

Lunch

BREAD AND ANTIPASTI

FLATBREAD (V)	13
- BASIL PESTO, PINENUTS, PARMESAN	
- OLIVE TAPENADE, PERSIAN FETA	
WARM HOUSE BAKED TURKISH (V)	
- BALSAMIC & OLIVE OIL	11
- TARAMASALATA	13
- HUMMUS (VE)	13
- CHICKEN LIVER PATE & ONION JAM	15
- OLIVE TAPENADE	13
- EXTRA BREAD	6
WARM MEDITERANNEAN OLIVES (VE) (GF)	7
CURED WHITE ANCHOVIES (GF)	12
CHARCUTERIE BOARD	48
SAN DANIELE PROSCIUTTO, VENETIAN SOPRESSA, SMOKED BRATWURST, TRIPLE CREAM BRIE, VINTAGE RESERVE CHEDDAR, MARINATED GOATS CHEESE, CHICKEN LIVER PATE, HONEYCOMB, GARLIC & ROSEMARY FLAT BREAD, HOUSE BAKED TURKISH	

OYSTERS

	ONE	SIX	TWELVE
NATURAL (GF)	4	20	40
KILPATRICK	4	22	44
POMEGRANATE & PINK			
PEPPERCORN VINAIGRETTE (GF)	4	22	44
BLOODY MARY SHOOTER (GF)	9		

SMALL PLATES

CHARGRILLED MARINATED KING PRAWNS (GF)	23
TEMPURA MORETON BAY BUGS & PRAWNS	24
WITH SPICY MAYO	
BUTTERMILK FLASH FRIED CALAMARI	18
WITH THAI DIPPING SAUCE & KEWPIE	
PRAWN & SALMON BRUSCHETTA	19
LEMON & DILL MAYO, TOASTED BRIOCHE, SALMON ROE	
CHARGRILLED WA OCTOPUS (GF)	25
WHITE BEAN PUREE, TOMATO & GARLIC SAUCE, CHORIZO CRUMB	
SAGANAKI CHEESE (V) (GF)	18
KEFALOGRAVIERA WITH SIZZLING HONEY, LEMON & OREGANO	
CONFIT POTATO (VE) (GF)	19
15 LAYER CRISPY POTATO, CAULIFLOWER CREME, SHAVED MACADAMIAS	
LAMB RIBS (GF)	26
RAS EL HANOUT, PICKLED SHALLOT, LABNEH, ZHOUG	
JALAPENO CHEESE SAUSAGE (GF)	16
WITH BEER MUSTARD, HOUSE PICKLE	

LARGE PLATES

CHARCOAL CHICKEN (GF)	28
HERB CHILLI MARINATED CHICKEN, SOFRITO, LABNEH, TOMATO GARLIC SAUCE	
CRISPY SKINNED ATLANTIC SALMON (GF)	36
WHITE BEAN PUREE, BLISTERED CHERRY TOMATO, CHILLI OIL, PICKLED FENNEL, WATERCRESS	
FRESH FISH OF THE DAY (SOURCED DAILY)	MP
TRIPLE COOKED HAND CUT CHIPS, MALT VINEGAR & TARTARE	
GRILLED BRUGS & PRAWNS (GF)	48
MORETON BAY BUGS & LOCAL TIGER PRAWNS SERVED IN ROMA TOMATO & WHITE WINE CREAM SAUCE WITH RICE	
PRAWN CHORIZO LINGUINE	36
PRAWN & CHORIZO WITH ONION, CHILI, OLIVE OIL, PARMESAN & GARLIC	
RAGU PAPPARDELLE	37
WAGYU BEEF, PORK SHOULDER, PANCETTA TOSSED IN A RICH TOMATO SAUCE	
PESTO PENNE (V)	33
MUSHROOMS, PESTO, PINENUTS, SPINACH, TOMATO, PARMIGIANA REGGIANO	
SIGNATURE SAND CRAB LASAGNE	37
TOPPED WITH ABALONE CREAM SAUCE AND TEMPURA SOFT SHELL CRAB	
FOUR CHEESE GNOCCHI (V)	32
HOUSE MADE GNOCCHI, CONFIT GARLIC, THYME, LEMON, PISTACHIO, WATERCRESS, FOUR CHEESE SAUCE	
SEAFOOD PLATE	FOR ONE 90 FOR TWO 160
CHARGRILLED KING PRAWNS & OCTOPUS, FRIED CALAMARI, BATTERED FISH OF THE DAY, GRILLED MORETON BAY BUGS, OYSTERS 3 WAYS, FRESH LOCAL KING PRAWNS SERVED WITH SHOESTRING FRIES, HOUSE SALAD, DIPPING SAUCES & FRESH LEMON	
THAI BEEF SALAD	28
SEARED EYE FILLET STRIPS, CRISP COS, CHERRY TOMATO, ROASTED PEANUTS, SESAME SEEDS, THAI DRESSING, CUCUMBER, PICKLED CARROT, CORIANDER, MINT, CHILLI SPROUTS, FRIED SHALLOTS	
CHARCOAL CHICKEN SALAD (GF)	27
HERB CHILLI MARINATED CHICKEN, BABY COS, LABNEH, CHERRY TOMATO, CUCUMBER, OLIVES, RED ONION, GREEN GODDESS DRESSING	
SALMON NICOISE SALAD (GF)	27
FRESH COS, GREEN BEANS, BOILED EGG, CHERRY TOMATOES, CRISPY POTATO, MARINATED OLIVES, FRESH HERBS, NICOISE DRESSING, NZ KING ORA SMOKED SALMON	
PUMPKIN & BEET SALAD (V) (GF)	25
ROCKET, BALSAMIC ROASTED BEETS, GREEN BEANS, CHERRY TOMATO, GOATS CHEESE, TOASTED ALMONDS, HONEY ROASTED PUMPKIN, SESAME DRESSING	

SANDWICHES

CHICKEN GYRO	22
CHIMICHURRI CHICKEN, MUSTARD MAYO, TZATZIKI, ONION, LETTUCE, FRIES	
LAMB GYRO	22
CHARCOAL LAMB, MUSTARD MAYO, TZATZIKI, ONION, LETTUCE, FRIES	
SOFTSHELL CRAB GYRO	22
LETTUCE, HERB SALAD, THAI DRESSING, CHIPOTLE MAYO, FRIES	
ANGUS BEEF BURGER	24
CAPE BYRON BEEF PATTY, CHEDDAR, TOMATO, CRISPY LETTUCE, PICKLES, MAPLE BACON, MUSTARD MAYO, ONION JAM, FRIES	
CRISPY CHICKEN BURGER	22
CRISPY KOI FRIED CHICKEN, PICKLE, TOMATO, CRISP LETTUCE, KETCHUP, CHIPOTLE MAYO, FRIES	
BAHN MI	22
HOUSE CURED BACON, TOASTED MILK ROLL, CHICKEN LIVER PATE, HERB SALAD, CHIPOTLE MAYO	

SIDES

SHOESTRING FRIES (V)	
WITH GRATED KEFALOGRAVIERA	9
TRUFFLE MASH POTATO (V) (GF)	8
HAND CUT TRIPLE COOKED CHIPS (V) (GF)	
WITH HERB SALT & CHIPOTLE MAYO	9
CONFIT POTATO (VE) (GF)	
CAULIFLOWER CREME & SHAVED MACADAMIAS	10
ROAST PUMPKIN (V) (GF)	
BURNT BUTTER, HONEY & YOGHURT	9
GREEK SALAD (V) (GF)	9
GRILLED BROCCOLINI (V)	
WITH ROMESCO & TOASTED ALMONDS	8
FIG SALAD (V) (GF)	
TOMATO, VINCOTTO, BASIL, STRACIATELLA	14
BURNT CARROTS (V) (GF)	
MAPLE VINAIGRETTE, CRAISENS, HERBS	10
PORTOBELLO MUSHROOMS (V) (GF)	
CHERMOULA, HUMMUS	10

CHARGRILLED PREMIUM BEEF

	BRUSHED WITH OUR HAND CUT MOJO	
	WITH GARLIC & THYME ROASTED BONE MARROW (ALL GF)	
220G	EYE FILLET	45
	ENGLISH ANGUS CROSS PETITE	
	FREE RANGE PASTURE FED	
	HORMONE & HGP FREE	
	FROM SOUTHERN VICTORIA	
300G	SIRLOIN	39
	PURE BLACK ANGUS	
	120 DAY GRAIN FED	
	AGED FOR 45 DAYS	
	FROM DARLING DOWNS, SE QLD	
300G	RIB FILLET	44
	ANGUS CROSS PREMIUM MB2+	
	120 DAY GRAIN FED	
	AGED FOR 45 DAYS	
	FROM SOUTH WEST NSW	
300G	7+ WAGYU SIRLOIN	73
	FULL BLOOD F1 WAGYU MB7+	
	300 DAY GRAIN FED	
	AGED FOR A MINIMUM 6 WEEKS	
	FROM THE DARLING DOWNS	
400G	RUMP	49
	F1 WAYGU MB5+	
	360 DAY GRAIN FED	
	FROM THE NORTHERN TABLELANDS OF NSW	
500G	RIB EYE ON THE BONE	69
	PURE BLACK ANGUS	
	GRASS FED HORMONE & HGP FREE	
	AGED FOR 30 DAYS	
	FROM SOUTHERN TASMANIA	

CHOOSE YOUR SAUCE

RED WINE JUS
MUSHROOM
PEPPER
CHIMICHURRI
CAFE DE PARIS
ROMESCO

EXTRA SAUCE

3

ADD CHARGRILLED MORETON BAY BUG

16

ADD CHARGRILLED KING PRAWNS

12

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE

... FLIP ME OVER FOR PIZZA AND DESSERT ...



WOODFIRE PIZZA

OUR DOUGH IS LEAVENED FOR 48H, EASY TO DIGEST & HIGH IN PROTEIN
WE USE LOCALLY PRODUCED TAMBORINE CHEESE FILONE DE MOZZARELLA AS OUR STANDARD TOPPING.

MARGHERITA (V)

TOMATO SAUCE, MOZZARELLA, FRESH BASIL
22

SAN DANIELE

TOMATO SAUCE, MOZZARELLA, SAN DANIELE PROSCIUTTO,
ROCKET, PARMESAN, VINCOTTO
27
ADD FRESH FIG +5

MARINARA

TOMATO SAUCE, LOCAL PRAWNS, CALAMARI, CHILLI, GARLIC,
CHERRY TOMATO, PARSLEY, PARMESAN
28

FUNGHI (V)

WILD MUSHROOMS, MOZZARELLA, TRUFFLE OIL, PECORINO CHEESE
24

VEGAN (VE)

YELLOW CAPSICUM & PUMPKIN SAUCE, GRILLED ZUCCHINI,
SWEET POTATO, KALAMATA OLIVES, CAPSICUM
24

CARBONARA

CURED BACON, MOZZARELLA, THYME, GARLIC, PARMESAN, EGG, CRISPY PANCETTA
28

CARNE

CASALINGA SAUSAGE, PEPPERONI, WAGYU MEATBALLS, PORK BELLY,
TOMATO SAUCE, MOZZARELLA, CRISPY PANCETTA, PECORINO
28

STRACIATELLA

ROASTED POTATO, CASALINGA SAUSAGE, CHILLI FLAKES, MOZZARELLA,
STRACIATELLA, MARINATED SEMIDRIED TOMATOES
28

WAGYU

TOMATO SAUCE, EYE FILLET, MUSHROOMS, ONION, MEATBALLS,
MOZZARELLA, TARRAGON MAYO
29

KEBAB

MOZZARELLA, CHARCOAL LAMB SHOULDER, CAPSICUM, FETA, MUSTARD
MAYONNAISE, TZATZIKI, ROCKET
27

GLUTEN FREE BASE (EXTRA 2)

VEGAN MOZZARELLA (EXTRA 4)

DESSERT

LEMON MERINGUE

LEMON CURD, GLASS MERINGUE, GLAZED MARSHMALLOW, LIME JELLY, WHITE CRUMB
16

CHOCOLATE TART (VEGAN, GF)

MACADAMIA BRITTLE, BLOOD ORANGE SORBET, RASPBERRIES
15

SUMMER GELATO TRIO

FERRERO ROCHER, COCONUT & BLOOD ORANGE GELATO,
MACADAMIA PRALINE, STRAWBERRY, TOASTED COCONUT
15

TIRAMISU FOR 2

ESPRESSO SOAKED LADY FINGERS, DULCEY CREAM, MASCARPONE,
GRATED DARK CHOCOLATE
18

CHEESE

CHEESE, LEATHERWOOD HONEYCOMB, ROSEMARY & SEA SALT,
CRISPY FLAT BREAD, QUINCE, MIXED NUTS

CHOOSE FROM

COAL RIVER TRIPLE CREAM BRIE
TASMANIA

BARBERS 1833 VINTAGE RESERVE CHEDDAR
(THE OLDEST CHEESE IN ENGLAND)
SOMERSET

TARAGO RIVER SHADOWS OF BLUE
VICTORIA

18