

Menu Lunch

(Only available between 11am to 3pm)

Scotch Fillet 20

200g grain fed scotch fillet with jus or mushroom compote, waffle wedges and salad

Lamb Burger 18

House made lamb patty with haloumi cheese, cos lettuce, tomato relish, caramelised onion and mint & garlic yoghurt, in a toasted burger bun

Steak Sandwich 18

Scotch fillet, tomato relish, caramelised onion, mozzarella cheese, cos lettuce and aioli with ciabatta bread
Served with waffle wedges

Reef Fish 20

Ginger beer battered reef fish, lime aioli, house made sweet potato chips, orange, fennel, almond and rocket salad

Dinner

(Available between 5pm to 9pm)

Mains

Fillet Mignon 43

250g prosciutto wrapped eye fillet, truffle mash potato, sautéed broccolini, caramelised onion, gorgonzola & herb butter
with your choice of red wine jus or mushroom compote

Reef & Beef 39.5

300g premium scotch fillet topped with bugs, prawns, scallops & anchovy cream. Served with snow peas and potato & leek gratin

Ossobuco 32

White wine, orange & tomato braised ossobuco with spinach, garlic & parmesan mash potato, topped with fresh garlic and lemon gremolata

Lamb Backstrap 36

Pesto & sun-dried tomato infused lamb backstrap, potato & leek gratin, asparagus spears, pea & mint purée with confit truss tomatoes

Pork Cutlet 36

Garlic & thyme marinated pork cutlet served with ratatouille, twice cooked spiced chat potatoes and red wine jus

Salmon 36

Atlantic salmon fillet cooked sous vide with lightly crushed creamy peas, maple glazed sweet potato mash and confit truss tomatoes

Fish of the day

Ask our friendly staff for today's special

Sides

Spiced butter spinach 4 | Maple glazed sweet potato mash 6
Garlic parmesan mash potato 6 | Sautéed greens 8
Truffle mash potato 8 | Ratatouille 8

Sauces (extra)

Aioli 2.5 | Mushroom compote 4
Jus 4 | Caramelised onion & Gorgonzola butter 2

Lunch & Dinner

Garlic Bread 9

Garlic buttered cob loaf

Bruschetta 11

Sourdough bread with pesto, tomato concasse and buffalo mozzarella

Cinque Formaggi 17

Garlic pizza bread topped with mozzarella, parmesan, gorgonzola, fetta and buffalo mozzarella

Bread Board 16.5

Mixed dips, toasted ciabatta, olives, sun-dried tomatoes, crackers and lavosh bread

Scallops 18

Seared scallops served with pea purée, fresh granny Smith apple, pancetta dust and micro greens

Prawn Gamberi 22

Seared prawns and scallops with rosé sauce, petite mango & chilli salad and toasted ciabatta

Ratatouille 16

Wild mushroom ratatouille

Lamb Meat Balls 16

House made lamb balls in Napoli sauce with minted yoghurt, Granny Smith apple, garnished with capsicum and fennel salad

Calamari 16

Balsamic marinated calamari, dusted with salt, pepper & herb flour, tossed through Mediterranean salad

Freshly Shucked Coffin Bay Oysters

Natural 16/31 | Dill cream & caviar 18/35
Brie & garlic butter 17/33 | Bourbon Kilpatrick 19/37
Bloody Mary 18/35 | Blue cheese & caramelised onion 19/37
Mix dozen 40

Seafood Platter for 1 or 2 36/65

Natural oysters, fresh prawns, seared scallops, chilli mussels, calamari, bug and petite salad

Antipasto for 2 68

Fresh seafood, mixed dips, assorted meats, trio of cheese, nuts, roasted vegetables and toasted ciabatta

Salads

Caesar 16

Fresh cos lettuce mixed with aged parmesan, white anchovies, poached egg, crispy pancetta and toasted croutons with house made dressing.

Roast Pumpkin 18

Rocket leaves with roasted pumpkin, Spanish onion, pine nuts, chorizo and fetta topped with mustard dressing

Mediterranean 15

Fresh mixed lettuce leaves, olives, roasted capsicum, sun-dried tomato, cucumber and fetta

Garden 14

Onion, tomato, roasted capsicum and cucumber with fresh mixed lettuce leaves

Orange, Fennel & Rocket 16

Fresh rocket leaves, fennel, almonds, Spanish onion, parmesan and orange segments

For 6 extra add any of the following to your salad:
Chicken tenderloins, fresh prawns or smoked king salmon

Extra Salad Dressing 2

Pizzas

All our pizzas are made with house made pizza bases & topped with mozzarella cheese

Pollo 24

House made barbecue sauce, chicken tenderloins, bacon, wild mushrooms, onion and spinach

Capriciosa 22

House made Napoli sauce, ham, wild mushrooms and oregano drizzled with herb olive oil

Chilli & Garlic Prawns 24

Garlic and pesto base, garlic infused prawns, salami, parmesan cheese, chilli and chery tomatoes topped with rocket, herb olive oil and aioli

Marinara 25

House made Napoli sauce, selection of seafood, anchovies, fresh oregano, olives and capers

Roast Pumpkin 25

House made Napoli sauce, roasted pumpkin, chorizo, feta, spinach and pine nuts

Con Carne 24

House made Napoli sauce, ham, chicken, Italian sausage, bacon and caramelised onion topped with house made barbecue sauce

Salmon 24

House made Napoli sauce, spinach, smoked salmon, cherry tomatoes, capers, dill crème fraîche and fresh avocado

Vegetarian 22

House made Napoli sauce, balsamic mushrooms, zucchini, eggplant, capsicum, cherry tomato, Spanish onion, sweet potato and spinach drizzled with herb olive oil

Margherita 21

House made Napoli sauce, sliced vine ripened tomatoes, fresh basil, topped with buffalo mozzarella

Italiano 22

House made Napoli sauce, hot salami, sun-dried tomatoes, olives, onion, chilli and fresh basil

Tropicana 21

House made Napoli sauce, ham and fresh pineapple

Extras:

Half/Half Pizzas 4 | Add Topping 2
Add Meat 4 | Add Seafood 6
Gluten Free Base 3

Pastas & Risottos

Your choice: Spaghetti or Fettuccine. All topped with parmesan cheese.

Traditional Carbonara 23

House made fresh pasta, bacon, pancetta and fresh parsley tossed through a white wine & egg sauce

Primavera 22

House made fresh pasta, roasted vegetables, cherry tomatoes, wild mushrooms and spinach tossed through fresh Napoli sauce

Prawn & Spanner Crab 26

House made fresh pasta tossed with tiger prawns, spanner crab, cherry tomatoes, fresh chilli, parsley & lime butter sauce

Marinara 26

House made fresh pasta, prawns, mussels, clams and salmon tossed through rosé sauce

Bolognese 22

Traditional house made fresh pasta tossed through Italian sauce of slow braised premium beef mince with tomatoes and fresh herbs

Pollo 25

House made fresh pasta, chicken tenderloins, bacon, wild mushrooms, spinach and pine nuts tossed through creamy pesto sauce

Marinara Risotto 26

Creamy risotto with prawns, scallops, mussels, clams, salmon, lime and oregano

Bug Saffron & Fennel Risotto 26

Creamy risotto with bugs, lemon, saffron, fennel and tarragon

Primavera Risotto 23

Risotto with cherry tomato, wild mushrooms, roasted vegetables, spinach and creamy pumpkin sauce

Gluten Free Penne Pasta (extra) 2

Desserts

Mocha Panna Cotta 12

Coffee and chocolate panna cotta with mixed berry coulis

Mango Tiramisu 14

Vanilla sponge, mango coulis, mascarpone cream served with fresh strawberries

Apple Crumble 15

Apple crumble served with vanilla bean ice cream

Chocolate Duo 16

Decedent chocolate brownie, chocolate mousse, balsamic strawberries and vanilla bean ice cream

Trio of Sorbet 14

Trio of sorbet with almonds, strawberries and praline
Ask our friendly staff for flavours



Menu subject to change due to availability of ingredients
3.00% Surcharge applies to Amex
15% Surcharge applies on public holidays

