



## FOOD

### BAR SET

---

*To share \$35pp / available for 4 or more guests*

#### ICED SHELLFISH

w oysters, king prawns, scallops,  
Moreton Bay bugs

#### CHARCUTERIE BOARD

w sliced cured meats, pork & pistachio terrine,  
green tomato chutney

#### MAC & CHEESE CROQUETTES

w truffle aioli

#### LOCAL + IMPORTED CHEESES

w freshly baked bread + condiments

### SNACKS

---

#### MARINATED LOCAL OLIVES \$10

#### SPICED MIXED BAR NUTS \$10

#### SHOESTRING FRIES \$12

w saltbush salt, lemon myrtle aioli

#### MAC & CHEESE CROQUETTES \$12

w truffle aioli

#### CHICKPEA FRITTERS \$12

w spiced aioli & rosemary

#### CHARCUTERIE BOARD \$29

w sliced cured meats, pork & pistachio terrine,  
green tomato chutney

#### FRESHLY SHUCKED OYSTERS

HALF \$36 | FULL \$68

w finger lime mignonette

#### MORETON BAY BUG \$22

w cocktail sauce

### CHEESE

---

Our selection of unique, local cheeses served with house-made accompaniments. \$13 per cheese, 30g a serve.

#### CLOTH WRAPPED BAY OF FIRE, TAS

BLACK SAVOURINE,  
YARRA VALLEY, VIC

#### BERRYS CREEK, RIVERINE BLUE, VIC

L'ARTISAN MARCEL, VIC

### DELICACIES

---

#### CHICKEN & DUCK

FOIE GRAS PARFAIT \$21

w toasted brioche, green apple chutney

#### CUCA YELLOWFIN

TUNA IN OIL \$16

w toasted sourdough

#### JAMON IBERICO 20G \$22

w toasted sourdough

#### YARRA VALLEY

SALMON ROE 50G \$80

w blini + traditional condiments

#### OSCIETRA CAVIAR 30G \$190

w blini + traditional condiments

#### WILD BLUE SCAMPI

CAVIAR 25G \$220

w blini + traditional condiments

### MAINS

---

#### VEGAN BOWL \$20

raw, pickled and roasted vegetables,  
avocado, cavolo nero. *Add smoked chicken \$6*

#### STEAK FRITES "THE BACHELOR"

SIRLOIN \$39

w shoestring fries,

bearnaise + beef fat vinaigrette (served MR)

#### BBQ WAGYU &

BACON CHEESEBURGER \$24

w shoestring fries

#### BATTERED FISH N' CHIPS \$29

w seaweed tartare & fresh lemon

#### KIDMAN BEEF PIE \$29

w chive mash, garden peas & gravy

#### KING PRAWN LINGUINE \$26

w fresh fennel & mussel emulsion

### SHELLFISH PLATTERS

---

Iced shellfish served with mignonette and cocktail sauce.

#### 1-2 PERSONS \$64

Freshly shucked oysters (4)

Mooloolaba king prawns (2)

Moreton Bay bugs (1)

Hervey Bay scallops (2)

Ora King salmon & kingfish crudo

Scallop ceviche

#### 3-4 PERSONS \$115

Freshly shucked oysters (8)

Mooloolaba king prawns (4)

Moreton Bay bugs (2)

Hervey Bay scallops (4)

Ora King salmon & kingfish crudo

Scallop ceviche