



## ENTRÉES / STARTERS

Bread of the day		10.9
Toasted Turkish bread, roast garlic olive oil & dukkah		10.9
Bruschetta - tomato, fresh basil, bocconcini, balsamic reduction V		14.9
Oysters - local bacon, Capers spicy bbq sauce (6) DF		18.9
- Natural <u>w</u> Lilliput caper salsa (6) DF LF GF		17.9
- Japanese crumbed, wakame, wasabi mayonnaise each		4.1
½ kg steamed black mussels, spiced ginger, coconut & cane juice broth, green chilli yoghurt		18.9
Tempura crocodile tail, paw paw salsa		18.9
Seafood Crepes, smoked salmon cream, rocket & red onion salad		17.9
Caramelised red onion goats cheese tart <u>w</u> pear, pickled asparagus & walnut salad V		14.9
Schezwan duck & green onion omelette, Asian salad , hoisin sauce		17.9

## SIDES

Seasonal vegetables	4.9	House garden salad	4.9
Mashed potato	4.9	Beer battered chips & red aioli	4.9

## MAINS

Free range chicken supreme, semidried tomato & brie filling, pesto risotto, char grilled vegetable stack GF 29.9

**Henschke Louis Semillon**

Locally caught fish of the day, chips & salad 27.9

*This dish is guaranteed 80% local produce*

**Yellowtail Reserve Pinot Grigio**

Lamb rump, roast pumpkin & pearl couscous risotto, confit beetroot, mint & pinenut gremolata 27.9

**Devil's Corner Pinot Noir**

Made in the Whitsundays – Minimum 50% content from the Whitsunday region. Check with your wait staff for today's dish. P.O.A

Seafood pappardelle pasta - prawns, scallops, mussels, reef fish & chardonnay cream sauce 29.9

**West Cape Howe Sauvignon Blanc**

Pink peppercorn crusted Clermont Kimberley Red eye fillet, puff potatoes, watercress puree & Cafe de Paris butter 33.9

**Jaraman Cabernet Sauvignon**

Seafood salad - prawns, scallops, mussels, reef fish, lime & cane sugar dressing 29.9

**Oyster Bay Sauvignon Blanc**

Cardwell fresh water barramundi, crushed potato rosti, grilled chorizo, asparagus, red capsicum, verjuice beurre blanc 29.9

**Primo Estate "La Bondina" Colombard**

Char grilled kangaroo fillet, pancetta & white bean cassoulet, pear puree 30.9

**80 Acres Shiraz Vioginer**

250g Rib cutlet w garlic prawns, creamy mash, petite salad GF 36.9

**Capel Vale Shiraz**

Cauliflower & parmesan soufflé, roasted Greek salad, black truffle relish 27.9

**Tyrrell's Fordwich Verdhello**

**Wines listed below menu items are suggestions only. Most wines available by the glass & bottle**