

EVENING

MONDAY - THURSDAY 3.00PM-9.00PM
FRIDAY & SATURDAY 3.00PM-9.30PM
SUNDAY & PUBLIC HOLIDAYS 4.00PM-9.00PM

SMALLS

FRESHLY SHUCKED TASMANIAN OYSTER 5
natural or finger lime dressing (per pc)
GLUTEN FREE, DAIRY FREE

OCEAN KING PRAWNS 30
cocktail sauce (six pc)
GLUTEN FREE, DAIRY FREE

GRILLED KINKAWOOKA MUSSELS 12/20
parsley & garlic butter (six pc/twelve pc)

HOUSEMADE SALMON GRAVLAX 28
blinis, dill crème fraîche

QLD HALF SHELL SCALLOPS 30
miso butter, finger lime (six pc)
GLUTEN FREE

TO ENJOY

PANZEROTTO 18
fior di latte, roast tomato sauce, basil,
olives, rocket
VEGETARIAN

BEEF EMPANADAS 18
aji (three pc)
GLUTEN FREE, DAIRY FREE

FLATBREAD 20
mojo de frejoles, mum's katsundi butter, roast
peppers
VEGETARIAN, VEGAN AVAILABLE

FISH TACOS 22
humpty doo barramundi, pico de
gallo, avocado, chipotle sour cream
GLUTEN FREE AVAILABLE

CRISPY CAULIFLOWER TACOS 18
frejoles, roast peppers, adobo sauce, sour cream
VEGETARIAN, GLUTEN FREE, VEGAN AVAILABLE

HIRAMASA KINGFISH CEVICHE 28
leche de tigre, corn, sweet potato, pomegranate
GLUTEN FREE, DAIRY FREE

FISH KATSU SANDWICH 24
miso tartare sauce, sugarloaf cabbage
DAIRY FREE

ADDITIONS

SHOESTRING FRIES 10
aioli, chilli salt
GLUTEN FREE DAIRY FREE

GRILLED BABY COS 13
caesar dressing, pangrattato

MIXED OLIVES 6
VEGAN, GLUTEN FREE

MIXED NUTS 5
VEGAN, GLUTEN FREE

TO SHARE

MIXED SEAFOOD 80
tasmanian oysters with finger lime dressing, noosa
king prawns with cocktail sauce, housemade salmon
gravlax with blinis & dill crème fraîche
GLUTEN FREE AVAILABLE

LOBBY BAR GRAZER 60
assortment of cured meats, cheeses,
condiments, crackers
GLUTEN FREE AVAILABLE

CHARCUTERIE 35
with pickles and condiments
GLUTEN FREE AVAILABLE

TO FINISH

TARTE AUX FRAISES 12
strawberries, mascarpone cream, shortbread
VEGETARIAN

CHOCOLATE FONDANT 15
salted caramel, hazelnut ice cream

CITRUS BRIOCHE 15
mandarin curd, fresh citrus, olive oil, meringue

CHEESE PLATE, condiments, lavosh
selection of one cheese 11

selection of two cheeses 19

selection of three cheese 28
