



DINNER

Pieces to Share

- 3.5 Freshly shucked oyster
 - natural
 - ponzu jelly, cucumber
- 6.0 Salted edamame
- 12.0 Warm olives, handmade grissini
- 17.0 Crisp fried chilli king prawns, persian pastry - 2 pieces
- 17.0 Taco- soft shell crab, tomatillos salsa - 2 pieces
- 17.0 Taco- chilli beans, BBQ corn, avocado, manchego cheese - 2 pieces
- 16.0 Korean fried chicken, yuzu pickled cucumber
- 15.0 Petite crab meat nacho- 4 pieces

We are happy to arrange serves of 3 or more, just ask your waiter

Plates to share

- 16.0 Slow cooked, pedro ximenez lamb ribs
- 16.0 Sticky pork belly, apple, cashews, herb salad
- 18.0 Tuna tartare, avocado and wasabi puree
- 17.5 Roast lamb, middle eastern spiced flat bread, hummus, tabbouleh
- 19.0 Lightly fried Victorian calamari, aioli, lemon

Pasta

- 38.0 Orecchiette, tuna, rocket, olive oil, capers, chilli, parmesan
- 37.0 Pappardelle pasta, roasted lamb, chilli, garlic, tomato sugo
- 38.0 Linguine aglio olio, mooloolaba king prawns, crab, heirloom tomatoes, garlic, chilli, olive oil, parsley
- 34.0 Spinach and ricotta ravioli, peas, broad beans, asparagus, extra virgin olive oil, herbs

Mains

- 38.0 Far north QLD barramundi, herb crust, crab and kipfler potato salad, tomato and saffron sauce
- 38.0 Roasted boned baby spring chicken, pan juices, braised fennel, warm pea, lemon and mint salad
- 40.0 Grain fed 1824 scotch fillet, onion puree, spinach, red wine glaze, creamy potato gratin
- 39.0 Roasted Victorian lamb rump, cauliflower puree, spring vegetable plate

Side dishes

- 8.0 Mixed leaf salad, vinaigrette
- 8.0 Tomato and oregano salad
- 9.0 Rocket, red wine vinaigrette, parmesan
- 8.0 Cabbage salad, parmesan, herbs, lemon, EVOO
- 8.0 Steamed broccolini, garlic oil
- 9.5 Shoe string fries

Chef: Matt Head and Paul Dodd