

Welcome To



Our Menu Focuses on Local
Produce From Our Beautiful
Region in FNQ

Breads

Oven Roasted Garlic Bread (V)	\$5.50
Cob Loaf and Homemade Dips (V)	\$7.50
Bruschetta with traditional tomato and basil topping (V, DF, GF available)	\$7.00

Entree

Local Prawn Terrine Fresh local prawns served with a lightly smoked tomato and avocado salsa, mild chilli aioli and ciabatta toast (GF, DF)	\$16.50
Confit Duck Salad With orange segments, dried fruits and crumbed mushrooms tossed through wild rocket leaves (GF, DF available, V available)	\$17.00
Coconut Braised Crocodile Fillet Sticky black rice and tamarind coulis (GF, DF)	\$16.50
Beetroot and Caramelised Onion Tart With a tomato, cucumber and cumín salsa (V)	\$15.50
Twice Cooked Goats Cheese Soufflé Ruby grapefruit, fennel and red onion salad (V)	\$14.50

Mains

Banana Leaf Wrapped Local Barramundi \$35.50
Served on coconut and preserved lemon potatoes with kaffir lime beurre blanc (GF)

Duck a l'Orange \$36.00
Sautéed beans and sage potato (GF)

Crab and Scallop Risotto \$35.00
Finished with single malt whiskey and Grana Padano parmesan (V available)

Honey and Thyme Confit Chicken Maryland \$28.00
Cinnamon sweet potato cream, blue cheese and wild rocket salad (GF)

Pork Roulade \$32.00
Twice cooked, served with tarragon potato puree and rosella jam (DF available)

Chef's Salads for a lighter main meal

Spiced Kangaroo Loin \$19.00
Sous vide kangaroo with burghal, quinoa, preserved fruits, mint and spiced yoghurt (DF available, low GI)

Slow Braised Octopus \$19.00
Tender braised octopus tentacles with baby spinach, feta cheese, pine nuts, pickled red onion and verde aioli (GF, low GI)

Chefs Caesar Salad \$18.00
Cos lettuce, croutons, fresh cooked bacon, semi dried tomatoes, goats cheese with house made Caesar dressing topped with a freshly poached egg (DF available, GF available, V available)

Add Chicken or Prawns (4) \$6.00

Char Grill

300g Morganbury Volcanic Rump	\$37.00
300g Angus Sirloin	\$32.00
300g Certified Black Angus Rib Fillet Steak	\$35.50
400g O.P. Rib (<i>allow extra cooking time please</i>)	\$43.50

Grill menu is served with creamy mashed potato and red wine jus.

Your choice of seasonal vegetables or garden salad.

Reef My Beef with Prawns in Garlic Cream Sauce	\$7.50
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Please note, when asking for well-done steaks, your meal may take extra time to cook and the quality of the end product cannot be guaranteed.

Side Dishes

Buttered Potatoes with Garlic and Parsley (V, GF)	\$7.00
Sautéed Vegetables (V, GF, DF available)	\$7.00
Beer Battered Fries (DF, V)	\$7.00
Creamy Mash Potato (V, GF)	\$7.00
Choose any three sides	\$15.00

Desserts

Dark chocolate fondant with vanilla bean ice cream (V)	\$14.00
Pineapple tarte tatin with coconut ice cream (V)	\$14.00
Wattleseed baked cheesecake with raspberry sorbet (V)	\$13.50
Banana split with crushed nuts, toasted marshmallow, ice cream, chocolate raspberry sauce and sprinkles (GF, V available)	\$13.50
Chef's Brulée	\$13.50
Please ask your waiter for today's flavour (GF, V)	