

## dinner mains

crisp skinned atlantic salmon fillet, warm salad of chat potatoes, chorizo, parsley and roasted peppers, orange pistou and minted pea relish	34
slow roasted lamb rump on pumpkin, spinach and chickpea tagine, cucumber labna, harissa spiced eggplant fritter	35
caramelised pork belly on shiitake mushroom, prawn and asparagus nasi goreng, sour pineapple achar, sticky tamarind glaze	34
chilli roasted chicken breast, choy & coconut rice, sautéed aubergine, spiced cashew paste, fried shallots	33
zucchini spaghetti, lemon thyme olive oil, cherry tomatoes, garlic, spinach, bocconcini, fetta and pinenuts	28
classic fish and chips - beer battered flathead fillets, fresh lemon, tartare sauce	29
eye fillet of kilcoy beef on smashed desiree potatoes, garden peas, roasted pimento salsa and mushroom jus	35
fresh local seafoods with spaghetti, basil, garlic, olive oil, roma tomato and aioli	pan for one 35 pan for two 64

## sides

rocket, shaved parmesan, red onion, pine nut dressing	8
fries, aioli	
smashed desiree potatoes	
gympie green beans, hazelnuts, crumbled fetta	