

Lunch

STARTERS

Daily Oysters

half dozen **28** | dozen **44**

Tuna Crudo **30**

Tomato dressing, fennel, chilli-infused oil *GF DF*

Mooloolaba Prawn Skewers **26**

Smoked yoghurt, harissa, preserved lemon *GF*

Slow-Cooked Lamb Croquettes **25**

Whipped feta, coriander oil, chilli honey

Focaccia Bruschetta **22**

Marinated & candied tomato, mozzarella cream, rocket pesto, prosciutto

Seared Hervey Bay Scallops **28**

Spicy Calabrian pork, corn cream, pickled onion *GF*

SHARE PLATES

Antipasto Board **20**

Pickles, crackers, cheeses, cured meats, caramelised shallots *GFO*

Warm Bread **12**

Red pepper & chickpea dip, crispy chilli oil *GFO DF*

House-Marinated Olives **12**

Orange & thyme *GF DF*

Prawns

1/2kg **35** | 1 kg **60**

SIDES

Grilled Zucchini **14**

whipped ricotta *GF*

Fries **14**

house herb salt & parmesan *GF DFO*

Broccoli **14**

lemon dressing *GF DF*

Roasted Root Vegetables **16**

honeyed goat's cheese, hazelnut crunch *GF DFO*

Rocket **14**

seared peaches, pistachio, balsamic reduction *GF*

All our seafood is Australian and locally sourced

GFO | Gluten free option *DFO* | Dairy free option *VGO* | Vegetarian option *VGN* | Vegan

Lunch

MAINS

Fish and Chips 36

Crispy beer batter, mojo verde & aioli, chips

Crispy Local Prawn Sando 26

Herbed iceberg & cabbage slaw, prawn bisque mayonnaise, salmon roe

Lemon & Oregano Chicken 34

Seared baby gem, fresh leaves, pecorino dressing, pan-dripping jus *GF DFO*

Lamb Loin Skewers 36

Eggplant cream, spiced summer vegetables, labneh *GF DFO*

Crumbed Pork Burger 40

Brioche, peri-peri aioli, macerated onion, crisp leaves, fries

Seared Daintree Barramundi 44

Fire-roasted pepper, caper & tomato sugo, pilaf rice *GF DF*

DESSERT

Mandarin Panna Cotta 18

Caramelised white chocolate, red wine-poached pear, granita *GF*

Charred Pineapple Carpaccio 18

Coconut snow, chocolate caramel *GF VGN*

Budino Al Riso 18

Vanilla rice pudding, peach, strawberry sorbet, basil oil *GF*

Selection of Ice Cream 4

GF DFO VGNO

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MAINS

Slow-Cooked Pressed Lamb Shoulder 44

Eggplant cream, yoghurt, pickled cucumber, pomegranate jus *GF DFO*

Chicken Saltimbocca 38

Potato cream, crispy sage, vermouth jus *GF DFO*

Pork Cotoletta 40

Confit fennel purée, lemon-shredded cabbage, sweet & sour shallots

Mooloolaba Prawn Risotto 39

Saffron butter, preserved lemon, gremolata *GF*

Seared Daintree Barramundi 44

Fire-roasted pepper, caper & tomato sugo, pilaf rice *GF DFO*

Fish of the Day MP

Mojo verde, ras el hanout oil, lemon kipfler potatoes *GF DFO*

DESSERT

Mandarin Panna Cotta 18

Caramelised white chocolate, red wine-poached pear, granita *GF*

Charred Pineapple Carpaccio 18

Coconut snow, chocolate caramel *VGN GF*

Budino Al Riso 18

Vanilla rice pudding, peach, strawberry sorbet, basil oil *GF*

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