





SHARED PLATES

Bread of the day		10.9
Garlic baguette	V	7.9
Bruschetta - tomato, fresh basil, bocconcini, balsamic reduction	V	13.9

STARTERS

Oysters- local bacon, bbq sauce (6)	DF	17.9
Oysters Natural - lillyput caper salsa (6)	DF LF GF	16.9
Oyster – Japanese crumbed <u>w</u> wakame & wasabi mayonnaise	each	3.5
 Crepes - prawn, scallop, reef fish, chardonnay cream		17.9
Smoked salmon, poppy seed lavosh, caperberries, lemon aioli	DF	17.9
Half shell scallops, grilled chorizo sausage, cauliflower puree (6)	GF	15.9
Emu burger, organic egg yolk, Berkshire bacon, damper roll, bush tomato chutney	DF	16.9
 Char sui Berkshire pork, roasted beetroot, red onion, salad, apple balsamic reduction	DF LF	15.9
Goats cheese filo tart, rocket & pear salad	v	16.9

SIDES (serves 2)


Mixed vegetables	8.9	House garden salad	8.9
Creamy mash potato	8.9	Beer battered chips & garlic aioli	8.9

V – VEGETARIAN, GF- GLUTEN FREE, DF – DAIRY FREE, LF – LOW FAT PLEASE NOTE ONE BILL PER TABLE
We will endeavor to cater for special dietary requirements. Please speak to your wait staff.




MAINS


Grilled Tasmanian salmon - goats cheese soufflé, wilted baby spinach 29.9
Giesen Sauvignon Blanc

 Capers Tomahawk - 500G rib on the bone, tomato & spring onion salsa, 29.5
red wine glaze GF DF
This dish is guaranteed 95% local produce
Ballandean Estate Cabernet Sauvignon

Free range chicken supreme- semidried tomato & brie filling, pesto risotto, 29.9
vegetable stack GF
Yealands Way Pinot Gris

 Tempura fish & chips - locally caught reef fish of the day 27.9
This dish is guaranteed 80% local produce
Nordic Frost Riesling


Lamb rump - roast sweet potato, local Berkshire bacon, spinach tart 29.9
Gramps Grenache

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

Beetroot risotto - bratwurst sausage, sauerkraut, mustard mascarpone GF 28.9
Durvillea Pinot Grigio

Ribbon pasta - king prawns, reef fish, green lip mussels, cherry tomatoes, 33.9
crab bisque DF
Bay of Fires Riesling

Trio duck plate - duck spring roll, confit duck leg, grilled duck breast 33.9
Oyster Bay Merlot

 Certified Black Angus eye fillet - potato rosti, field mushroom, bone marrow jus 37.9
Jamiesons Run Cabernet Sauvignon

Double Wagyu burger - organic egg, Berkshire bacon, greens, tomato chutney, 29.9
hand cut chips
Round 2 Shiraz

Free form ravioli - jap pumpkin, nutmeg ricotta, roasted slivered almonds, 27.9
peas, rocket salad V LF
Sandalford Element Late Harvest

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

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