



DINING ROOM

Est. 1993

TO START

Oyster - Natural, Lemon (GF, DF)	4
- Kilpatrick baked, Bacon, Worcestershire (GF, DF)	5.5
Taramasalata - House Made Potato Crisps, Salmon Roe Purée (DF)	10
Hummus Dip - Dukkah, Cranberries, Herbs, Flatbread (GFO, DF, V, VGN, N)	15
Add San Daniele Prosciutto (GF, DF)	9
Add Spanish Anchovies (GF, DF)	8
Ham Croquettes - Smoked Mozzarella & Ham, Garlic Aioli	18
Smoked Mozzarella Croquettes - Zucchini Flower, Tzatziki, Cheese Crisp (V)	18
Skull Island Prawns - Grilled, Garlic Butter (GF)	23
Lightly Fried Calamari - Housemade Tartare Sauce (GF, DF)	22
Hiramasa Kingfish Sashimi - Avocado, Toasted Brown Rice, Spicy Yuzu Dressing, Black Caviar (GF)	22

PIZZA

Garlic Confit - Rosemary, Mozzarella, Sea Salt (GFO)	18
Margherita - Tomato, Fresh Buffalo Mozzarella, Mozzarella, Basil (GFO, V)	22
Chilli Prawn - Marinated Chilli Prawns, Roasted Capsicum, Tomato, Salsa Verde (GFO)	26
Pepperoni - Pepperoni, Tomato, Chilli, Mint (GFO)	25
Hawaiian - Napoli, Confit Garlic, Mozzarella Cheese, Andrews Shaved Ham, Fresh Caramelised Pineapple (GFO)	24
Mushroom - Matured Goats Cheese, Lemon, Rocket, Parmesan (GFO, V)	26
Capricciosa - Mozzarella, Tomato, Mushroom, Ham, Olive, White Anchovies, Spanish Brown Anchovies, Cappers, Artichokes (GFO)	26
Porchetta - Roasted Pork Loin, Apple Mustard, Napoli, Mozzarella, Radicchio, Balsamic Onions (GFO)	26
Melanzana - Eggplant, Tomato, Olives, Rocket, Buffalo Ricotta, Bell Pepper Salsa, Basil (GFO, V)	25
Pizza bases made from locally sourced organic stone ground flour - All Pizza Available Gluten Free	2

MAINS

Grilled Miso Salmon Fillet - Grilled miso salmon fillet, warm spinach, quinoa & brown rice salad, dashi broth	35
Chargrilled Herb Marinated Chicken - Roasted Baby Cauliflower, Smoked Eggplant Puree (GF)	35
Grilled Snapper Fillet - Fennel Salad, Baked Potato, Tomato Chorizo Sauce (GF, DF)	37
Braised Beef Cheek - Pedro Ximenez Jus, Parsnip Potato Puree (GF)	36
230 gram - Grass Fed Eye Fillet - Baby Carrots, Potatoes, Red Wine Jus (GF, DF)	42
Hand Made Gnocchi - Broccoli, Chives, Almonds, Pumpkin Paprika Purée (V)	35
Linguine Aglio Olio - Mooloolaba King Prawns, Crab, Tomatoes, Garlic, Chilli, Olive Oil, Parsley	37
Pappardelle Pasta - Roasted Lamb, Chilli, Garlic, Tomato Sugo	36

SIDES

Warm Broccolini - Chilli, Garlic, Lemon (GF, V, VGN, DF)	10
Iceberg Salad - Avocado, Onion, House Dressing (GF, V, VGN, DF)	10
Tomato Salad - Cucumber, Feta, Cos, Onion, Olives, House Balsamic Dressing (GF, V, VGNO)	10
Cabbage Salad - Peas, Parmesan, Herbs, Lemon, EVOO (GF, V, VGNO)	9
Shoestring Fries or Chips (GF, V, VGN, DF)	9.5

(GF) Gluten Free | (GFO) Gluten Free Option | (V) Vegetarian | (VGN) Vegan | (N) Contains nuts | (DF) Dairy Free | (VGNO) Vegan Option

Important Allergy Note: We take great care to accommodate guests who suffer from allergies. During normal cooking and kitchen procedures, these foods may have come into contact with a given allergen. Therefore, while we will do our best, we cannot guarantee that any single menu item is completely free of any given allergen.

All credit card transactions will incur a 1% surcharge to cover bank fees charged

All items incur a surcharge of 15% on Public Holidays.