

# Lunch

available from 1130 - 1430

## tapas / 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

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

lamb / 25 / gf

18 hr sous vide pulled lamb shoulder, twice cooked chat potatoes, onion jam, edam cheese,

dijon, pickled eschallot, dukkah spiced labneh, jus

octopus / 25 / gf

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

## main dishes /

chickpea / 22 / v, vvo

house made falafels, half an avocado, tomato relish, toasted rustic loaf

coriander & beansprout salsa, dukkah spiced labneh, pomegranate

fish / 32 / gfo

seared fresh 'humpty doo' barramundi, herb crumb,

twice cooked chat potatoes, rocket & salsa salad, fried capers, house tartare

beef / 25 / gfo

house beef burger patty on a seeded milk bun, grilled bacon, edam cheese, onion jam, tomato relish, baby cos lettuce, pickled eschallot with a side of beer battered chips & aioli

chicken / 24 / gfo

two tenderloins soaked in buttermilk, crumbed & fried, roasted broccolini,

dukkah spiced labneh, spinach & beansprout salsa salad, chipotle

fish & chips / 27

currumbin valley brewing 'local' pale ale battered wild saddle tail snapper,

hand cut chips, house tartare, minted pea purée, onion herb salt

steak / 42 / gf

mort & co black angus scotch fillet from grandchester, queensland served medium rare,

twice cooked chat potatoes, chipotle, ginger & garlic sautéed mixed greens, jus

## sides /

chips / beer battered with aioli / side 5 / for two 10 / v

sweet potato chips / beer battered with chipotle aioli / side 6 / for two 12 / v

salad / lightly dressed garden salad / 10 / v, vvo, gf

**desserts available, please see our staff for the dessert menu**

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