

ENTRÉE

Mornay (GF)

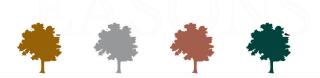
Three Cheese Garlic Bre Lightly toasted with garlic chives		12
Crumbed Camembert (V) With red-currant glaze, cru peanuts & lightly toasted b		15
Avocado Salad (avail DF) (avail D	nerry tomat & capsicun ne dressing	י ח ן
Salt & Pepper Squid Flash fried, with garlic aiol lime	i & chargril	18 led
Mussels (avail GF) (avail DF) Warm mussels drizzled wi garlic butter	th white wi	22 ne &
Sticky Pork Belly Marinated sticky pork belly style light salad	y with an A	25 sian
Grilled Sea Scallops (GF) Sea scallops (6) with garlie parmesan, lightly grilled w		27 vedge
Seafood Cob Loaf Cob loaf with bug meat, so prawns, light Napoli sauce mozzarella cheese	• •	28
OYSTERS		
Pacific Oysters Natural (GF) (DF) Kilpatrick (DF)	28 (6) 32 (6)	48 (12) 52 (12)

32 (6)

52 (12)

SIGNATURE MAINS

Mushroom Gnocchi (V) Potato dumplings tossed in cream, white wine, spanish onion, baby spinach leaves, & mushrooms, sprinkled with parmesan ADD: Chicken 5.0 ADD: Prawns 6.0 ADD: Mussels 6.0	28
Chicken Breast Supreme (GF) Free-range chicken breast, wrapped with bacon, stuffed with mozzarella, avocado & herbs with sweet mash, seasonal vegetables, creamy garlic sauce & chorizo crumb	32
Lemon Pepper Salmon (avail GF & DF) Cooked to your liking with salt & pepper crust, sweet potato mash, seasonal vegetables & drizzled with an aioli sauce	36
Plum Duck (avail GF & DF) Duck leg in asian light herbs & spices, creamy mashed potato, seasonal vegetables & plum sauce	37
Seafood Marinara Pasta Fresh pasta with sea scallops, prawns & mussels tossed in a creamy light napoli sauce	38
Barramundi & Prawns (GF) (avail DF) Trio of garlic butter prawns on a barramundi fillet with creamy mash, seasonal vegetables & lemon wedge	39
Lamb Cutlets (avail GF) (avail DF) Seared lamb cutlets, creamy mash, seasonal vegetables, blistered cherry tomatoes & red wine gravy	44



STEAK

300g Aged Black Angus Rump (avail GF)	44
200g Eye Fillet (avail)	47
300g Rib Fillet (avail GF)	49
Surf & Turf (avail GF)	65
Black angus aged rump steak (300g) cooked	l to

your liking with ½ moreton bay bug, prawns, mussels & scallops in a creamy seafood sauce & an oyster cooked your way

** steaks accompanied creamy garlic mash, seasonal vegetables & your choice of Mushroom, Diane, Pepper, Hollandaise, Garlic, Red Wine Gravy **

Sides & Toppers

Salt & Pepper Calamari Topper Creamy Garlic Prawns Topper (GF) ½ Moreton Bay Bug Topper (GF) Beer Battered Chips OR Onion Rings Garlic Mashed Potato OR Side Salad	8 10 18 6 6
CLASSICS	
Bangers & Mash Two Cumberland herbed sausages, creamy mashed potato & gravy	24
Creamy Pasta Carbonara Garlic cream sauce, bacon, black pepper & parmesan cheese ADD Chicken: 5.0 ADD Prawns: 6.0 ADD: Mussels: 6.0	25
Chicken Breast Schnitzel Crumbed chicken breast with chunky chips & crisp garden salad with your choice of mushroom, dianne, garlic, pepper or gravy	26
Parmigiana Hawaiian Parmigiana	28 30
Vegetable Vermicelli Stir-Fry (V) (DF) Noodles tossed with seasonal vegetables, capsicum, minced garlic, ginger, lime, coriander & spices ADD Chicken: 5.0 ADD Prawns 6.0	27
Fish & Chips Beer battered flathead fish fillets, with	29

Beer battered flathead fish fillets, with chunky chips, salt & pepper calamari pieces, lemon wedge & creamy aioli sauce

SEAFOOD TOWER

Two-Tiered Seafood Tower

M/P

Hot cooked seafood tower includes; 2 x whole moreton bay bugs halved into a mornay, 4 x garlic ½ shell sea scallops, 4 x oysters your way, 4 x garlic butter tiger prawns, salt & pepper calamari, 4 x battered flathead fish fillets, chips, salad and condiments

SWEETS

Crème Brulee Creamy custard base, caramelized sugar, chantilly whipped cream and berry coulis	15
Sticky Date Pudding Date sponge, butterscotch sauce & vanilla bean ice-cream	15
Apple & Rhubarb (GF) (Avail DF) Apple & rhubarb in a warm soft sponge with vanilla custard & berry coulis	15
Pear & Walnut (GF) (avail DF) Pear & walnut in a warm soft sponge with vanilla custard & ice cream	15
Seasons Mess (avail GF & DF) Scoops of vanilla bean ice cream with chocolate sauce, whipped cream, berry coulis, chocolate drops & custard	15
Chocolate Ooze Self-saucing warm chocolate sponge cake with whipped cream, fresh berries & a scoop of vanilla bean ice cream	16
Affogato Delight (avail GF & DF) Two scoops of vanilla bean ice cream, expresso coffee & frangelico liqueur shot	18
Cheese Plate Includes camembert, blue cheese, brie & apricot cheeses with crackers, mixed nuts & fresh fruit	28