
BREADS

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| Rustic Turkish Baringa Garlic Pizza Paddle Bread (*V) | 13 |
| Goldfish Bowl 20% Rye Sourdough <i>Grilled w/ Dukkah, Olive Oil & Balsamic (*V)</i> | 13 |
| Charred Flat Bread <i>w/ Tomato Hummus & Garlic Herb Oil (V&*V)</i> | 13 |

ENTRÉES & STARTERS

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| Wallis Lake Oysters <i>Depending on Season and Availability</i> | |
| <i>Chilled w/ Wakame, Chilli & Sesame (DF)</i> | 5.4ea |
| <i>Salamander Grilled Creamy Mozzarella Topped</i> | 5.4ea |
| <i>Virgin Mary Shooter (GF/DF)</i> | 6.5ea |
| Confit Duck Spring Rolls (2) <i>w/ Pekin Hoisin Dipping Sauce (LF)</i> | 15.9 |
| Extra Spring Roll | 7.5 |
| Charcuterie Bruschetta <i>Salami, Prosciutto, Pesto, Fetta & Heirloom Tomato w/ Rosella Red Onion Jam</i> | 16 |
| Greek Herb Crumbed Calamari Flats <i>w/ Lemon & Caper Mayo</i> | 16.9 |
| Ham Hock & Spatchcock Terrine <i>w/ Red Currant Glaze, Mini Cornichon & Bread Crisps</i> | 18 |
| Crispy Fried Pork Belly <i>Hot Pan Tossed Black Nero Kale, Bok Choy w/ Char Siu Notes</i> | 18 |
| Burnt Butter Gnocchi <i>w/ Warm Roast Beetroot, Goat's Cheese, Walnut Salad & Muscat Liqueur Figs (V)</i> | 18 |
| Beer Battered Soft Shell Crab | |
| <i>w/ Fried Local Garlic, Pickled Ginger, Lemongrass, Coriander, Chilli & Oyster Sauce Glaze</i> | 22 |
| Huon Valley Smoked Salmon & Nundle Trout | |
| <i>w/ Caviar Pearls, Wonton Crisps, Local Garlic Chive And Horseradish Mascarpone</i> | 22.9 |
| Coconut & Lime Scallop Ceviche | |
| <i>Served in Shell w/ Apple Salsa, Hints Of Japanese Sesame Dressing & Seaweed (3)</i> | 24 |
| Grilled Monster Mooloolaba Prawns <i>w/ XO Sauce (2)</i> | 24.9 |

MAINS

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| Seasonal Fish of the Day <i>Changes w/ Availability</i> | Market Price Daily |
| Pea & Sweet Corn Risotto <i>w/ Parmesan, Baby Spinach & Truffle Oil (GF/V)</i> | 26 |
| Slow Cooked Beef Cheek Tagine <i>w/ Bean and Lardon Cassoulet, Polenta & Gremolata</i> | 36 |
| Chicken Confit <i>w/ Paris Mash, Green Beans & Sassy Chimichurri (GF)</i> | 38 |
| Crispy Skinned Salmon <i>w/ Mushroom Risotto Cake, Sautéed Greens & Wasabi Spiced Sesame Dressing</i> | 38 |
| Duck Breast <i>w/ Cherries, Lentil, Braised Chicory, Turnip, Radish, Hibiscus & Shiraz Glazed Uralla Pear</i> | 40 |
| Crispy Pork Belly & Jumbo Prawn Creation | 42 |

FLAME GRILLED STEAKS - REGIONAL AUSTRALIAN PREMIUM BEEF STEAKS

Please Select Tasty Side Dish (Sml) & Your Choice of Sauce or Mustard to Accompany

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| 300g Scotch Fillet Steak <i>Premium Grain Fed Yearling (GF)</i> | 52.5 |
| 250g Eye Fillet Steak <i>Premium Yearling Grain Fed Tenderloin (GF)</i> | 54 |
| 400g Rib Eye on the Bone <i>Tasty Larger Firmer to the Tooth Select Steak (GF)</i> | 58 |

SIDE DISHES

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| Chunky Chips w/ Sea Salt & Aioli (DF/V) | Sml 8 Lge 15 |
| Green Butter Beans (GF) | Sml 8 Lge 15 |
| Garden Fresh Melange of Vegetables (GF//DF/V) | Sml 8 Lge 15 |
| Seasonal Mesclun Salad (GF/DF/V) | Sml 8 Lge 15 |
| Duck Fat Chat Potato (GF) | Sml 8 Lge 15 |
| Roquette, Vine Tomato, Avocado & Corn Salad (GF/DF/V) | Sml 8 Lge 15 |
| Paris Mash (GF) | Sml 8 Lge 15 |
| Country Garden Slaw (GF/V) | Sml 8 Lge 15 |

SAUCES & MUSTARDS

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| Peppercorn, Diane, Mushroom or Red Wine (GF) | 3 |
| Pommery, English or Dijon Mustard (GF) | 3 |

DESSERTS

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| "The Favourite" Sticky Date Pudding <i>w/ Vanilla Black Sesame Flecked Ice Cream, Chocolate Crumbs & Brandy Toffee Sauce</i> | 18 |
| Vanilla Bean Crème Brûlée <i>Ginger Snap Tuile w/ Fig & Mascarpone Ice Cream (*GF/NT)</i> | 18 |
| Passion for Chocolate <i>Dark Chocolate & Cointreau Layer Cake, Praline Soil w/ Raspberry Gelato</i> | 18 |
| Flamed Copacabana Banana <i>Torched w/ Caramelised Walnut, Vanilla Ice Cream & Butterscotch Caramel Sauce</i> | 18 |
| Duo of Gelato <i>w/ Blood Plum & Strawberries Romanoff w/ Meringue Shards</i> | 18 |
| Affogato <i>w/ Espresso, Vanilla Ice Cream & Your Choice of Liqueur (GF)</i> | 19 |
| Extra Scoop <i>Ice Cream, Gelato or Sorbet</i> | 4 |
| Tasting Board <i>Two Chefs Choice of Cheese w/ Crispy Sourdough & Truffled Local Blossom Honey</i> | 24 |

LIQUEUR COFFEE

15

Australian (Rum) / French (Grand Marnier) / Italian (Amaretto)
Irish (Tullamore Dew) / Jamaican (Tia Maria) / Mexican (Kahlua)
Roman (Galliano) / Parisienne (Brandy)