

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 gf

oyster, lightly seared, brown butter 6ea gf

hervey bay scallops, confit garlic oil, saltbush 5ea gf

lady jocelyn prawns, prawn shell bisque 7ea gf

damper, butter, black sea salt 6 gfo

fried cauliflower, cashew cream, watercress 17 gf

hot smoked trout, aioli, fried capers, pickled onion, dill 19 gf

squid, pink pepper, aioli, saltbush 19 gfo

suckling pig, crackling, spiced strawberry jam, pickled onion, peppers 21 gf

ceviche kingfish, preserved lemon curd, pumpkin, pink pepper, watercress 21 gf

cured beetroot salmon, camel fromage blanc, preserved lemon curd, squid ink tuile 21 gf

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

octopus, quince, celeriac purée, saltbush, pomegranate 22 gf

MAIN

roast vegetable ragout, pumpkin, cashew cream, chickpea, watercress, damper 26 gfo

market fish, chat potatoes, rocket & fried caper salad, tartare MP gf

smoked brisket burger, wombok slaw, onion jam, lofty's bbq sauce, chips 27

buttermilk chicken thigh, aioli, mushrooms, peppers, pickled onion 32

kangaroo loin, peppers, celeriac purée, green beans, saltbush, jus 42 gf

lamb shoulder, dijon, pink pepper, pickled onion, camel milk feta, baby carrots, jus 44 gf

SIDES

chips, aioli 5 | 10

baby mesclun salad, camel milk feta 10 gf

DESSERT

davidson plum, white chocolate, slow gin 15 gfo

sticky date, honey & macadamia parfait, butterscotch 15

cinnamon apple crumble, spiced strawberry jam 15

mille feuille, quince, cheddar, camel fromage blanc, walnut praline 15

we politely ask that there are no variations or substitutions with our dishes
we cater to all dietary requirements on request
for allergies or dietary requirements, please notify our waiters