

menu

breads

sourdough - w/ balsamic reduction, olive oil	12
garlic bread	8
bruschetta - w/ basil oil, balsamic reduction	10.50

oysters

natural	6 / 12
natural	22 / 32
kilpatrick	24 / 35
soy sesame	23.5 / 35
combination	24 / 36

entrées

beer battered prawns - w/ tartare, rocket, lemon	21
salt & pepper calamari – w/ rocket, aioli, lemon	22.5
garlic & chilli prawns - w/ napolitana, toasted sourdough	23
mushroom & scarmorza arancini – w/ napolitana, rocket, parmesan	20
fish croquettes – w/ lemon caper aioli	19
garlic chilli mussels – w/ napolitana, toasted sourdough	19

mains	
risotto - w/ mushroom, truffle, parmesan	25
beer battered fish – with rocket & radicchio salad, chips, tartare & lemon	30
spaghetti putanesca - w/ capers, anchovies, olives	25
barramundi - w/ fried potato, rocket & radicchio salad, cherry tomato salsa, lemon	35
crispy pork belly - w/ apple puree, rocket, apple & walnut salad	32.5
grilled market fish - w/ panzanella salad	36
eye fillet - w/ mash potato, seasonal vegetables, red wine jus	39.5
chicken - w/ sweet potato, avjar, cous cous, chargrilled vegetable salad, pepitas, sunflower seeds	33
veal fungi - w/ fried potato, seasonal vegetables	35
to share	
moreton bay bugs - w/ garlic butter, vegetable risotto	59
hot seafood platter - w/ charred moreton bay bugs, chargrilled king prawns, market fish, mussels, oysters kilpatrick, squid, chips, lemon, aioli	160
sides	
chips / fried potato	7.5
seasonal salad	7.5
seasonal vegetables	10.5