

lunch

crusty ciabatta with confit garlic	8
natural pacific oyster, pancetta vinaigrette	18/29
egg fried calamari, chilli, lime and coriander syrup	18
smoked salmon on goats cheese bruschetta, asparagus spears, vine ripened tomato, pistou oil	19
roasted pear, beetroot, baby spinach, medjool dates, sheeps fetta fattouche salad with spiced pecans, ras el hanout dressing	20
coconut chicken salad with shredded tofu, snow peas, asian herbs, toasted cashews, nuoc cham dressing	24
corn and chive fritters, crispy bacon, spinach, avocado salsa, balsamic syrup	21
rare wagyu beef tetaki, shiitake mushroom and soba noodle salad, wasabi soy vinagrette	24
classic fish and chips - beer battered flathead fillets, fresh lemon, tartare sauce	24
crisp skinned atlantic salmon fillet, smoked tomato, cauliflower, white bean and fennel mélange, chablis beurre, parsnip wafers	32
grilled sirloin steak and prosciutto wrapped asparagus, smashed potatoes, porcini mushroom jus	32
chilli-grilled chicken tenderloins on a lemon grass infused coconut risotto, steamed choys and coriander lime jus	25
local seafoods portuguese style - pan seared with garlic, chilli and tomatoes served with grilled ciabatta and saffron rice	33

sides 8

gympie green beans, toasted hazelnuts and crumbled fetta
rocket, shaved parmesan, red onion, pine nut dressing
garden salad
fries, aioli