

To Start

Duck liver pate, rustic tomato chilli jam, homemade pickles, ciabatta	27.9
Hervey Bay scallops in a half shell grilled with garlic & chilli butter w fresh lemon	27.9
Half Doz	51.9
Doz	
Hand cut 100% grass fed beef fillet tartare, traditional French style	29.9
Antipasto board wagyu bresaola, San Daniele prosciutto, wagyu pastrami, chorizo, marinated olives, feta, pickled vegetables, hummus & Turkish bread	44.9
Wagyu bresaola (Marble Score +7) with rocket, pine & truffle pecorino salad	25.9
500g bucket of chilled Mooloolaba king prawns to peel with assiette of dipping sauces (GF)	34.9
Duo of sashimi: house cured Australian salmon & tuna saku, served with soy, wakame & wasabi	29.9

Tapas / Hot Starters

Oven baked & layered eggplant, napoli sauce, scamorza, parmesan (V)	12.9
Wild mushroom croquettes, truffle mayonnaise	15.9
Beef, pork & fennel meatballs, rich tomato & herb sauce, parmesan shavings, Turkish bread	19.9
Flash fried buttermilk calamari, lemon oil, rocket, dill aioli	19.9
Spiced crispy confit pork belly, carrot & star anise purée, chilli mint salad, cranberry jus (GF)	22.9
Tempura zucchini flowers stuffed with ricotta, mint, dill & Grana Padano, orange caramel (V)	21.9
Sizzling garlic prawns, garlic butter emulsion, fresh tomato & basil, crusty bread for ‘dunking’	22.9
Pan fried SA octopus & chorizo, carrot & orange purée, pickled purple carrots & crispy kale	24.9

Oysters

Natural (GF)	3 for 14.0
Kilpatrick	6 for 23.0
Thai Nahm Jim (GF)	12 for 44.0
Shallot & Chardonnay vinegar (GF)	
Florentine	
Ponzu soy & wakame salad	

Breads & Bar Snacks

Warm Mediterranean marinated olives (V/GF)	9.9
Ciabatta, extra virgin olive oil, confit garlic, goats curd (V)	12.9
Turkish bread w selection of homemade dips (V)	16.9
Pumpkin hummus Black olive tapenade Semi dried tomato pesto Extra virgin olive oil & balsamic	

Starches & Grains

Crab & crayfish lasagne, abalone sauce, topped with tempura soft shell crab	48.9
Risotto prawns, mushrooms, spinach, parmesan (GF)	32.9
Linguine Oven roasted vine ripened tomatoes, garlic, olives, capers, basil, EVOO (V)	29.9
Pappardelle Australian & Italian forest mushrooms, truffle, parmesan, fresh herbs (V)	32.9
Seafood Linguine 1/2 a bug, prawn, calamari, market fish, vongole clams, NZ green lipped mussels, white wine, olive oil, garlic & chilli	38.9

* Gluten Free pasta available upon request



Kids Menu all 16.9

Steak | Grilled Chicken Tenderloins | Grilled Barramundi (served with chips & salad) | Pasta Bolognaise | Margarita Pizza

From The Farm

Rack of Texas style pork ribs, mixed slaw, hand cut fries, smoky bbq sauce (GF)	Half 42.9	Full 65.9
Elgin Valley free range Chicken Ballotine, Camembert, spinach & sundried tomato filling, wrapped in Pancetta served with wild mushroom sauce (GF)		38.9
Sous vide lamb rump, potato gratin, chorizo, confit shallots, peas, asparagus, red wine jus (GF)		46.9
Filet mignon, topped with a duck liver parfait, crispy San Danielle prosciutto, Parisienne potato, truffle glazed baby carrots, Galway Pipe port wine jus (GF)		65.9
Australian grass fed eye fillet - 250g (GF)		50.9
100 day grain fed Black Angus rib eye - 500g (GF)		52.9
All steaks (GF) are garnished with red wine jus, scorched vine ripened tomatoes & potato crisps	Add bug	25.0
Add sauces & condiments (all GF)		3.0
Mushroom Sauce Truffle Chutney Béarnaise Peppercorn Sauce		

Big Share Plates

Do it yourself plank of slow sous vide cooked Berkshire pork pulled at the table, crisp Asian slaw, brioche slider buns, chipotle mayo & smoked jus	74.9
500g Australian Black Angus chateaubriand served w truffle mash, seasonal green vegetables, béarnaise & foie gras sauce (GF)	132.9
Seafood Platter for 2 oysters (Kilpatrick / Natural), Mooloolaba King prawns, crispy calamari, Moreton Bay bugs, half Pacific lobster, octopus, vongole clams, NZ green lipped mussels, grilled / battered market fish, served with chips & condiments	220.0

Fish & Shellfish

1kg Pot of Spencer Gulf black mussels served with crusty bread & your choice of sauce: Tomato arrabiata (GF) OR White wine cream & fresh herbs (GF)	38.9
Pan-fried Gold band snapper, potato gratin, mushroom & lemon ragout, crabéarnaise (GF)	42.9
Herb crusted Atlantic Salmon roulade, filled with sundried tomato, garlic & citruses with asparagus, peas, bok choy, shallots, chat potato, beurre blanc sauce	42.9
Northern Territory Barramundi with saffron infused fondant potato, fennel & citrus salad, scorched tomatoes, salsa verde & grilled lemon (GF)	39.9
Grilled whole NZ Sole served with vongole clams, lemon butter sauce	38.9
Mooloolaba King prawns cooked in satay sauce, served on a daikon, cucumber & frisée salad, cashew nuts & coconut lime dressing (GF)	59.9
Char grilled half cut Moreton Bay Bugs with your choice of sauce and a side (GF) Dried scallop and prawn XO butter / Lemon, chilli & herbs (GF) / Garlic butter (GF)	65.9

Sides & Salads (all V)

Shoestring fries, confit garlic aioli (GF)	9.9
Sweet potato fries, chipotle mayo (GF)	10.9
Paris mash (GF)	10.9
Creamy potato gratin (GF)	11.9
Blanched mixed vegetables tossed in butter & sea salt (GF)	10.9
Truffled honey baby carrots (GF)	12.9
Rocket, pear, parmesan, pine nuts (GF)	10.9
Broccolini, quinoa, avocado salad with feta, toasted pepitas & mustard dressing (GF)	10.9
Sautéed mushrooms, confit garlic, fresh herbs	11.9
Oven baked & layered eggplant, napoli sauce, scamorza, parmesan (V)	12.9