CREAM, FINISHED WITH SALMON ROE

\$21.9 / \$32.9

**NATURAL OYSTERS** SERVED WITH LEMON WEDGE

\$21.9 / \$29.9

**GREMOLATA CRUMBED KING PRAWNS** SERVED WITH TOMATO & FETA SALSA WITH LEMON BUTTER DRESSING

\$25.9

**ROASTED MUSHROOMS** ON CRISPY PITA BREAD SERVED WITH BOCCOCINI & CARAMELIZED SHALLOTS,

DRIZZLED OF TRUFFLED BASIL PESTO

\$20.9

**HOUSE MADE SEAFOOD RAVIOLI** SERVED WITH CAPSICUM COULIS, TOMATO AND LOBSTER OIL

\$24.9

**SALT & PEPPER CHIMICHURRI SQUID** SERVED WITH CONFIT CHERRY TOMATOES & CHORIZO FINISHED WITH

LIME AIOLI

\$22.9

**PAN SEARED SCALLOPS** WITH TUNA AIOLI AND FRESH HERB FINISHED WITH LOBSTER OIL

\$25.9

(SURCHARGE OF \$1.50PP APPLIES WEEKENDS & PUBLIC HOLIDAYS)

## MAINS

**LARGE KING GEORGE WHITING** WITH CHOICE OF CRUMBED, GRILLED OR BEER BATTERED SERVED WITH SALAD AND CHIPS OR VEGETABLES

\$43.9

**SAMBAL PRAWNS** PAN SEARED WITH CHILLI AND SOUTH EAST ASIA SPICES IN A RICH CONCASSE SERVED WITH JASMINE RICE

\$36.9

**BEEF FILLET** WITH CONFIT MALAYSIAN POTATOES SERVED WITH HARVEY BAY SCALLOPS, KING PRAWNS & CREAM SAUCE

\$45.9

**SEAFOOD TASTING PLATE** GRILLED KING GEORGE WHITING WITH FRIES & TARTARE SAUCE, GREMOLATA CRUMBED PRAWNS & SCALLOPS SERVED WITH TOMATO, AVOCADO AND FETA SALSA & LEMON BUTTER DRESSING, CHIMICHURRI SQUID SERVED WITH CONFIT CHERRY TOMATO AND CHORIZO FINISHED WITH LIME AIOLI

\$41.9

**LAMB SHANK** SIMMERED IN RICH TOMATO, VEGETABLES, GARLIC & FRESH HERBS SERVED WITH

HOT POTATO MASH

\$34.9

**TRILOGY OF FISH**, WILD CAUGHT BARRAMUNDI WITH TRUFFLED PEA PUREE, ORGANIC ATLANTIC SALMON ON HERB POLENTA & LOCAL SNAPPER WITH FENNEL MASH DRIZZLED WITH LEMON INFUSED OLIVE OIL

\$39.9

**CHICKEN BREAST** FILLED WITH SEMI DRIED TOMATO BRIE CHEESE SERVED WITH SEEDED MUSTARD MASH AND CREAMY BASIL PESTO SAUCE

\$34.9

**SEAFOOD LINGUINI** WITH PRAWNS, MARKET FISH, SCALLOPS AND SQUID TOSSED IN OLIVE OIL, GARLIC ANCHOVIES & HERBS

\$36.9

**PORK BELLY** TWICED COOKED WITH SAUTÉED CIDER CABBAGE SERVED WITH CANDIED APPLE

\$36.9

**SIRLOIN STEAK** CHAR GRILLED TO YOUR LIKING CRUSTED WITH DIJON & DUKKAH, POTATO ROSTI, CANDIED SHALLOTS CRISPY PROSCIUTTO FINISHED WITH STICKY SHIRAZ JUS & TRUFFLE OIL

\$40.9

(SURCHARGE OF \$1.50PP APPLIES WEEKENDS & PUBLIC HOLIDAYS)

MENU & PRICING MAY CHANGE WITHOUT NOTICE

**EXECUTIVE SEAFOOD PLATTER (FOR TWO) \$220**

**ARRAY OF OUR FINEST SEAFOOD (PLEASE ASK WAIT STAFF FOR CURRENT SELECTION) HOT & COLD SEAFOOD INCLUDING OYSTERS, SQUID, MARKET FISH, PRAWNS, SOFT SHELL CRAB AND SOUTH AUSTRALIAN LOBSTER**

**THE OCEAN PLATTER (FOR TWO) \$120**

**WHOLE KING PRAWNS, HALF SHELL SCALLOPS, MARKET FISH, CRUMBED FISH, SALT & PEPPER SQUID WITH GREEK SALAD, PITA BREAD AND DIPPING SAUCES**

**LOBSTER**

**LOBSTER NEWBURG, SEARED WITH ORANGE LIQUER & DRY SHERRY IN CREAMY WHITE SAUCE WITH HINT OF CAYENNE PEPPER**

**POA**

**LOBSTER THERMIDORE, FLAMBÉ IN BRANDY SERVED WITH CREAMY DIJON MUSTARD SAUCE & TOASTED WITH GRATED PARMESAN CHEESE AND BREAD CRUMBS**

**POA**

**CHILI, LIME, BUTTER LOBSTER, SEARED WITH WHITE WINE, GARLIC BUTTER, FRESH LIME ZEST & FRESH CHILI**

**POA**

**(ALL LOBSTER DISHES IS SERVED WITH AROMATIC STEAM JASMINE RICE)**

**LOBSTER MAY NOT BE AVAILABLE DURING OFF SEASON**

**SIDE DISHES**

**GARDEN SALAD \$10.9**

**HOUSE CHIPS \$9.9**

**GREEK SALAD \$14.9**

**STEAMED GREENS \$12.9**

**(SURCHARGE OF \$1.50PP APPLIES WEEKENDS & PUBLIC HOLIDAYS)**

## **SWEETS**

**BAILEYS BANANA BRULEE, CARAMELIZED BANANA & BAILEYS BRULEE  
SERVED WITH TOASTED ALMOND FILO CRISPS**

**\$16.9**

**CHEF PUDDING, CHOCOLATE & PISTACHIO PUDDING SERVED WITH HOT  
CHOCOLATE FUDGE SAUCE AND VANILLA ICE CREAM**

**\$16.9**

**GOURMET SUNDAE, 3 DIFFERENT VARIETY OF DELICIOUS ICE CREAM  
SERVED WITH CHOICE OF TOPPING AND CHOCOLATE WAFER**

**\$14.9**

**CHEESE PLATE, 3 DIFFERENT AUSTRALIAN CHEESES SERVED WITH  
DRIED FRUIT, NUTS & LAVOSH**

**\$16.9**

**CHOCOLATE FONDUE (FOR TWO) MIXED OF FRESH FRUIT AND  
MARSHMALLOWS SERVED WITH WARM CHOCOLATE**

**FUDGE SAUCE**

**\$30.9**

**SOFT PAVLOVA ROULADE, PEACH ROULADE WITH HAZELNUT & HONEY  
CREAM DRIZZLED WITH PASSION FRUIT GLAZE**

**\$16.9**

### **HOT BEVERAGE**

**LATTE, CAPPUCCINO, FLAT WHITE, LONG BLACK, SHORT BLACK,  
MACHIATTO**

**\$4.5**

**VIENNA COFFEE OR VIENNA CHOCOLATE**

**\$7.9**

**LIQUER COFFEE OF YOUR CHOICE**

**\$14.9**

**LIQUER AFFOGATO COFFEE**

**\$14.9**

**(SURCHARGE OF \$1.50PP APPLIES WEEKENDS & PUBLIC HOLIDAYS)**