

DINNER

available from 1730

our menu is designed around sharing plates,
inspired by our water location and our love of australian produce
our chefs use this produce daily to create everything in house

SMALL

oyster, natural 5ea | half doz 25 | doz 45

oyster, natural, pomegranate 6ea

hervey bay scallops, confit garlic oil, saltbush 5ea

lady jocelyn prawns, ras el hanout, watercress 7ea

damper, butter, black sea salt 6

baby sweet potato, camel milk feta, sesame, pickled onion, peppers 17

cured beetroot salmon, crispy skin, brussell sprouts, tartare 20

suckling pig, crackling, pickled onion, peppers 20

squid, coriander aioli, saltbush 19

ceviche kingfish, pumpkin, sesame, watercress 21

pulled duck, lofty's bbq sauce, crispy skin, sesame 22

octopus, caramelised fennel, saltbush, pomegranate 23

LARGE

cauliflower, ras el hanout, pumpkin, pomegranate, chickpea 26

market fish, fennel, preserved lemon, prawn bisque, capers MP

buttermilk chicken thigh, speck, aioli, mushrooms, peppers 32

lamb shoulder, pumpkin, pomegranate, dukkah, jus 34

black angus scotch fillet, pickled onion, jus 49

SIDES

9ea or three for 22

chips, aioli

duck fat potatoes, confit garlic

baby carrots, saltbush

brussel sprouts, onion jam, broccolini

cauliflower, pumpkin, pomegranate

baby mesclun salad, camel feta

DESSERT

davidson plum, white chocolate, slow gin 15

fig, honey & walnut ice cream, rhubarb marmalade 15

chestnuts, chocolate 15

we politely ask that there are no variations or substitutions with our dishes
the majority of our menu is already gluten free or can be made gluten free

we cater to all other dietary requirements on request

for allergies or dietary requirements, please notify our waiters

to provide the service we pride ourselves on, groups of 10 or more will be required to order from our set menu