

SHARING PLATES

MORETON BAY ROCK OYSTERS

Natural
Shallot vinaigrette
Kilpatrick

½ DOZEN 24 | DOZEN 45 

FRESHLY BAKED FOCACCIA

Extra virgin olive oil &
cabernet sauvignon vinegar

\$8 

MUSSELS & FRIES

Smoked ham hock, orchard crush
cider, crème fraiche & baby herbs

\$24 

SALT & PEPPER BABY CALAMARI

Smashed avocado & harissa aioli

\$18 

INDIA SPICED CHICKEN

Spiced yoghurt dipping sauce
& micro coriander

\$16 

MOOLOOLABA PRAWNS

Crushed broad beans, soft feta,
heirloom tomato, lemon oil & petite herbs

\$20

TRUFFLE & WILD MUSHROOM ARANCINI

Garlic aioli, wild roquette & truffle oil

\$14

SHARED BOARD

Dry aged prosciutto, wagyu bresaola,
triple cream brie, marinated vegetables
& charred bread

\$24 

SWEET POTATO FRIES

Crème fraîche aioli

\$12 

TWO HANDS

WAGYU BURGER

Smoked bacon, red cheddar,
mustard, pickled onion, milk bun,
burger sauce & fries

\$22 

REUBEN-ISH SANDWICH

Charred rye bread, wagyu pastrami,
sauerkraut, swiss cheese,
mac sauce & fries

\$22

MONSTER VEGAN BURGER

Eggplant, zucchini, capsicum,
carrot mayonnaise & sweet potato fries

\$20 

FROM THE GARDEN

SALAD

Roasted heritage pumpkin, farro, cucumber, avocado, red onion, wild roquette & tahini dressing

\$19 

BUFFALO RICOTTA GNOCCHI

Oyster mushroom, hazelnuts, watercress & truffle oil

\$28 

FISH

MARKET FISH & CHIPS

Beer battered local market fish, chips & tartar sauce

\$22 

LINE CAUGHT MARKET FISH OF THE DAY

Asparagus, fennel & black olive crumb

\$30 

SMOKED SEAFOOD PIE

Burnt lemon & buttered leeks

\$28

SPAGHETTI OF GREEN LIP MUSSELS

Chorizo, tomato, lemon oil & parsley

\$24

LAND

SLOW COOKED ASIAN PORK BELLY

Hervey Bay Scallops, baby leeks & ginger glaze

\$30 

250GM ANGUS RIB FILLET

Marble score 3+, watercress, pomme pont neuf & café de paris butter

\$36 

GOLDFIELDS LAMB RUMP

Fava bean & garlic risotto & chimichurri

\$32 

PANKO CRUMBED CHICKEN SCHNITZEL,

Kohlrabi & apple slaw, tomato, chilli chutney & fries

\$22 

200GM BLACK ANGUS PETITE FILLET

Potato, mushroom, onions & beef juices

\$42

EXTRA

Truffle fries, pecorino,
truffle aioli

\$12 

Baked cauliflower mornay

\$8

Fries, garlic aioli

\$8 

Salad of shaved fennel, radish,
pink grapefruit, petite herb
& crème fraîche aioli

\$8 

SWEET TREATS

Strawberry & burnt vanilla
crème brûlée, short bread

\$12 

Apple & rhubarb crumble,
vanilla ice cream

\$12

Espresso & Lindt chocolate
tart, vanilla crème

\$14

Local & imported cheese plate,
saffron apricots & lavosh

\$20

KIDS

Fish & chips, tomato sauce

\$14 

All include soft drink & ice cream

Burger & chips, lettuce,
cheese & tomato sauce

\$14 

Vegetable lasagne & salad

\$14

Chicken Goujons & chips,
tomato sauce

\$14