

# LUNCH

available from 1130 - 1430

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 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

## MAIN

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

smoked brisket burger, wombok slaw, onion jam, lofty's bbq sauce, chips 26

market fish, duck fat potatoes, rocket & fried caper salad, tartare MP

buttermilk chicken thigh, broccolini, camel milk feta, baby mesclun salad 29

lamb shoulder, brussel sprouts, pumpkin, pomegranate, dukkah, jus 38

black angus scotch fillet, duck fat potatoes, carrots, pickled onion, jus 56

## SIDES

chips, aioli 5 | 10

baby mesclun salad, camel milk feta 10

## DESSERT

davidson plum, white chocolate, slow gin 15

fig, honey & walnut ice cream, rhubarb 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