



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 37

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 23

red wine poached pear, salad, cranberry sauce

SPICED DUCK BREAST 22

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

BEEF CARPACCIO 23

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 20

rocket, orange, fennel, cherry tomato, balsamic vinaigrette

Seafood Feast

160 platter for two

Local Humpty Doo Barramundi brandade, crostini's pickled scallops, wood grilled squid, 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 1.8% credit /debit cards / 2.4% Amex

menu subject to change without notice, due to supply issues

Dairy Free Gluten Free Vegetarian Vegan

Wood Grill

MARKET FISH 41

whole baby fish, laksa broth, crispy noodles, chilli, spring onion

SWORD FISH STEAK 40

poached in lemon & olive oil, angel hair pasta salad, peas, cherry tomato, green beans, chilli & orange dressing

AUSTRALIAN PRAWN SKEWERS 44

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

BONELESS CHICKEN MARYLAND 36

Asian slaw, edamame beans, sesame dressing

300G SCOTCH FILLET 55

leek cream, maple brussel sprouts, baby carrots

350G SIRLOIN 50

roasted tomatoes, spinach, asparagus, red wine glaze

CHOICE OF SAUCE 4

Red Wine Jus, Pink Peppercorn, Bush Spiced Butter

Large Plates

SPICED CAULIFLOWER WARM SALAD 28

rocket, quinoa, baby beetroots, currants, pepitas, pomegranate dressing

HOUSE MADE BROCCOLI GNOCCHI 32

spinach, cherry tomato, peas, bush tomato sauce

CRISPY SKIN HUMPTY DOO BARRAMUNDI FILLET 45

sweet potato & lemon myrtle puree, snake beans, blistered cherry tomato, 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

Broccoli Gnocchi / Humpty Doo Barramundi Fillet

Sides to Share - Crispy Potatoes

Dessert to Share

Chef selection of petit fours