



## TO BEGIN

Duo of house-made breads with dukkah and Portuguese olive oil (DF) (V)	5
Grilled herb bread with parmesan (NF) (V)	6
Kalamata and green olives marinated in fresh herbs, fennel and virgin oil (GF) (DF) (NF) (V)	9.5
House marinated pickled octopus (GF) (DF) (NF)	15
Saganaki, cheese pan fried with fresh lemon (GF) (NF) (V)	14.5
House-made dips served with char-grilled pita bread (V)	15
Seafood chowder (GF) (NF)	25
Tasmanian smoked salmon with capers, shallots, horseradish cream, croutons, finished with olive oil (NF) (GFA)	22
Beetroot and vodka sugar cured salmon (Gravlax) with croutons (GF) (DF) (NF)	22
King prawn cocktail served with a watercress citrus salad and house made cocktail sauce (DF) (NF)	22
Whitebait lightly floured and golden fried served with a smoked paprika aioli (DF) (NF)	16
Tiger prawn spring rolls served with mushroom soy and Thai sweet chilli dipping sauces (DF) (NF)	18
Scampi spring rolls served with mushroom soy and Thai sweet chilli dipping sauces (DF) (NF)	20
Crispy soft shell crabs with a ponzu dipping sauce (GF) (DF) (NF)	21

### Entrée 24 | Main 34

Calamari dusted in flour, lightly fried, with tartare sauce (DF) (NF) (GFA)

GF = Gluten Free | DF = Dairy Free | NF = Nut Free | GFA = Gluten Free Available | V = Vegetarian

# PASTA AND RISOTTO

## Main Risotto 35

Mixed mushrooms risotto with leek, thyme and reggiano parmesan (GF) (NF) (V)

Chicken, pumpkin and spinach risotto in a rich creamy sauce (GF) (NF)

Prawn and saffron risotto with peas and reggiano parmesan (GF) (NF)

Scallop and pipi risotto with broad beans, parsley and reggiano parmesan (GF) (NF)

## Main Pasta 35

Penne Putanesca – A rich tomato sauce with anchovies, capers, pitted black olives, parsley, chilli and reggiano parmesan (NF)

Linguini marinara, fresh assorted seafood pan seared, finished with garlic, parsley and olive oil (NF) (DF)

Penne Ragù – A rich pork, beef and tomato Ragù with fresh basil garnished with crispy fried leeks (NF) (DF)

Linguini carbonara with crispy bacon, spring onion, cream and finished with egg (NF)

# FROM THE LAND

## Main | 38

Veal Saltimbocca – Thinly sliced filled with prosciutto, sage and parmesan, pan seared in a creamy mushroom sauce and served with potato mash and buttered seared beans (NF)

Chicken breast filled with a risotto of spinach, sundried tomatoes, bocconcini cheese, basil and truffle served with a sweet potato mash, snow peas and chicken apricot jus (GF) (NF)

## Main | 42

Char-grilled 250g Gippsland grass fed Eye fillet served with creamy potato mash (GF) (NF)

## Main | 45

Char-grilled 300g Scotch fillet aged twenty one days served with roasted rosemary chat potatoes (GF) (NF)

## Optional Sauce | 5

Red wine jus

Creamy mixed mushroom sauce

Creamy pink and green peppercorn sauce

# OYSTERS

Per Oyster - \$5 Natural | \$5.5 Cooked | Minimum order 3 per type

Natural – fresh lemon and vinaigrette (GF) (DF) (NF)

Natural – Matsuhisa salsa, shallot, soy sauce, rice vinegar, garlic, chilli oil and ginger (DF) (NF)

Natural - Wakame (Pickled seaweed) and Japanese mayo (GF) (DF)

Natural – Ponzu dressing (Citrus dressing) (GF) (DF) (NF)

Beer battered – light beer batter with a sweet chilli sauce (DF) (NF)

Kilpatrick – grilled bacon and worcestershire sauce (DF) (NF)

Thermidore – baked in light mustard cheese sauce finished with reggiano parmesan (NF)

Mornay – baked in a creamy cheese sauce finished with reggiano parmesan (NF)

Bloody Mary – vodka and spiced tomato juice (GF) (DF) (NF)

# MUSSELS SPRING BAY

Entrée | 26

Steamed with pipis, roasted garlic, cream and parsley (GF) (NF)

Steamed in house made crayfish bisque (GF) (DF) (NF)

Steamed with napoli sauce, fresh tomato, onion, coriander and fresh chilli (GF) (DF) (NF)

# SCALLOPS

Entrée 26 | Main 36

Scallops lightly floured, pan fried with a sweet chilli dipping sauce

## SCALLOPS IN HALF SHELL

Entrée 25 | Main 40

Thermidore – baked in a light mustard cheese sauce finished with reggiano parmesan (NF)

Mornay – baked in a creamy cheese sauce finished with reggiano parmesan (NF)

Garlic – roasted garlic, butter and parsley (GF) (NF)

Battered – light beer batter with a house made tartare sauce (DF) (NF)

Bisque – in a house made crayfish bisque (GF) (DF) (NF)

## PRAWNS

Entrée 30 | Main 42 (All Served with steamed Jasmine Rice)

Garlic king prawns with roasted garlic, butter and parsley (GF) (NF)

Spicy chilli king prawns coated in a light crispy corn flour batter (GF) (NF)

King prawns pan fried with a sweet soy chilli sauce (NF) (GF)

Coconut crumbed king prawns, fried and served with mango and chilli dipping sauce (GF) (DF) (NF)

Garlic and ginger king prawns, pan fried tossed with chilli and spring onion batons (GF) (NF)

## MORETON BAY BUGS

Entrée 33 | Main 55 (All Served with steamed Jasmine Rice)

Bug tails lightly battered, dressed with honey and toasted sesame seeds (DF) (NF) (GFA)

Bug halves pan seared with garlic, ginger chilli and spring onion (GF) (NF)

Bug halves pan seared in a sweet soy chilli sauce (NF) (GF)

Bug halves pan seared with roasted garlic, butter and parsley (GF) (NF)

Bug halves pan seared and oven baked with a creamy mornay sauce (NF)

Bug halves pan seared and served oven baked with a sweet miso sauce (GF) (DF) (NF)

## CRAYFISH

Market Price (Please ask wait staff for today's price)

Natural – sliced medallions, mounted on shaved ice served with cocktail sauce and lemon (GF) (DF) (NF)

Thermidore – baked in light mustard and cheese sauce (NF)

Garlic – warmed in roasted garlic, butter and parsley (GF) (NF)

Chilli and garlic – freshly chopped chilli and garlic finished with olive oil (GF) (DF) (NF)

Mornay – baked in a creamy cheese sauce (NF)

Bisque – Served in a housemade crayfish bisque (GF) (DF) (NF)

Miso – Oven baked in a sweet miso sauce (GF) (DF) (NF)

# BOX SEAFOOD PLATTERS

INDULGE IN OUR SPECIALLY DESIGNED PLATTERS CREATED BY OUR CHEFS.  
ALTERATIONS ARE NOT AVAILABLE

## COLD PLATTER

(45 per person – minimum of 2 serves) (GF) (DF) (NF)

Beetroot and vodka sugar cured salmon (Gravlax)

Oysters natural with fresh lemon and vinaigrette

Smoked trout

Steamed marinated mussels

King prawns with cocktail sauce

## HOT PLATTER

(110 per person – minimum of 2 serves)

Oysters Kilpatrick grilled bacon and Worcestershire sauce (DF) (NF)

Crispy soft shell crab with a ponzu dipping sauce (GF) (DF) (NF)

Pan seared bug halves with roasted garlic, butter and parsley (GF) (NF)

Scallops mornay served in half shell with a creamy cheese sauce (NF)

Chef's choice of grilled fish (GF) (NF) (DF)

King prawns pan fried tossed with a sweet soy chilli sauce (NF) (GF)

Calamari dusted in flour lightly fried, with tartare sauce (DF) (NF) (GFA)

Bug tails lightly battered, dressed with honey and toasted sesame seeds (NF) (GFA)

Steamed mussels with napoli sauce, fresh tomato, onion, coriander and fresh chilli (GF) (DF) (NF)

Scampi spring rolls served with mushroom soy and Thai sweet chilli dipping sauces (DF) (NF)

Scallops thermidore served in half shell with a light mustard cheese sauce and reggiano parmesan (NF)

# SIDES

Creamy mash potato (GF) (NF) (V)	9.5
Beer battered chips (NF) (V)	9.5
Sweet potato chips (GF) (V)	9.5
Rosemary Chat potatoes (GF) (NF) (V)	9.5
Roquette, pear and parmesan salad with a creamy balsamic dressing (GF) (NF) (V)	12
Asian slaw with Chinese and red cabbage, carrot, capsicum, spring onion, coriander, mint with Asian dressing (GF) (DF) (NF) (V)	16
Spinach, fetta and walnut salad with a beetroot and balsamic dressing (GF) (DF) (NF) (V)	16
Greek salad, tomato, cucumber, Kalamata olives, red onion and fetta (GF) (NF) (V)	15
Steamed broccoli and green beans tossed in Portuguese olive oil (GF) (DF) (NF) (V)	14
Char-grilled pita bread (DF) (NF) (V)	6
Steamed jasmine rice (GF) (DF) (NF) (V)	6

Please inform our staff of any special dietary requirements or allergies

(We cannot guarantee traces of nuts are not in any of our products)

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**Please note: We do not split bills or accept paypass / paywave**