



to start

organic italian pane 7
aged balsamic & extra virgin olive oil

warm turkish bap 8
whipped bulgarian feta & pistachio dukkah

tomato & basil crostini 9
sea salt & extra virgin olive oil (2 pieces)

oysters

natural (6) 12 (12) 24
mandarin, ginger & rice wine vinegar

kilpatrick (6) 14 (12) 27
bacon, spiced blend

daily special (6) 14 (12) 27

shooters 3 each
spicy tomato & vodka

entrees

today's soup 9

grilled haloumi 18
white beans, confit tomato, parsley & olive salad

seared scallops 19/32
fennel chowder, sugar cane cured ocean trout, pear

gin grilled prawns 19/32
confit octopus, smoked tomato, orange & candied olives

pancetta & wild mushroom risotto 19/29
chestnut puree, green peas, sage

roasted venison loin 22/32
quince, persian feta, gremolata

almond crumbed calamari 22/32
saffron aioli, artichoke, sugar snap peas



mains

moreton bay bug linguini 32

botarga cream, zucchini flowers, fresh dill

crispy skin salmon 32

prawn & potato salad, red pepper vinaigrette, pickled cucumber

roasted lamb loin 32

vanilla & parsnip puree, "tagine" vegetables, apricot & almond biscotti

braised grimaud duck leg 32

potato fondant, broccolini, cumquat chutney

free range organic chicken 30

carrot & buffalo feta fondue, asparagus, prosciutto, blood orange, pistachio

beer battered reef fish 30

fries, homemade tartare sauce, salad & lemon

baked polenta gnocchi 28

buffalo mozzarella, tomato & basil salad

from the grill

200g or 300g angus eye fillet (100 -150 day grain fed new england) 34/39

caramelised onion white polenta, mushrooms, spinach

450g rib on the bone (140 -160 day grain fed gympie region) 38

roasted baby onions, brussel sprouts, pancetta

350g sirloin (140 day grain fed new england) 34

roast pumpkin, chevre, macadamias

400g rump (150 day gain fed new england) 29

feta potato mash, butter beans, cherry tomato

500g t - bone (70 days grain feed darling downs region) 30

italian fried potatoes, charred zucchini, tomato jam

all steaks can be substituted with chips & salad on request

all steaks are served with one complimentary sauce or mustard, for additional sauce 2

saucers: mushroom, green peppercorn, red wine jus, béarnaise, onion & blue cheese, tomato & chilli

mustards & condiments: herb & wholegrain, french, american, hot english, dijon, horseradish

salads & sides

cos, serrano ham, soft boiled egg, manchego, white anchovy 8.5

steamed greens, hazelnut & truffle butter 6.5

shoestring fries, smoked paprika 6

mashed potatoes, feta 6