



DINNER MENU

Mon - Sun
6.00pm - 8.00pm

Please Check in



To start

Sourdough \$12

pistachio dukkha, evoo, sea salt butter

Entrée

Tomato & Basil Bruschetta

garlic banette, avocado, baby herbs (V / GFO)

Add Tasmanian Huon Smoked Salmon

QLD Scallops & Pork Belly

seared scallops & braised master stock pork belly,
braised pineapple, candied ginger jam (DF / GF)

Beetroot Cured Salmon

Pickled vegetables, lime Chantilly, toast (GFO)

Kangaroo Fillet

Corn purée, braised pineapple chutney,
beetroot chips, prosciutto crumbs (DF / GF)

Main Course

Linguini

tomato and olive caponata (V,VGO)

Tiger Prawns Linguini

tiger American sauce, cherry tomato, tiger prawns, parmesan, parsley

QLD Saltwater Barramundi

coconut pilaf, mild Thai red curry sauce, nam jim salad, braised pineapple (GF / DF)

Confit Duck

braised QLD lentils, orange purée, jus (GF / DF)

Qld Eye Fillet

truffle mash, broccolini, prosciutto, garlic spinach, jus (GFO)

Sides

Steamed Greens with roasted garlic \$9

Fries with truffle aioli \$8

Garden Salad with house dressing \$7

Roasted Duck Fat Potato with smoked salt \$10

2 Courses + Tea or Coffee \$74pp

3 Courses + Tea or Coffee \$89pp