



## **Entrée**

½ doz. Coffin Bay oysters natural or Kilpatrick 18

Poached Atlantic salmon served chilled with fennel & caper salsa and lemon crème fraiche 16

Crisp pork belly with plum & prune glaze 14

Sizzling pot of prawns & seafood in a light garlic tomato broth 16

Salt and pepper calamari with tomato, eggplant and lime compote 16

Baked half shell Spring Bay scallops with cauliflower puree and crispy shallots 17

Grilled lamb tenderloins with Greek salad 17

Char grilled octopus with kipfler potato and lemon 18

Sautéed garlic prawns with globe artichokes 18

Smoked tassal salmon on herb blinis with horseradish cream 17

Spinach and ricotta arancini balls served with parmesan cream sauce 14

## **Sides**

Warm chorizo sausage and cabbage salad with capsicum relish 9

Garden salad with Italian dressing 9

Chips with roasted garlic aioli 7

Mediterranean salad, cucumber, tomato, onion, red roasted peppers and Bulgarian feta 9

Warm kipfler potato, red onion and parsley salad with preserved lemon vinaigrette 8

Zucchini fritters with capsicum relish 8

Seasonal vegetables with cheese 7



## Main

*From the Rotisserie*

Atlantic tassal salmon 32

Port Lincoln yellowtail kingfish 34

Blue eye 34

North Queensland barramundi 34

*All dishes from the rotisserie will be served on concahlon mash*

Pan fried Barossa chicken breast served on soft polenta with ratatouille of vegetables 28

Char grilled porterhouse steak served on lyonnaise potatoes with garlic butter 34

Traditional fish and chips with mushy peas 32

Spaghetтини with fresh seafood, crab, mussels, prawns, calamari, white wine & chili 32

Baked home made gnocchi with sun-dried tomato, basil & almond pesto and crumbled Bulgarian feta 26

Shellfish risotto with prawns, mussels, crab and fish of the day 34

Mixed seafood crêpes mornay with wilted baby spinach and vegetables 28

## Seafood Platters

Multi Tiered Seafood Platter

Crayfish mornay, whole fresh fish of the day, grilled Moreton Bay bugs, king prawns, blue swimmer crab, with Chef's selection of chilled & warm oysters, scallops & mussels with a variety of sauces  
Serves 2 180

## Dessert

Baked blueberry cheesecake with double cream and fresh fruit coulis 15

Our special tiramisu served with chocolate & vanilla sauce and pistachio nut biscotti 15

Bourbon vanilla bean pannacotta with segmented seasonal fruit and almond tuille 15

Hot chocolate molten pudding served with vanilla ice cream and rich chocolate sauce 15