

#### COBB LOAF 13

Freshly Baked Cobb Loaf, Olive & Semi Dried tomato tapenade, Olive Oil & Aged Balsamic Vinegar

#### BRUSCHETTA BREAD 14

Garlic Rubbed ciabatta vine ripended tomato, onion & basil finished with a balsamic glaze

#### GARLIC BAGUETTE 10

Traditional Garlic bread oven baked



### HARVEY BAY 1/2 SHELL SCALLOPS

(Half DOZ 23 / Doz 42.50)

Fresh 1/2 shell scallops, gratinated with a ginger, chilli & coriander butter

#### SEAFOOD CHOWDER 21

Potato based soup with Prawns, Sea scallops mussels, fish, finished with cream severed with crusty bread

#### CHAR SUI PORK BELLY 17

Bok choy, Ginger, Chilli, Noddle stir fry

#### CHICKEN WINGS 15

Maple & Orange Glazed sticky wings

#### ROCKET & PEAR SALAD 15

Rocket, nashi Pear, Fresh Parmesan, Crushed Walnut, Citrus vinaigrette



#### LAMB RUMP 32

Oven Roasted to Medium with roast kipfler potatoes, Char Grilled eggplant, Zucchini, Red peppers Shallots, Rosemary Jus

## 250g EYE FILLET 40

Charred to your liking, served on a creamy garlic mash, broccolini onion, beef lus

#### PORK RIB 46

Oven baked sticky bourbon ribs with sweet potato fries & apple slaw

### ROAST DUCK 40

Twice cooked 1/2 Duck, Wok Tossed Asian Greens honey ginger Glaze

## FOD 34

Chefs choice, see specials board or see friendly waiter

#### SEAFOOD RISOTTO 29.50

Fresh Prawns, sea scallops, calamari, mussels, creamy Risotto with fresh Parmesan

### WHOLE BABY PUMPKIN 26

Stuffed with Moroccan spiced vegetables, served on quinoa topped with mascarpone cheese



- GARDEN SALAD
- SWEET POTATO FRIES 10
  - MASH POTATO
  - SHOESTRING FRIES
- STEAMED VEGETABLES 9



FISH & CHIPS

12

12

- STEAK & CHIPS
- CALAMARI & CHIPS 12
- CHEESE BURGER & CHIPS 12
- CHICKEN NUGGETS & CHIPS 12



## BRULEE CITRUS TART

with double cream and berry compote

## MASCARPONE TIRAMISU

coffee soaked biscuits

#### CHOCOLATE MUD CAKE 18

Topped with chocolate ganache & double cream

# CHEESE PLATE

Brie, blue vintage, cheddar, selection of dried fruit & biscuits