



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

CHARCUTERIE BOARD \$29

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

SPICED MIXED BAR NUTS \$10

FRESHLY SHUCKED OYSTERS

HALF \$36 | FULL \$68
w finger lime mignonette

SHOESTRING FRIES \$12

w saltbush salt, lemon myrtle aioli

MAC & CHEESE CROQUETTES \$12

w truffle aioli

MORETON BAY BUG \$22

w cocktail sauce

CHICKPEA FRITTERS \$12

w spiced aioli & rosemary v

CHEESE

Our selection of unique, local cheeses served with house-made accompaniments. \$13 per cheese, 50g a serve.

CLOTH WRAPPED BAY OF FIRE, TAS

BERRYS CREEK, RIVERINE BLUE, VIC

BLACK SAVOURINE, YARRA VALLEY, VIC

L'ARTISAN MARCEL , VIC

IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS.

As much as we try to provide for all dietary requirements, all dishes are not suitable for those with an anaphylactic allergy, due to the potential traces of allergens in the working environment and supplied ingredients.

Please inform a member of staff of any food allergies or dietary requirements.

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