



## DINNER

from 5.30PM (Children's menu available)

### BREADS & STARTERS

Ciabatta with olive oil & balsamic	7
Kalamata olive & parmesan pizza bread	10
Garlic, chilli & parsley pizza bread	10
Pizza of goats fetta, caramelised onion, tomato & pesto	15
Pizza bread, dips & mezze	16
Marinated manzanillo olives with grissini	8
Oysters: ( <i>minimum order of three</i> )	4
natural with chardonnay & shallot vinegar	
tempura with chilli lime dressing	
warm with pancetta, tomato & tobasco	

### ENTREES

Salt & pepper squid, taramasalata, tomato chilli jam, toasted ciabatta	17
Twice baked goats cheese soufflé, with baby beetroot, apple & walnut salad	19
Crumbed haloumi, char-grilled asparagus, soft poached egg, dukka & cauliflower puree	19
Atlantic salmon fishcakes, rocket, lime & aioli	17
Sliced bbq lamb fillet with cherry tomato, black olive, cucumber, red onion, mint & fetta salad	20
Twice cooked pork belly with seared scallops, green papaya, cucumber, peanuts & nam jim dressing	25
Spring bay mussels, white wine, ginger, chilli, saffron & coriander	17
Kataifi wrapped Mooloolaba king prawns with Bowen mango salsa	25/35
Seafood Anitpasto	29

### MAINS

Crisp fried fish & chips, tartare sauce, fresh lemon	26
Spaghettini of spanner crab, green chilli, spring onions, rocket & lemon	23/33
Confit duck leg, gingered pineapple, roast sweet potato, broccolini & harissa dressing	31
Lamb, spinach & fetta pie, potato mash, peas & chilli jam	30
Pan-fried snapper, braised fennel, potatoes, green beans, semi dried tomatoes & tarragon aioli	33
Chermoula marinated spatchcock, Israeli cous cous, pumpkin, dates, almond, mint & yoghurt dressing	32
Proscuitto wrapped ocean trout, sweet-corn fritter, avocado salsa, watercress & lime	33
Char-grilled eye fillet (200g), rosemary roasted potatoes, wilted spinach, porcini sfornato & crispy bacon	37

