

OYSTERS & PRAWNS (6) (12)

Oysters Natural	18 / 34
Oysters Mornay	19 / 36
Oysters Kilpatrick	19 / 36
Oysters Lighthouse natural w Nam Jim Talay	19 / 36
Oyster Shooters natural w a bloody mary mix	24
Moreton Bay Prawns	15 / 28

ENTREE

House Bread w dukkah, balsamic, olive oil, marinated fetta	11
Trio of Dips made fresh daily, w crusty ciabatta bread	12
Potted Crab fresh local crab meat mixed w lemon zest, herbs & truffle butter, cold set with ciabatta slices	16
Duck Salad smoked duck breast served w orange segments, hazelnut, mixed leaves, vinaigrette GF	19
Baby Octopus chargrilled, served atop balsamic Napoli w ciabatta	19
Calamari Salt & Pepper local variety served w crisp noodles & dipping sauce GF w/o aioli	19
Lamb Shoulder 12 hour slow roasted served w tzatziki & ciabatta bread GF w/o bread	20
Smoked Salmon & King Prawn Salad Moreton Bay prawns, Tasmanian smoked salmon, mixed leaves, fetta cheese finished w a caper salsa, pomegranate reduction	22
Green Lip Mussels steamed in coconut milk, chilli, coriander w ciabatta	24
Seared Sea Scallops cauliflower puree, crispy prosciutto, black caviar GF	24
Garlic & Chilli Prawns cazuela w basil, rosemary and thyme w a side of Ciabatta GF w/o bread	24

CAKEAGE FEE \$10.50 OR \$3 PP CUT & PLATED

15% PUBLIC HOLIDAY SURCHARGE ONE ACCOUNT PER TABLE

GF = Gluten Free

FROM THE BAY

Marinara Pappardelle local seafood tossed w white wine, herbs, chilli, garlic, tomatoes	30
Sandcrab Lasagne local sandcrab & snapper between pasta layers, finished w shellfish bisque	30
Seafood Risotto of local seafood cooked w arborio rice, white wine, herbs, finished w pecorino GF	30
Hervey Bay Whiting lemon pepper herb crumbed, chips, house tartare	28
Flathead beer battered sweet potato fries, house tartare	27
Barramundi w roasted pumpkin puree, sautéed spinach, mushroom, cherry tomatoes, green olives, pumpkin seeds	33
Tasmanian Salmon w cauliflower, broccolini, nutmeg almond butter & grape chardonnay reduction GF	34
Whole Baked Fish - see specials board for today's variety served w roasted potatoes GF	38
Moreton Bay Bugs served with jasmine rice, greens, Szechuan pepper glaze	39
Taste of the Ocean individual plate of fresh ½ WA lobster, crab, Moreton Bay bug, fresh prawns, oysters, smoked salmon, mussels w fresh lime & seafood sauce GF without sauce	65
WA Lobster served to your liking w rice & steamed greens. Natural, mornay, thermadore or Szechuan pepper GF	69
Signature Mixed Seafood Platter for 2 , hot & cold combination of fresh local crab, Moreton Bay bug, fresh prawns, seasonal oysters & hot chargrilled prawns, oysters Mornay & Kilpatrick, sea scallops, prawn cutlets, calamari, reef fish w chips, lemon, trio of seafood sauces	99
Deluxe Seafood Platter for 2 , whole WA lobster, Moreton Bay bug, local crabs, fresh prawns, marinated mussels, smoked salmon, oysters - Natural, Lighthouse, Bloody Mary w trio of seafood sauces GF without sauces	150

FOR THE KIDS

Kids Chicken Fish Calamari Steak w chips, salad & tomato sauce	14
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FROM THE LAND

Vegetarian Pappardelle shiitake mushrooms, spinach, pine nuts, truffle oil finished w pecorino	24
Add chicken	29
Chicken Breast Roulard w green olive, prosciutto, sundried tomato & basil finished w creamy pesto on red peppers & kipfler potatoes GF	29
Beef Cheeks 6 hour slow braised served on cauliflower, nutmeg puree	34
T-Bone 400g grain fed, served w chips & your choice of sauce	36
Add Garlic Cream Prawns & Calamari	9.9
Sirloin 300g grain fed, served w truffle rosemary potatoes, seasonal greens & your choice of sauce	35
Add Garlic Cream Prawns & Calamari	9.9
Sauces: Mushroom, Pepper	

SIDES

Chips w garlic aioli	8.5
Sweet potato fries w chilli mayo	9.5
Steamed greens	8.5
Garlic Cream Prawns & Calamari	9.9
Truffle & Rosemary Kipfler Potatoes	8.5
Greek Salad	9.9
Garden Salad	8.5

DESSERT

Croquembouche filled with coffee cream patissiere, chocolate ganache & toffee	14
Taste of Summer 3 fruit sorbets in brandy snap basket w passionfruit coulis GF	14
Chocolate Mud Cake served warm w frangelico ganache & Chantilly cream	14
Vanilla Bean Panna Cotta w strawberry coulis GF	14
Affogato served w frangelico	14
Cheese Plate for 2 3 King Island cheese served w crackers, quince paste & dried fruit	24