



## Small Plates

**FRESH BAKED BREAD**  10

house-made - Wild Thyme Cob, native spiced butter, lemon myrtle oil, for two to share

**CHARCUTERIE BOARD TO SHARE**  35

cured meats, pickles, salad, crostini

**CHEESE BOARD TO SHARE**  35

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

**TRIO OF HOUSE MADE DIPS**  15

with toasted breads

**WOOD FIRED NT PUMPKIN**    15

Soy ricotta, grape jam, pomegranate

**DEEP FRIED BRIE CHEESE**   22

red wine poached pear, salad, cranberry sauce

**SPICED DUCK BREAST**   21

beetroot & quinoa, broad beans, goats cheese, mint dressing

**BEEF CARPACCIO** 21

rocket, grana padano, evoo, fried capers, balsamic sea salt, crostini

**CITRUS CURED YELLOW FIN TUNA**   24

sesame seeds, wakame, wasabi mayo, crispy noodles

**RICE WINE PICKLED SCALLOPS**   23

coriander pesto, toasted cashews, alfalfa sprouts, ponzu glaze

**CHILLED PRAWN SALAD**   25

apple & parsnip remoulade, ruby grapefruit reduction, orange segments

**WOOD GRILLED BABY OCTOPUS**   19

rocket, orange, fennel, cherry tomato, balsamic vinaigrette

## 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

Our new payment systems allows for split bills

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 1.7% credit /debit cards

menu subject to change without notice, due to supply issues

Dairy Free  Gluten Free  Vegetarian  Vegan 

## Wood Grill

**MARKET FISH**   41

fennel & pear salad, orange segments, lemon thyme reduction

**SWORD FISH STEAK**   40

pickled papaya, tamarind caramel

**AUSTRALIAN PRAWN SKEWERS**   44

bean vermicelli, fried onion, sliced chilli, mango & lime dressing

**BONELESS CHICKEN MARYLAND**   34

Asian slaw, edamame beans, sesame dressing

**300G SCOTCH FILLET**  55

sautéed mushroom and green beans, pumpkin cream

**350G SIRLOIN**   50

roasted tomatoes, spinach, asparagus, red wine glaze

**CHOICE OF SAUCE**  4

Red Wine jus, Pink Peppercorn, Bush Spiced Butter

## Large Plates

**ROASTED BROCCOLI FLORETS**    28

grilled carrots, spinach, quinoa, slow roasted tomato, sunflower seeds, orange and maple dressing

**MUKTI SALAD**    28

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

**CRISPY SKIN HUMPTY DOO BARRAMUNDI FILLET**  45

Davidson plum pearl couscous, rocket, lemon myrtle oil, native spiced sweet potato, bush dukkha

**BBQ BEEF BRISKET**   36

baby spinach, red wine pickled cabbage, jalapeno & sweet corn relish

## Sides

**CRISPY POTATOES, SZECHUAN SALT**   12

**FRENCH FRIES**   10

**SIDE SALAD**   9

mixed lettuce, apple, cranberry, parmesan, lemon dressing

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

**SAUTÉ SEASONAL VEGETABLES**   21

confit garlic, toasted sunflower seeds & pepitas

## 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