

BREADS

Ciabatta

7.9

Warm crusty ciabatta served w a choice of either butter or extra virgin olive oil & balsamic.

Garlic Bread

6.9

Baked ciabatta w garlic butter.

Tomato Bruschetta

10.9

Roasted tomato, fetta cheese & wild rocket.

STARTERS

Freshly Shucked Oysters

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| GF | Natural | w cocktail sauce & fresh lemon. | 3.5 ea |
| | Kilpatrick | Baked w bacon & chef's marinade. | 3.5 ea |

GF	Beef Carpaccio		18.9
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Beef, thinly sliced, & served w a light dill & mustard aioli, garlic croutons, baby capers, shaved Grana Padano parmesan cheese, extra virgin olive oil & fresh lemon.

V	Tempura Local Prawns		18.9
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Served w a wakami & green pawpaw salad & a nam jim dipping sauce.

	Vegetarian Option - Tempura Vegetables w sweet chilli sauce	15.9
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GF	Morton Bay Bugs		19.9
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Oven baked w lemon & paprika butter, served w crostini & a rocket, pineapple & orange salad w a citrus chilli dressing.

GF	Caesar Salad		17.9
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Cos lettuce, crispy bacon, croutons, creamy anchovy dressing & soft poached egg.

	w Char grilled Chicken	19.9
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Not all ingredients listed. Please inform staff of allergies

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| V | Vegetarian option available | 15% Surcharge on public holidays |
| GF | Gluten free option available | One bill per table |

PASTA | SEAFOOD

Blue Swimmer Crab & Chilli Pasta 28.9
Spaghetti tossed in extra virgin olive oil, chilli, lemon juice, white wine, parsley, roasted cherry tomatoes & fresh blue swimmer crab meat.

V/GF **Mushroom Risotto** 27.9
Fresh field mushroom risotto served w grated Grana Padano parmesan cheese.

GF **Local Barramundi** 34.9
Pan seared local salt water farmed barramundi, w a medley of sauteed kipfler potatoes, spring onions, cherry tomato & English spinach, topped w a wild rocket, pine nut & orange salad, served w a lemon, parsley & caper sauce.

We use fresh barramundi, sourced from Queensland's only offshore farm, situated amongst the mangroves in a rich estuarine environment in a world heritage area.

V **Parmesan & Citrus Crumbed Fish** 25.9
Fish & chips style, w chips, salad, tartare sauce & lemon.
Vegetarian Option - Crumbed Mushroom

Side Dishes

Bowl of Chips 5.9
Mixed Salad w extra virgin olive oil & balsamic dressing 6.9
Butter Glazed Vegetables 6.9

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Confit [kon-FEE]

Is a generic term for various kinds of food that have been immersed in a substance for both flavor and preservation. Confit is one of the oldest ways to preserve food, & is a speciality of south western France.

Croquette [kroh-KEHT]

A mixture of vegetables or meat formed into rounds, crumbed & then deep-fried until crisp & brown.

Gruyere Cheese [groo-YEHR]

Gruyere is cow's milk cheese from the valley of the same name, in the Swiss canton of Fribourg.

Manchego [Man-chey-GO]

Manchego is ewe's (sheep's) milk cheese from the plateau of La Mancha in central Spain.

Nam Jim [NAHM-Jim]

A Thai dressing w elements of hot, sour, salty & sweet. Made from chilli, garlic, fish sauce, lime juice & palm sugar.

Peperonata [pehp-uh-roh-NAH-tah]

A mixture of capsicum, tomato, onions & garlic cooked in olive oil.

Pilau [pih-low]

This rice originated in the Near East & always begins by first browning the rice in butter or oil before cooking it in stock.

Raita [RI-tah]

An Indian yogurt sauce. Raitas are designed to be a cooling counter-balance for many spicy Indian dishes. Similar to tzatziki.

Wakami [wah-KAH-me]

Wakame is a thin & stringy seaweed, common in Japanese & other Asian cuisines. Richest natural source of Iodine.

Wombok [wom-bok]

Chinese Cabbage