

SMALL PLATES

Fresh Baked Bread v 11
 house-made Wild Thyme Cob, spiced butter,
 for two to share
 add olive & sundried tomato tapenade 5

House-made Dip df/v 15
 smoked hummus, Za'atar, with flat bread

Antipasti Board df 37
 for two to share - bush spiced hummus,
 olives, cured meats, cheese, pickles, crostini's

SA Oysters (4) gf/df 20
 natural
 kilpatrick df 26

Chilled Aust Tiger Prawns gf/df 26
 pickled sweet potato, wombok,
 coconut & lime caramel

Baby Octopus gf/df 22
 wood grilled, served with rocket, orange,
 fennel, cherry tomato, balsamic vinaigrette

Citrus Cured Tuna gf/df 24
 Yellow fin tuna, sesame seeds, wakame,
 wasabi mayo, carrot chips

Lime Pepper Calamari gf/df 25
 served with buffalo salt, rocket & aioli

Pork Belly Bites gf/df 21
 sticky soy, served with Asian slaw

Arancini gf/df/vg 18
 stuffed rice balls, with pumpkin
 & sage, served on bush spiced hummus

Deep Fried Brie gf/v 24
 red wine poached pear, salad,
 cranberry sauce

SEAFOOD FEAST

Tower for two gf/df 170
 Humpty Doo Barramundi & corn fritter
 grilled baby octopus, calamari, natural oysters
 citrus cured yellow fin tuna, chilled Aussie prawns,
 chilli crab salad wonton
 Main - Market Whole Fish, salad & fries

3 COURSE SET PRICE

Entree - Antipasti Board to Share 80
 Main - choice of
 BBQ Beef Brisket / Boneless Chicken Maryland
 Sweet Potato Steak / Humpty Doo Barramundi
 Sides to Share - crispy potatoes
 Dessert to Share - Chef selection of petit fours

SUCKLING PIG FEAST

24 hours noticed required gf/df
 Boston Bay Roast Suckling Pig Feast with all the
 trimmings, carved at the table. min 10 guests
 2 course (feast & dessert) \$85pp
 3 course (entree, feast & dessert) \$95pp

LARGE PLATES

Humpty Doo Barramundi gf/df 45
 crispy skin local barramundi fillet
 sweet potato & lemon myrtle puree,
 broccolini, bush dukkah, fennel jam

BBQ Beef Brisket gf/df 40
 sweet corn puree, salsa verde, potato sticks

Braised Pork Belly gf 37
 sauteed Asian greens, crispy noodles,
 soy & parsnip puree

Prawn Tagliatelle l/df 37
 house made pasta, prawns, tomato broth with
 pernod, garlic, fennel and herbs

Vegetarian Rigatoni v 30
 house made pasta, vegetarian ragu,
 parmesan

WOOD GRILL

*All steak prices include your choice of sauce.
 Sides are available to order separately.*

300g Sirloin gf/df 51
 100 day Grain Feed, South QLD

300g Scotch Fillet gf/df 55
 100 day Grain Feed, South QLD

*Red Wine Jus (gf/df) / Pink Peppercorn (gf) / Gravy (gf/df)
 Bush Spiced Butter (gf) \$4 per sauce if not included with steak*

TOMAHAWK FEAST gf/df 250
 24 hours noticed required

served with corn, ribs, roasted carrots, sauteed beans,
 Crispy Potatoes or Chips, Choice of sauce.
 Great for sharing for 3 - 4 people (average weight 1.2+)

Market Fish of the Day gf/df 48
 whole baby NT fish, tomato & garlic
 purée, cherry tomaotes, fried noodles

Boneless Chicken Maryland gf/df 37
 Asian slaw, edamame beans, chilli, sesame dressing

Sweet Potato Steak gf/df/vg 30
 cauliflower couscous, whipped tahini yoghurt,
 goji berries, dukkah

SIDES

Crispy Potato gf/df/vg 14
 szechuan salt

Fries gf/df/v 12
 ADD truffle mayo \$4

Corn Ribs gf/v 11
 spiced butter, dusted with parmesan (3 pieces)

Garden Salad gf/v 12
 mixed lettuce, apple, cranberry, parmesan,
 lemon dressing

Sautéed Beans gf/v 14
 garlic & butter, crispy onion

Asian Slaw gf/df/v 7
 sesame dressing

Roasted Carrots gf/v 15
 creme fraiche, spicy caramel