

# Dinner

available from 1730

## small dishes to share /

bread / 10 / v, gfo

two slices of toasted rustic loaf, whipped confit garlic butter, dukkah

oyster / gf

coffin bay pacific plate, freshly shucked to order

served natural with pomegranate, lemon balm & lime / 5ea / 25 half doz / 45 doz

lightly seared with browned butter & chilli, ginger & garlic oil / 6ea

chicken / 12

tenderloin soaked in buttermilk, crumbed & fried, chipotle aioli, dukkah spiced labneh

pork / 14 / gf

slow roasted grass fed pork belly, hot sopressa, house strawberry preserves, coriander, pickled onion

scallop / 15 / gf

three hervey bay scallops, seared in the shell with chilli, ginger & garlic oil

prawn / 15 / gf

three confit garlic 'lady jocelyn' trawler king prawns, celeriac purrée, house dukkah

squid / 17 / gfo

onion herb salt & pink pepper squid, sumac aioli, coriander, lemon

salmon / 20 / gf

house 'beetroot cured' gravlax atlantic salmon, chilli, ginger & garlic sautéed

brussel sprouts & edamame, dukkah spiced labneh

octopus / 25 / gf

grilled sous vide beetroot octopus, chilli, ginger & garlic sautéed edamame beans, minted pea puree, lemon balm

## large dishes to share /

fish / 30 / gfo

seared fresh 'humpty doo' barramundi, herb crumb, chilli, ginger & garlic sautéed edamame, white wine, lemon balm

beef / 42 / gf

mort & co black angus scotch fillet from grandchester, queensland served medium rare, pickled eschallot, local 'jambreen' triple cream brie, pink pepper, dijon, jus

chicken / 28 / gf

twice cooked maryland, celeriac purée, pomegranate, crispy prosciutto, jus

lamb / 34 / gf

18 hr sous vide lamb shoulder, minted pea purée, pickled eschallot, dukkah spiced labneh, jus

## sides / 8ea or three for 20

carrots / honey roasted dutch carrots, celeriac purée, fried chickpeas / v, vvo

greens / roasted broccolini, green beans & edamame / vv, gf

chips / beer battered regular or sweet potato, aioli or chipotle / v

potato / twice cooked chats, confit garlic, chipotle / v, gf

halloumi / grilled with rocket & beansprout salsa, dukkah / v, gf

brussel sprouts / roasted sprouts, pomegranate, onion jam / v, gf

## dessert /

vanilla bean crème brûlée, chocolate mousse, macadamia crumb / 14 / v, gf

strawberry sorbet, strawberry crumb, fresh strawberry. chantilly cream, shortbread / 14 / v, gf

beetroot panna cotta, raspberry curd, beetroot sponge, chocolate soil / 14 / v, gf

we politely ask that there are no variations or substitutions with our dishes for allergies or dietary requirements, please notify our waiters / we cater to all dietary requirements on request  
v = vegetarian / vv = vegan / gf = gluten free / o = option is available on request