



DINNER MENU
Available 6pm - 9pm

TO SHARE & START

| | Full Half | |
|---|-------------|-----------|
| Warm Pita Bread Za'atar spice, marinated Australian olives & organic chickpea hummus (V) | 14 | 8 |
| Harissa Squash Salad Avocado, goat cheese, hazelnut & maple vinaigrette (V/GF) | 16 | 8 |
| Brown Butter Scallop Roasted cauliflower puree, spiced chorizo & capers (NF/GF) | 24 | 12 |
| Grilled Mooloolaba Tiger Prawns Chermoula marinated prawns, slaw nest, guacamole (NF/GF/DF) | 24 | 12 |
| Duck and Cranberry Ballotine Caper berries, toasted brioche, fig jam (GF/NF) | 18 | 9 |
| Charcuterie Board (selection of cured meats) Served with tomato relish, crackers, pickled wild mushroom, Taggiasche olives | Each 9 | All 25 |

Ink Longaniza Oscura: Made from Australian pork leg, coloured and gently flavoured with squid ink, leaving it with a sweet and savoury experience (Australia)

Serrano: Matured on the bone for 18 months – a deeper colour, dense texture and savoury flavour (Spain)

Noix de Jambon: A favourite on French charcuterie plates – carefully carved by the French Comte's butchers, hand cured and air-dried for 12 weeks – flavoured with sage, fennel, rosemary and thyme (France)



MAINS

- Chickpea & Spinach Curry 19**
 Confit tomato, masala Spanish onion, toasted Turkish bread (VG/DF)
- Forest Mushroom Risotto 35**
 Assorted mushroom, tarragon, pecorino & mascarpone (GF/NF/V)
- “Old School” Hamburger 28**
 Angus patty, cheese, tomato, bacon, aioli & pickles (NF)
- “Pasta al Nero”, Grilled Octopus Ala Luciana 31**
 Ink linguine, kalamata olives, cherry tomatoes (NF)
- Grilled Chicken Breast 29**
 63° C sous vide, “pommes fondant”, sautéed greens & red wine jus (NF/GF)
- Atlantic Salmon 34**
 Mirin & soy glazed, braised shitake, beans (DF/NF)
- Braised Lamb Shank 45**
 4hrs slow cooked, red wine, smoked cheddar polenta, fresh gremolata, (GF/NF)

FROM THE GRILL

- All our meats are rubbed in smoked paprika and are served with ‘pont neuf’ potato, confit tomato and red wine jus (GF/NF)
- Riverine Rump Steak 250g (MSA) 35**
Borrowdale Pork Tenderloin 200gm (Free Range) 39
Angus Eye Fillet 180 gm (MB 3+) 45
Rib Eye On The Bone 400g (MSA) 58
Woodward Lamb Rack 350g (Grass Fed) 53

SURF AND TURF

- Mooloolaba Prawns (3pcs) (GF/DF/NF) 12**
Scallops (2pcs) (GF/DF/NF) 10

SIDES

| | Full | Half |
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| Sautéed Mushroom, tossed in garlic butter & herbs (GF/NF/V) | 12 | 6 |
| Creamy Polenta, Smoked cheddar and mixed herbs (GF/NF/V) | 9 | 5 |
| French Fries, Aioli (GF/NF/V) | 9 | 5 |
| “Pont Neuf Potatoes”, Spice Central tomato relish (DF/NF/GF/V) | 14 | 7 |
| “Mesclun” Salad, Honey mustard dressing, walnut (GF/DF/V) | 9 | 5 |
| Steamed Greens, Butter tossed assorted season greens (GF/NF/V) | 14 | 7 |