Small

Kilpatrick oyster smoked bacon (A)	8.50ea
Marinated olives feta cream, grilled ciabatta v	15
Fries tomato sea salt, aioli df | v	16
Zucchini fritz miso aioli v	17
Jamon croquettes (3pcs) aioli	18
Fried calamari lemon, capers, smoked paprika aioli (A)	21
BBQ pork ribs Louisiana spices, fennel & cabbage slaw	24
Chicken satay peanut sauce, pickled cucumber, baby cos lettuce	24
Coral Coast king prawns garlic butter, lemon, herb oil, rustic bread (A)	25

Salad

Greek tomato, pickled chilli, capsicum, oregano, thyme, red onion, olives, feta gf | v	24
Chicken Caesar poached chicken, baby cos lettuce, crispy pancetta, parmesan	26
Burrata heirloom tomatoes, tomato chutney, black olive crumb, crostini v	29

Pizzette

Tomato pizzette fior di latte, basil v	22
Turkish lamb pizzette spiced lamb mince, guindillas, cumin & mint yoghurt	24
Parma e rucola pizzette Prosciutto di San Daniele, tomato, stracciatella, shaved parmesan, rucola	24
Prawn nduja pizzette Queensland prawns, tomato, fior di latte, nduja, chilli (A)	25

Seafood origin: (A) Australian | **(I)** imported | **(M)** mixed **df** dairy free | **gf** gluten free | **v** vegetarian | **vegan**

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Burgers & Tacos

Vegan taco pumpkin, soybean, chipotle aioli, chilli pepitas, pico de gallo, green romesco v | vegan — 22

Lamb taco spiced lamb mince, harissa, lettuce, jalapeño, pico de gallo, pomegranate — 24

Soft shell crab taco chipotle aioli, pickled slaw, jalapeño, pico de gallo, dill cream, pomegranate (I) — 25

Fish taco fennel & cabbage slaw, lettuce, guacamole, pico de gallo, chipotle mayo (A) — 25

Plant based burger plant-based patty, pepper relish, lettuce, tomato, fries v — 26

Wagyu beef burger smoked cheddar, pepper relish, brioche bun, fries — 30

Prime steak ciabatta Cape Grim sirloin MS2, confit tomato, salsa verde, black garlic mayo, fries — 30

To Share **Feeds 2 people**

Oysters natural lemon, mignonette df | gf (A) — ½ doz. 42 | 1 doz. 84

Mezze hummus, mutabal, romesco, pita bread v — 45

Charcuterie selection of cured meats, marinated olives, sourdough, pickles, olive oil — 57

Cheese board Australian cheese, local NQ fruits, lavosh v — 60

Seafood platter soft shell crab tacos, battered fish & fries, grilled Coral Coast king prawns, smoked salmon, creme fraiche, natural oysters, lemon & mignonette, rustic bread (M) — 95

Dessert

Hot sugared churros caramel, vanilla ice cream — 18

Coconut panna cotta mango, passionfruit, lime, toasted coconut gf — 18

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Feed Me

Cold 40pp

Oysters natural lemon, mignonette df | gf (A)

Marinated olives feta cream, grilled ciabatta v

Mezze hummus, mutabal, romesco, pita bread v

Prosciutto di San Daniele sourdough

Hot 55pp

BBQ pork ribs Louisiana spices, fennel & cabbage slaw

Chicken satay peanut sauce, pickled cucumber, baby cos

Jamon croquettes aioli

Soft shell crab taco chipotle aioli, pickled slaw, jalapeño, pico de gallo, dill cream, pomegranate (I)

Lamb kofta harissa, cumin & mint yoghurt

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