



## Small Plates

### FRESH BAKED BREAD **V** 10

house-made cob, native spiced butter, for two to share

### CHARCUTERIE BOARD TO SHARE **DF** 35

cured meats, pickles, salad, crostini

### CHEESE BOARD TO SHARE **V** 35

Chef's choice of three cheeses, quince paste, red wine poached pear, crispy bread

### TRIO OF HOUSE MADE DIPS **V** 15

with toasted breads

### POKE BOWL **DF** VG **GF** 15

sushi rice, shichimi seasoning, pickled ginger, crispy nori

### DEEP FRIED BRIE CHEESE **V** **GF** 22

red wine poached pear, salad

### SPICED DUCK BREAST **GF** **DF** 21

beetroot quinoa salad, raspberry balsamic vinaigrette

### BEEF CARPACCIO 21

rocket, parmesan, crispy capers, truffle aioli, toasted bread

### CITRUS CURED YELLOW FIN TUNA **DF** **GF** 24

sesame seeds, wakame, wasabi mayo, crispy noodles

### CHARDONNAY PICKLED SCALLOPS **GF** **DF** 23

cucumber disc, ruby grapefruit reduction

### CHILLED PRAWN SALAD **DF** **GF** 25

apple & parsnip remoulade, orange & white balsamic reduction

### WOOD GRILLED BABY OCTOPUS **GF** 19

fennel, Greek salad

## Seafood Feast

150 platter for two

Local Humpty Doo Barramundi brandade, crostini's pickled scallops, squid escabeche, baby octopus, cured yellow fin tuna, chilled prawns, paw paw salad, Wood grilled Market Fish of the day, fries

## Suckling Pig Feast

Boston Bay Roast Suckling Berkshire Pig Feast

with all the trimmings, carved at the table

Minimum 10 guests / 24hrs notice

2 course - feast & share dessert 80pp

3 course - share entrée, feast & share dessert 90pp

NO SEPARATE ACCOUNTS, NO BYO - THANK YOU Group Bookings Welcome

Please be aware public holidays will incur a 15% surcharge

All card payments will incur the bank fee 1.5% credit / debit cards

menu subject to change without notice, due to supply issues

Dairy Free **DF** Gluten Free **GF** Vegetarian **V** Vegan **VG**

## Wood Grill

### MARKET FISH **DF** **GF** 41

fennel & pear salad, orange segments, lemon thyme reduction

### SWORD FISH STEAK **GF** **DF** 40

pickled papaya, tamarind caramel

### AUSTRALIAN PRAWN SKEWERS **GF** **DF** 44

bean vermicelli, chilli mango sauce

### BONELESS CHICKEN MARYLAND **DF** **GF** 34

Asian slaw, edamame beans, sesame dressing

### 300G SCOTCH FILLET **GF** 55

sautéed mushroom and green beans, pumpkin cream

### 350G SIRLOIN **GF** **DF** 50

roasted tomatoes, spinach, asparagus, red wine glaze

### CHOICE OF SAUCE **GF** 4

Red Wine jus, Pink Peppercorn, Bush Spiced Butter

## Large Plates

### ROASTED BROCCOLI FLORETS **VG** **DF** **GF** 28

spinach, quinoa, roasted tomato, green beans, sunflower seeds, crispy kale

### MUKTI SALAD **GF** **DF** **VG** 28

house-made zucchini & soy ricotta fritters, baba ganoush, pickled shallots, rocket, orange, crispy chickpeas

### CRISPY SKIN HUMPTY DOO BARRAMUNDI FILLET **DF** 45

Davidson plum couscous, bush spiced dukkah, lemon myrtle oil

### BBQ BEEF BRISKET **GF** **DF** 36

rocket, pickled cabbage, corn & jalapeno relish

## Sides

### CRISPY POTATOES, SZECHUAN SALT **DF** **GF** 12

### FRENCH FRIES **DF** **GF** 10

### GREEN LEAF SALAD, TOMATO, RED ONION **DF** **GF** 9

*Great to share as a side or as a small plate*

### SAUTÉ SEASONAL VEGETABLES **GF** **DF** 21

olive oil, garlic, smoky paprika dressing

## Set Price Package 3 course

80pp - all guests on the table must be on the menu

**Entree** - Charcuterie Board to Share

**Main** - choice of:

BBQ Beef Brisket / Boneless Chicken Maryland

Roasted Broccoli / Humpty Doo Barramundi Fillet

**Sides to Share** - Crispy Potatoes

**Dessert to Share**

Chef selection of petit fours