



SOMETHING TO SHARE

GARLIC & HERB (V) 8.90

TURKISH (V) & DIPS 14.90
(W Dukka, Roast Garlic Cloves, Olive Oil & Balsamic)

CHEF'S SELECTION For 2 35.9 / 4 62.9
King Prawns, Natural Oysters, Hervey Bay Scallops, Calamari, Smoked Salmon & A Dressed Crab Salad
Add ¼ Bugs 8.9

FROM THE HOTPLATE For 2 35.9 / 4 70.9
Moreton Bay Bugs, Hervey Bay Scallops, King Prawns, Calamari & Tasmanian Salmon
W Chilli Oil & Mango & Lime Salsa

ADD OYSTERS KILPATRICK For 3 8.9 / 6 17.9

OYSTERS
(TAS / SA / NSW - Whichever Our Chef Feels Best)

OYSTERS NATURAL (GF)
For 3 10.5 / 6 18.9 / 12 32.9

OYSTERS W SWEET SOY & WAKAME (GF)
For 3 10.9 / 6 19.9 / 12 34.9

OYSTERS KILPATRICK (GF)
For 3 10.9 / 6 19.9 / 12 34.9

OYSTER MORNAY
For 3 10.9 / 6 19.9 / 12 34.9

MIXED DOZEN OYSTER PLATE
For 12 35.9

OYSTER SHOTS (GF) 8.9 Ea
- Bloody Mary, Vodka & Spiced Tomato Juice
- Lemon Drop: Absolut Citron Vodka & Lemon Juice

ENTRÉES

LEMON & PEPPER CALAMARI e 15.9 m 25.0
(W wild rocket salad & spiced cashew aioli)

JAPANESE STYLE CHICKEN e 17.9 m 25.9
(Herb & chilli dusted chicken pieces served w saffron rice, diced tomatoes, cucumber, onion w wakame and chilli mayo)

HARVEY BAY SCALLOPS (GF) e 18.9 m 34.9
(Served on half shell w a decadent sundried tomato & dill butter)

GARLIC KING PAWNS (GF) e 17.9 m 25.0
(Served in a light garlic & cream sauce w Saffron basmati rice)

YELLOWFIN CRAB STACK (chef's special) e 17.9 m 25.9
(Crab meat, mixed leaves, tomato, Cucumber, mango & roast capsicum Carefully stacked between layers of Crisp pastry)

MARINATED LAMB CUTLETS (GF) e 23.0
(Lightly spiced cutlets accompanied with A traditional greek salad & taziki)

MORETON BAY BUGS (GF) For 2 27.0 For 4 54.0
(Grilled w rocket & parmesan salad)

POKE BOWLS (GF)
(Soy, sesame & sweet soy marinated raw fish w saffron basmati rice, avocado, tomato, cucumber & wakame)

TASMANIAN SALMON e 17.9 m 27.9
SASHIMI GRADE TUNA e 17.9 m 32.9

FROM THE GRILL

SURF N TURF 40.9
(250g fillet served w king prawns in a rich garlic cream sauce)
Add scallops 7.9, ½ bugs 8.9, calamari 7.9

EYE FILLET 33.9
(250g local grass fed beef)

T BONE STEAK 30.9
(400g local grass fed beef)

SIRLOIN STEAK 32.9
(300 g local grass feed beef)
All steaks served w truffled root vegetables & steamed greens
Add sauce 2.50
Pepper / mushroom / garlic cream

GRILLED CHICKEN BREAST 25.9
Finished in the oven w a cacciatore sauce, steamed greens, cream cheese & chives crushed potatoes

MARINATED LAMB CUTLETS 29.9
Lightly spiced cutlets accompanied on a traditional Greek salad & tzatziki

FROM THE OCEAN

CLASSIC FISH N CHIPS 25.9
Curry battered Hake fillet served w fresh salad, thick cut fries & aioli

TASMANIAN SALMON (GF) 29.9
(Pan seared Tasmanian fillet served on a garlic & cream potato galette w broccolini)

BARRAMUNDI (NT) (S) (GF) 30.9

FISH OF THE DAY (GF) 30.9
(ask your server)

PREMIUM FISH OF THE DAY (GF) 31.9
(ask your server)
- lunch served on thick cut chips, fresh salad & aioli

@ dinner served on your choice of garlic & cream potato galette w broccolini (GF) cream cheese & chive potato crush w broccolini & truffled cherry tomatoes (GF) thick cut chips, fresh salad & aioli

BUGS & PRAWNS (GF) 40.90
(poached in a white wine, roasted garlic & cream sauce, saffron basmati rice)

GARLIC KING PRAWNS (OLD) (GF) 29.9
(Served in a light garlic & cream sauce w saffron basmati rice)

LOBSTER & BUGS PLATTER (2)
(Market Price)

½ grilled lobster, Moreton bay bugs, chilled king prawns, salt & pepper calamari, gourmet salads, beer battered chips & dipping sauces

SEAFOOD PLATTER For 2 126.9

Moreton bay bugs, OLD sand crab, Hervey bay scallops, pacific plate oysters, chilled king prawns, smoked salmon, NZ clams, prawn skewers, beer battered barramundi, calamari, gourmet salads, chips & dipping sauces

ADD A ½ LOBSTER –
(Market Price)

Add extra bugs 16.9, scallops 7.9 upgrade barramundi to fish of the day – 9.9 upgrade oysters to Kilpatrick – 6.9

PASTAS & MORE

VEGETARIAN RAVIOLI 25.9
Ricotta filled ravioli, semi dried tomatoes, fresh herbs, baby spinach, in a light rose sauce

SPAGHETTI GAMBERONI 22.9
Black & white pasta, king prawns & rocket in a garlic & white wine cream sauce

MARINARA OLIO 29.9
Scallops, fresh fish, calamari, prawns & mussels tossed w black & white spaghetti, garlic, chilli, basil & olive oil
add ½ bugs 8.9

BEEF TORTOLINI 29.9
Beef, onion, mushroom, garlic & chilli in a rose sauce w shaved parmesan cheese

YELLOWFIN NOODLE SOUP
Aromatic broth, Asian style vegetables & hokkien noodles
Veg 28.9
King Prawn 34.9
Mixed Seafood 34.9

*PUBLIC HOLIDAY SURCHARGES APPLY AT 15%