

Lunch

BREAD AND ANTIPASTI

FLATBREAD (V) 12
- HOME MADE PESTO, PINENUTS, PECORINO
- GARLIC, FIOR DI LATTE, PARSLEY

WARM HOUSE BAKED TURKISH (V) 12
WITH BALSAMIC AND OLIVE OIL

- ADD TARAMEASALATA 6
- ADD HUMMUS (VE) 6

WARM MEDITERANNEAN OLIVES (VE) (GF) 7

CURED WHITE ANCHOVIES 12

CHARCUTERIE & CHEESE BOARD 48
SAN DANIELE PROSCIUTTO, VENETIAN SOPRESSA,
SMOKED BRATWURST, TRIPLE CREAM BRIE, VINTAGE
RESERVE CHEDDAR, WHITE ANCHOVIES, PICKLED
VEGETABLES, ACCOMPANIMENTS, TURKISH BREAD,
CRACKERS, BALSAMIC AND OLIVE OIL

OYSTERS

	ONE	SIX	TWELVE
NATURAL (GF)		20	40
KILPATRICK		22	44
MIGNONETTE (GF)		22	44
BLOODY MARY SHOOTER	9		

SMALL PLATES

CHARGRILLED MARINATED KING PRAWNS (GF) 23

CHORIZO & SMOKED CHEESE CROQUETTES 16

BUTTERMILK FLASH FRIED CALAMARI 18
WITH THAI DIPPING SAUCE & JAPANESE MAYO

PRAWN & SALMON BRUSCHETTA 19
LEMON & DILL MAYO, CROSTINI, SALMON ROE

CHARGRILLED WA OCTOPUS (GF) 25
WITH BITTER CITRUS SALAD

SEARED MB7+ WAGYU SIRLOIN 25
WITH PONZU AND CRISPY ENOKI

SAGANAKI CHEESE (V) (GF) 18
KEFALOGRAVIERA WITH BYRON BAY MAHOGANY
HONEY, LEMON & OREGANO

15 LAYER POTATO GRATIN (VE) (GF) 19
CAULIFLOWER CREME & SHAVED MACADAMIAS

LARGE PLATES

SEAFOOD LINGUINE 36
MARKET FISH, MUSSELS, CALAMARI, LOCAL TIGER
PRAWNS AND TOMATO IN A PERNOD & WHITE WINE
EMULSION WITH A HINT OF CHILLI & GARLIC

PORCINI RISOTTO (V) (GF) 32
TOMATO, SPINACH, SHAVED PARMESAN AND
PORCINI DUST

RAGU PAPPARDELLE 33
WAGYU BEEF, PORK SHOULDER AND PANCETTA,
TOSSED IN A RICH TOMATO SAUCE

KOI FETTUCCINE 34
CHICKEN, WILD MUSHROOMS, BACON, TOMATO,
FRESH HERBS AND SPINACH IN A CREAMY ROMA
TOMATO SAUCE

SIGNATURE SAND CRAB LASAGNE 37
TOPPED WITH ABALONE CREAM SAUCE AND
TEMPURA SOFT SHELL CRAB

CHARGRILLED CHICKEN BREAST (GF) 24
WITH CHIMICHURRI

GRILLED SA KING GEORGE WHITING (GF) 42
WITH TRIPLE COOKED HAND CUT CHIPS,
MALT VINEGAR & TARTARE

GRILLED BUGS & PRAWNS (GF) 46
MORETON BAY BUGS & LOCAL TIGER PRAWNS
SERVED IN ROMA TOMATO & WHITE WINE
CREAM SAUCE WITH RICE

POKE BOWL (V) 21
COS SALAD, HANDCUT SLAW, EDAMAME,
CHERRY TOMATO, CUCUMBER, AVOCADO,
PICKLED GINGER, RICE, SESAME SEEDS, PONZU,
YUZU CHILI MAYO

CAESAR 19
COS LETTUCE, CRISPY PANCETTA, SOFT
BOILED EGG, GARLIC CROUTONS, GRANA PADANO,
PANCETTA DUST, CLASSICAL CREAMY CAESAR
DRESSING, AND OPTIONAL ANCHOVIES

BEETROOT & GOATS CHEESE SALAD (V) (GF) 19
ROCKET, BALSAMIC ROASTED BEETS, GREEN BEANS,
VINE RIPENED TOMATO, GOATS CHEESE,
TOASTED ALMONDS

SALAD ADD ONS 8
CHARGRILLED CHIMICHURRI CHICKEN (GF)

SANDWICHES

CHICKEN GYRO 22
CHIMICHURRI CHICKEN, TZATZIKI, ONION, LETTUCE, FRIES

LAMB GYRO 22
CHARCOAL LAMB, MUSTARD MAYO, ONION,
LETTUCE, FRIES

CLASSIC BEEF BURGER 22
CAPE BYRON BEEF PATTY, CHEDDAR, ONION JAM,
CRISP LETTUCE, MAPLE BACON, PICKLES, MUSTARD
MAYO, FRIES (GF BUN +3)

CRISPY CHICKEN BURGER 22
CRISPY KOI FRIED CHICKEN, PICKLE, TOMATO, CRISP
LETTUCE, KETCHUP, CHIPOTLE MAYO, FRIES

SIDES

SHOESTRING FRIES (V) 9
WITH KEFALOGRAVIERA AND OREGANO SALT

TRUFFLE MASH POTATO (V) (GF) 8

HAND CUT TRIPLE COOKED CHIPS (V) (GF) 9
WITH HERB SALT AND CHIPOTLE MAYO

15 LAYER POTATO GRATIN (VE) (GF) 9
CAULIFLOWER CREME & SHAVED MACADAMIAS

ROAST PUMPKIN (V) (GF) 9
BURNT BUTTER, HONEY AND YOGHURT

CHARGRILLED CORN (V) (GF) 9
WITH CHILLI BUTTER AND SHAVED MANCHEGO

GREEK SALAD (V) (GF) 9

BITTER CITRUS SALAD (V) (GF) 8
WITH PALM SUGAR VINAIGRETTE

GRILLED BROCCOLINI (V) (GF)
WITH ROMESCO AND TOASTED ALMONDS

CHARGRILLED PREMIUM BEEF

BRUSHED WITH OUR HAND CUT MOJO
WITH GARLIC & THYME ROASTED BONE MARROW (ALL GF)

220G EYE FILLET 44
ENGLISH ANGUS CROSS PETITE
FREE RANGE PASTURE FED
HORMONE & HGP FREE
FROM SOUTHERN VICTORIA

300G SIRLOIN 36
ENGLISH CROSS CLASSIC MSA
100 DAY GRAIN FED
AGED FOR 45 DAYS
FROM SOUTH EAST QUEENSLAND

300G RIB FILLET 39
ANGUS CROSS PREMIUM MB2+
120 DAY GRAIN FED
AGED FOR 45 DAYS
FROM SOUTH WEST NSW

300G WAGYU SIRLOIN 73
FULL BLOOD F1 WAGYU MB6-7+
300 DAY GRAIN FED
AGED FOR A MINIMUM 6 WEEKS
FROM THE DARLING DOWNS

400G RUMP 48
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 (ALL GF)

RED WINE JUS
MUSHROOM
PEPPER
BERNAISE
CHIMICHURRI

EXTRA SAUCE
3

ADD CHARGRILLED
MORETON BAY BUG
14

ADD CHARGRILLED
KING PRAWNS

(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

MARGHERITA (V)
TOMATO SAUCE, FIOR DI LATTE, FRESH BASIL
22

SAN DANIELE
TOMATO SAUCE, SAN DANIELE PROSCIUTTO, FIOR DI LATTE,
12 MONTHS AGED PARMESAN, ROCKET
27

SEAFOOD
TOMATO SAUCE, LOCAL TIGER PRAWNS, CALAMARI, MARKET FISH,
CHERRY TOMATOES, GARLIC, CHILLI, PARSLEY
28

FUNGHI (V)
FIOR DI LATTE, WILD MUSHROOMS COOKED IN WHITE WINE,
WHITE TRUFFLE OIL, PECORINO CHEESE
24

SMOKED FONTINA
DOUBLE SMOKED SPECK, D.O.P. FONTINA CHEESE,
WHITE MUSHROOMS, THYME
26

VEGETARIAN (V)
TOMATO SAUCE, SWEET POTATO, GRILLED ZUCCHINI, TOMATOES,
CAPSICUM, KALAMATA OLIVES, BASIL, PARSLEY
24

CHILLI
TOMATO SAUCE, SPICY NDUJA, HOT SALAMI, FIOR DI LATTE,
KALAMATA OLIVES, CAPSICUM
26

WAGYU
TOMATO SAUCE, SIRLOIN, MUSHROOMS, MEATBALLS,
ONION, FIOR DI LATTE, BEARNAISE
29

KEBAB
FIOR DI LATTE, MARINATED LAMB SHOULDER,
CAPSICUM, FETA, MUSTARD MAYONNAISE, TZATZIKI, ROCKET
27

CALZONE
TOMATO SAUCE, HAM, MUSHROOMS COOKED IN WHITE WINE, ONION, FIOR DI LATTE, FONTINA
22

GLUTEN FREE BASE (NO EXTRA CHARGE)

DESSERT

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

CHOCOLATE TART (VEGAN, GF)
MACADAMIA BRITTLE, BLOOD ORANGE SORBET, RASPBERRIES
15

THE CHEESE BOARD
WHITE CHOCOLATE COOKIE & CREAM CHEESECAKE, GRAPES, BLACK SESAME TUILLE, BLACKBERRY JELLY,
CARAMELISED WHITE CHOCOLATE MOUSSE
16

TIRAMISU FOR 2
ESPRESSO SOAKED LADY FINGERS, DULCEY CREAM, MASCARPONE,
GRATED DARK CHOCOLATE
18

CHEESE

COAL RIVER TRIPLE CREAM BRIE
TASMANIA

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

TARAGO RIVER SHADOWS OF BLUE
VICTORIA

CHOICE OF:

ONE CHEESE
17

TWO CHEESES
29

THREE CHEESES
36