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## S M A L L P L A T E S

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Moreton Bay Rock Oysters, from the crystal clear waters of Moreton Bay

Natural (GF)	each \$4.00	half dozen \$20.00	dozen \$38.00
Mornay (GF)	each \$4.00	half dozen \$20.00	dozen \$38.00

Artisan sourdough cob loaf, garlic butter, parmesan & salsa verde	\$12.00
Spicy chicken karaage, sesame dressing (GF)	\$16.00
Classic prawn cocktail, Mooloolaba king prawns, baby gem lettuce, cocktail sauce (GFO)	\$20.00
Chicken liver parfait, toasted brioche, apricot puree & petite herb salad (GFO)	\$18.00
Wild mushroom & truffle arancini, aioli, truffle salt & parmesan (GFO) (V)	\$17.00
Moroccan spiced chickpea & sweet potato salad, baby spinach, yoghurt dressing (GF) (VGO)	\$18.00
Flash fried baby squid, cucumber, coriander, mint, & chilli salad & palm & lime dressing (GF)	\$20.00
The Board, dry aged prosciutto, wagyu bresaola, sharp vintage cheddar, triple cream brie, marinated vegetables, charred bread (GFO)	\$26.00

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## L A R G E P L A T E S

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Toasted potato gnocchi, heirloom pumpkin, spinach, truffle oil & salsa verde (V)	\$26.00
Black Angus plate, cheek, brisket, parsnip puree, wild mushroom ragu (GF)	\$36.00
Chicken schnitzel, slaw salad, lemon mayonnaise & fries (GF)	\$24.00
Market fish, Fraser Island crab salad, avocado, burnt citrus oil (GF)	\$36.00
Pappardelle of king prawns, wild rocket, chorizo, tomato, lemon oil & parsley	\$26.00
Salmon, crushed kipfler potatoes, preserved lemon, snow pea tendrils, pea & walnut pesto (GF)	\$30.00
200g pure Angus ultimate burger, mac sauce, gem lettuce, pickles, red cheddar & fries (GFO)	\$22.00
Monster vegan burger, eggplant, zucchini, capsicum, spicy vegan mayo & battered onion rings (GF) (VG)	\$20.00
Fish & chips, local sustainable market fish, fennel & cucumber salad, tartar sauce (GF)	\$24.00

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## G R I L L & F E A S T I N G

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Pure bred Black Angus rib fillet, Marble score 4+ 300g (GF)   \$38.00	Darling Downs Wagyu striploin, Marble score 4+ 400g (GF)   \$48.00
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Served with truffle fries, watercress, cafe de paris butter & red wine jus (GF)

36 hour slow cooked lamb shoulder, spiced Moroccan farro, lamb jus	\$80.00
Local seafood grazing plate, half dozen Moreton Bay rock oysters, king prawn cocktail, Fraser Island crab salad, barramundi, battered fish & chips, flash fried squid, slaw salad (GFO)	\$120.00

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## E X T R A S

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Fries, rosemary salt & aioli (GF)	\$8.00
Sweet potato fries, aioli (GF)	\$8.00
Shaved fennel, ruby grapefruit, young herb walnut salad (GF) (VG)	\$8.00
Wilted seasonal greens, toasted almonds, garlic butter (GF) (V)	\$8.00
Cauliflower mornay (V)	\$8.00

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## S W E E T T R E A T S

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Dark chocolate molten tart, raspberry caramel, vanilla bean ice cream	\$14.00
Burnt meringue, strawberries, sorbet, vanilla cream & strawberry dust (GFO)	\$14.00
Tonka bean creme brulee, pineapple compote (GF)	\$12.00
Local & imported cheese plate, saffron apricots & lavosh	\$22.00

Vegan option on request

All our food is cooked fresh to order, please allow for wait times in busy periods