

To Start

(Wed-Sat 11:30 to 3pm & 5pm until Late)
(Sun 12 noon to 3pm)

Trio of House-Made Dips | \$15
Served with Toasted Turkish Bread (GFO/V)

Coffin Bay Oysters - Freshly Shucked
Natural w/ Lemon (GF/DF) | \$4 Each
Kilpatrick, (GF/DF) | \$5.50 Each

Tomato Bruschetta | \$15
Cherry tomatoes, confit garlic, fine diced onion, basil,
fetta and balsamic on sourdough bread (V, GFO)

Prawn Bruschetta | \$19
Mooloolabah Prawns, Mango, Chilli, Cherry Tomato,
Green Shallots and balsamic on sourdough bread (GFO)

Salt & Pepper Calamari | \$18
W/ Tartare & Lemon (GF)

Fried Chicken Wings | \$12 / \$19
6 or 12 House Seasoned Wings
Choice of Smoked BBQ, Spicy Buffalo
(GF, DFO)

1/2 Shell Scallops | \$23
Oven Baked with Citrus, Herb and Caper Butter topped
with Crispy Shallot (GF)

Tuna Tataki | \$24
Yellow Fin Tuna, Seared with a Sesame Crust, Ponzu
Dressing, wakame & wasabi mayo (GF, DF)

Specialty Seasoned Fries | \$11
House Seasoned, Beer Battered Fries w/ Tomato Sauce
(GF, VG)

House Caesar Salad | \$21
Crisp Cos Lettuce, Poached Egg, Bacon, Crotons, Flaked
Parmesan Cheese with House Made dressing (GFO, VGO)
Grilled Chicken + \$5

Kids Menu

\$14 (Inc Drink)

Nuggets and Chips
Spaghetti Bolognaise
Fish and Chips
Cheeseburger and Chips

To Feast

(Wed-Sat 11:30 to 3pm & 5pm until Late)
(Sun 12 noon to 3pm)

Lamb Shank | \$34
Slow cooked Lamb shank on Creamy Mash with Seasonal
Veg (GF) - *extra shank* + \$8.50

250g MB2+ Grassfed Sirloin | \$42
Served with Roasted Garlic Chat Potatoes, Seasonal Veg &
Red Wine Jus (GF) *Add Creamy Garlic Prawn Topper* + \$7

Market Fish | \$MP
Served with Scallop Potatoes, Salsa Verde, Salad, Lemon
Caper Butter (check with staff for dietary options)

Blue Swimmer Crab Fettuccini | \$39
Blue Swimmer Crab, Chilli, Tomato, Gremolata,
Baby Spinach, Burre Blanc Sauce (GFO)

Steak Sandwich | \$26
Steak, Onion Jam, Rocket, Aioli, Brie on Toasted Turkish
Bread & House Fries (GFO, VO)
Add Bacon or Egg | \$5

Chicken Burger | \$24
Buttermilk Fried Chicken, Creamy Slaw, Pickles, Cheddar
Cheese, House Fries (GFO)
Add Bacon or Egg | \$5

To Treat

Sticky Date Pudding | \$15
Warm Caramel Sauce & Vanilla Bean Ice Cream

Chocolate Brownie | \$16
Triple Chocolate Brownie served with Berry Compote and
Vanilla Ice-Cream (GF)

Chocolate Coconut Mousse | \$15
Chocolate and Coconut Mousse with Almond
Praline and Raspberry Gelato (GF) (VG)

While all care is taken with serious dietary restrictions - we
can't guarantee freedom from cross contamination

GF - Gluten Free,
GFO - Gluten Free Option
V - Vegetarian, DF - Dairy Free
VG - Vegan - VGO Vegan Option