

DINNER

ENTRÉES

CAESAR SALAD, PARMESAN, SMOKED EGG, BACON	21
+ grilled chicken 6 + grilled prawns 9	
WARM HALOUMI SALAD (V)	19
tomato, asparagus, watercress, roasted almonds	
GRILLED PRAWN SALAD	26
avocado, fresh herbs	
TWICE COOKED CRISPY CHICKEN	22
orange, lettuce, hazelnuts	
PORK BELLY	21
cauliflower purée, roast apple, kumquat chutney	
HARVEY BAY SCALLOPS	27
black pudding, smoked carrot purée	

CHURRASCO

GARLIC SCOTCH FILLET	42
PERI PERI CHICKEN	36
<i>all served with chimichurri</i>	

- SIDES -

Garlic bread, air dried ricotta, extra virgin olive oil	10
Seasonal vegetables	10
Garden salad	10
Paris mash	10
Grilled asparagus, grated salted ricotta	10
Bread selection	9

MAINS

SLOW COOKED LAMB SHOULDER	36
truffle mash, curly kale	
QUAIL & PUMPKIN	34
crispy skin, chestnut, pepitas	
KANGAROO & KUMARA	36
pickled beetroot, chutney	
DARLING DOWNS GRAINGE BEEF EYE FILLET (GF)	43
bone marrow, desiree potato, leek	
HUMPTY DOO BARRAMUNDI (GF)	38
zucchini flower, potato barrel, native clams	
WAGYU BEEF BOLOGNESE	29
hand-cut fettuccine, parmesan	
HOMEMADE PUMPKIN GNOCCHI (V)	29
napolitana sauce, goats cheese, basil	
WILD MUSHROOM RISOTTO (V)	29
truffle	
SQUID INK ANGEL HAIR PASTA	34
prawn, bisque	

THE GRILL

CORN FED CHICKEN BREAST	38
CAPE GRIM SIRLOIN 250G	42
RIBEYE ON THE BONE 350G	45
sauce options: red wine jus, mushroom, green peppercorn, béarnaise, chimichurri or mustards	
CATCH OF THE DAY	38
sauce options: béarnaise, chimichurri	

all grills are served with either a selection of vegetables, garden salad or rosemary sea salt chips

please inform staff of any dietary requirements

