

breads**toasted ciabatta**

semi dried tomato pesto

\$9**entree****yellow fin tuna -gf**

sesame crusted, asian herb & watercress salad, ginger & cucumber vinaigrette

\$18**king prawns**

sweet corn fritter, avocado salad, tomato dressing

\$19**hervey bay scallops -gf**

pancetta wrapped, sautéed with spiced carrot puree, basil oil

\$18**spanner crab -gf**

avocado, baby herb salad, chilli dressing

\$19**pork belly**

twice cooked, pak choy, asian broth reduction

\$18**lemon pepper squid**

tides own pepper blend, shaved fennel and orange salad, verjuice dressing

\$17**tasting plate**

chef's selection of tapas, your host will advise of today's selections

\$27**oysters****coffin bay s.a.**

maximum of 2 styles per order

available in:

4 oys	8 oys	12 oys
\$14	\$25	\$33

cold oysters

natural -gf

shallot vinaigrette -gf

tomato basil -gf

mango chilli -gf

avocado and wasabi oil -gf

thai style dressing

hot oysters

kilpatrick

tempura

pancetta & parmesan crumb

oyster thursday special – why thursday why not

dozen oysters for \$25.0

mains

eye fillet -gf char grilled, paris mash, baby spinach, merlot jus, king prawns	\$35
victorian lamb mushroom & thyme farce, green pea puree, balsamic glazed shallots	\$36
chinese duck breast oven roasted, soy & ginger rice, oyster mushroom spring roll, plum glaze	\$35
line caught qld snapper herbed potato croquette, carrot puree, pressed lemon oil	\$33
n.q. barramundi -gf kumara & leek rosti, green beans, ruby grapefruit vinaigrette, spanner crab	\$33
hervey bay whiting poppseed & orange batter, shoestring fries with herb salt, rocket and apple salad	\$31
ocean trout cooked medium, baked potato gnocchi, grilled asparagus, basil gremolata	\$34
moreton bay bugs -gf chilli and lime marinated, glass noodles, mango and vietnamese mint salad	\$39
cold seafood platter -gf mooloolaba prawns, morton bay bugs, coffin bay oysters, local crab, dipping sauces	\$65
mixed grill baked local fish, king prawns, scallops, moreton bay bugs, ginger rice pilaf, steamed greens	\$65
tower for two combine mixed grill and cold seafood plate for a treat for two, includes beer battered chips	\$120
sides	
beer battered chips, garlic aioli	\$6
garlic roasted king prawns (3)	\$11
grilled moreton bay bugs	\$12
steamed greens, toasted almonds, lemon butter	\$8
summer salad with grapefruit dressing	\$7

chefs menu

this degustation menu is designed to let you taste a variety of different textures and flavours. Let head chef wayne smith take your taste buds on a culinary delight.
minimum 2 people

six courses \$70pp
matching wines \$50pp

hervey bay scallops

sautéed with spiced carrot puree, basil oil, crisp pancetta

09 redbank long paddock sav blanc various vic

spanner crab

avocado, tomato & baby herb salad, chilli dressing

10 opawa pinot gris marlborough nz

ocean trout

cooked medium, baked potato gnocchi, grilled asparagus, basil gremolata

09 devils corner pinot noir west tamar tas

victorian lamb

mushroom & thyme farce, green pea puree, balsamic glazed shallots

07 torres atrium merlot penedes spain

frangelico & vanilla bean brulee

coconut biscotti, white chocolate gelati

09 yalumba handpicked botrytis viognier barossa sa

cheese plate

french triple cream brie and australian cheddar, quince paste, crackers, caramelised onions

nv seppeltsfield grand muskat barossa sa

desserts

frangelico brulee

coconut biscotti, white chocolate gelato

\$14

coffee bavarios

almond friand, vanilla crème fraiche

\$14

chocolate mousse cake

strawberry coulis, petite four

\$14

berry tart

crème patisserie, mender valley double cream

\$14

trio of sorbet

lychee, blood orange, banana & passion fruit

\$12

lemon meringue

marinated strawberry, black pepper and sesame tuiles, vanilla oil

\$14

dessert taster

tempting mix of berry tart, coffee bavarios and frangelico brulee

\$24

affogatto

vanilla ice cream, coffee shot and choice of liquor

\$12

cheese plate

all served with mixed crisps, quince paste and onion marmalade, one, two, or three choice selection of cheese

\$8/\$14/\$18

triple cream brie – brique d' affinois

in the heart of the rhone alps area, the guilloteau cheese dairy makes this delightful cheese with its incomparable flavor. brique d'affinois is a cheese which can be enjoyed at any stage of ripeness. when young and still firm, it has a very fresh taste but creamy. in middle age, its heart is creamier and it gently asserts its character. when fully ripe, it is rich, creamy and the soft paste melts in the mouth

cheddar – ashgrove cloth matured

produced only in the months of november & december, when cows are at the peak of their lactation, and the milk is ideally suited to making cheddar. the cheese is hand made in open vats, using traditional techniques. this cheddar is matured in a cheese cloth bandage, rubbed with oil every week to prevent the cheese drying out and the rind cracking. aged for a minimum of 15 months. the cheese displays a slightly open texture, which becomes flaky with age. the flavour is nutty with a fruity tang, and a slightly musty aroma.

blue cheese - rouqefort papilion

well known for its consistent moist ivory texture interspersed by striking steely blue mould. part of what makes this cheese a stand out amongst its peers is the use of a special mould grown on rye bread deep underground in the company's caves during autumn. this is ground into a fine powder and used to seed the young curds during cheese making