

# LUNCH

MONDAY-SATURDAY 12.00PM-3.00PM

## SMALLS

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

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

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

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HOUSEMADE SALMON GRAVLAX 28  
blinis, dill crème fraîche

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

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## TO ENJOY

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

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

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

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

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

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

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SEASONAL SALAD 26  
roasted carrot & red peppers, labneh, farro,  
dukkah, orange slices, garden leaves  
VEGETARIAN, VEGAN AVAILABLE,  
GLUTEN FREE AVAILABLE

add: shawarma chicken 5

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

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CONFIT DUCK PARMENTIER 26  
potato, jus, garden leaves  
GLUTEN FREE

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OCEAN KING PRAWN DUMPLINGS 28  
aromatic bisque, basil

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GRILLED TIGER PRAWNS 36  
coconut rice, guiso, plantain (six pc)  
GLUTEN FREE, DAIRY FREE

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PORK COTOLETTA 35  
parmesan, rocket, brown butter sauce

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QLD STOCKYARD RIB-EYE (450g) 75  
200 day grain fed rib-eye, grilled radicchio,  
vincotto, chimichurri  
GLUTEN FREE

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## ADDITIONS

SHOESTRING FRIES 10  
aioli, chilli salt  
GLUTEN FREE DAIRY FREE

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GRILLED BABY COS 13  
caesar dressing, pangrattato

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SEASONAL GARDEN GREENS 13  
dukkah, lemon dressing  
VEGAN

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MIXED OLIVES 6  
VEGAN, GLUTEN FREE

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MIXED NUTS 5  
VEGAN, GLUTEN FREE

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## 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

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

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CHARCUTERIE 35  
with pickles and condiments  
GLUTEN FREE AVAILABLE

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## TO FINISH

TARTE AUX FRAISES 12  
strawberries, mascarpone cream, shortbread  
VEGETARIAN

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CHOCOLATE FONDANT 15  
salted caramel, hazelnut ice cream

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