



BREAD

BRUSCHETTA (GFO) 8.5
Pesto Brushed Turkish – Roasted capsicum & heirloom tomato salsa – Brie

TOASTED TURKISH BREAD (GFO) 8.5
With trio house made dips

ENTRÉE

FRESH LOCALLY SOURCED OYSTERS

Natural – gin mingonette (GF)	27	39
Kilpatrick (GF)	29	42
Tempura – Wasabi aioli	29	42

HERVEY BAY HALF SHELL SCALLOPS (GF) 24
Wrapped in USA Bacon – petite rocket salad – spiced butter

TEMPURA CHILLI PLUM PRAWNS (GFO) 24
Local prawns – steamed Jasmine rice – sauteed greens – Thai dipping sauce

CREAMY GARLIC PRAWNS (GF) 25
Local Prawns – shaved garlic – golden shallots – brandy – steamed rice – fresh herbs

SOFT SHELL CRAB (GFO) 25
Crispy fried – togarashi – Balinese sambal matah – grilled lime tom yum

SZECHUAN CALAMARI 19
Flash fried – wombok slaw – lime aioli

MASTER STOCK PORK BELLY (GF) 24
Twice cooked – crispy skin – green chilli & coriander salsa – spiced jus

SMOKED SALMON & SCALLOP GRATIN (GF) 22
Smoked salmon – QLD scallop – citrus garlic cream – dressed rocket – parmesan tuille

STUFFED FIELD MUSHROOM (VEG/GF) 19
Brie – semi dried tomato – caramelized onion – Baby rocket, tomato red onion salsa



MAINS

SAUTEED BLACK MUSSELS (GFO)	35
Sautéed live black mussels – chorizo – tomato Chilli salsa – vino cotta – Turkish bread	
CAJUN SPICED FRESH FISH (GF)	35
Fresh fish of the day – sesame roasted chats – glazed Bok choy – sauce vierge – beurre Blanc	
SEASONAL FRESH SEAFOOD LINGUINE	38
Selection of seafood with Chilli – garlic – fennel – tomato salsa – vino cotta – fresh herb	
CRISPY SKINNED ATLANTIC SALMON (GF)	32
Warm potato & caramelized onion salad – beurre Blanc – fried leek	
SEAFOOD TASTING PLATE	39
Chilli plum prawns – tempura oysters w/ wasabi aioli – bacon wrapped scallops Cajun dusted fresh fish – smoked salmon gratin – steamed rice – sautéed greens	
STUFFED CHICKEN SUPREME (GF)	30
Brie – spinach – caramelized leeks – parmesan pommes puree – mustard jus	
WAGYU RUMP MARBLE SCORE 6 + (GF)	39
Char grilled to your liking – potato rosti – sautéed greens – caramelized onion Prosciutto crisp – pink peppercorn jus	
GRILLED VEGETABLE STACK (VEG/GF)	28
Butternut pumpkin – zucchini – eggplant – capsicum – roasted field mushroom Grilled haloumi – dressed rocket salad	
ADD TOPPER	
Chilli plum prawns	9.5
Szechuan calamari	8

Please see Team should you have any questions or special Requests



KIDS MEALS

Chicken nuggets & Chips – tomato sauce – Kids drink – Ice cream	15
Fish & chips – Tomato sauce – lemon – kids drink – ice cream	15
Carbonara Pasta – creamy bacon pasta – kids drink – ice cream	15

DESSERT

<i>GLAZED COCONUT MOUSSE</i>	17
Set On White Chocolate & Macadamia Biscuit W/ Passionfruit, Mango & Mint Salad	
<i>KAFFIR LIME & COCONUT PANNACOTTA</i>	17
Mango Sorbet – Black Sesame Tuille – Lychee & Mint Salsa (GFO)	
<i>KAHLUA CRÈME BRULEE</i>	17
Macerated Berries – Saffron Fairy Floss (GF)	
<i>ASSIETE OF CHOCOLATE PETIS FOUR</i>	17
Baked White Chocolate & Coconut Tart – Milk Chocolate & Sesame Tart – Dark Chocolate Mousse Tart Summer Berry – Chantilly Cream – Chocolate Ganache	
<i>HAZELNUT CHOCOLATE TART</i>	17
Caramel Praline Disc – Espresso Crème Anglaise – White Chocolate Soil	
<i>WHITE CHOCOLATE & BAILEYS BAVOIS</i>	17
Espresso Crème Brulee Center – Pistachio Crumb – Grilled Peach	
<i>CHEESEBOARD</i>	22
Trio locally sourced cheeses – Quince paste – fresh fruit – Lavosh crackers (GFO)	