



BISTRO

BITES, NIBBLES & A BIT MORE — Available All Day 11.30am-9pm

Fries - tomato sauce & aioli	8 V
Charred Baby Corn - riata, shaved parmesan	10 V GF
Popcorn Prawns - green curry & lime aioli	16
House Made Cob loaf – fig balsamic & olive oil	13
Chicken Wing - sesame coated with honey, lemon & ginger sauce	16
Soft Tacos – (3) *marinated beef & sprouts *grilled chicken & slaw *wild fish w pickled eggplant salad	17 GF
House Made Gnocchi	18 V
Pan fried wild mushrooms, pesto and roast pumpkin, cream reduction, finished with rocket & grana padano	
Lamb Ribs	19 GF
Braised and served with chimichurri sauce	
Seared Scallop & Pork Belly	22 GF
Confit belly, seared scallops, charred cherry tomato, apple & kale slaw, ginger caramel	

PIZZA — Available All Day 11.30am-9pm

Garlic & Rosemary - Confit garlic puree, fresh rosemary & mozzarella	13 V
Pepperoni - Napoli, mozzarella, pepperoni, smoked paprika aioli	18
Marinated Vegetable - Napoli, mozzarella, roasted pumpkin, feta, spinach & marinated vegetables	22 V
Peri Peri Chicken - Napoli, mozzarella Chicken, red onion, coriander, aioli & Peri Peri sauce	24

Gluten Free Option Add \$2

CHILDREN — Available All Day 11.30am-9pm

Wild Fish - Grilled or lightly battered with fries & salad	12 GF
Pizza – Mozzarella, ham & pineapple with salad	12
Grilled Chicken Strips - Fries & salad	12 GF
Pasta – Napoli sauce & cheese	12
Kids Upside Down Ice Cream	9
<i>Upside down vanilla ice cream cone, with choice of chocolate, banana, caramel & strawberry toppings & sprinkles</i>	

INDULGENCE — Available All Day 11.30am-9pm.

Chocolate Panookie - flamed marshmallow, balsamic strawberries & vanilla ice cream	15
Honey & Lemon Parfait - waffle cone, macadamia nut praline	15 GF
Tropical Pavlova - fresh fruit & whipped cream	15 GF
Australian Cheeses with quince & crackers (3)	24 GF
<i>King Island Surprise Bay Cheddar</i>	7
<i>King Island Roaring Forties Blue</i>	9
<i>King Island Seal Bay Triple Cream Brie</i>	10



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SALADS & SUCH — Available 11.30am to 2.30pm, 5pm to 9pm

Vietnamese – Marinated prawns, rice noodles, spiced cashews, slaw, herbs, chili	20 V GF
Caesar Salad - Cos lettuce, pancetta crisp, parmesan cheese, croutons & classic caesar dressing	17 V GF
<i>w/ Grilled Chicken</i>	21 GF
<i>w/ Grilled Local Prawns</i>	23 GF
Salt & Szechuan Pepper Calamari - citrus salad with wasabi mayo	18 GF
Wild Fish - Lightly battered or grilled local fish with fries, Salad, tartare & lemon	24
Big Parmy with house made Napoli sauce, crispy bacon & cheddar cheese	26
Beef Burger - 180g Prime beef patty, with bacon, cheese, tomato, lettuce & house made tomato relish	18
Chicken Burger - Chicken patty with cheddar cheese, tomato, rocket, barbecue aioli	21
Steak Burger - Grilled rump steak, with blue cheese aioli, rocket & beetroot	21
Croc Burger - Crocodile patty, with brie cheese, tomato, lettuce local mango chutney	22

Gluten Free Option available

PACIFIC OYSTERS — Available 11.30am to 2.30pm, 5pm to 9pm

Natural with fresh lemon	3.8 each
Natural with lime & chilli dressing	4.0 each
Grilled “kilpatrick”	4.0 each
Grilled “Korean barbecue”	4.0 each
Mixed Platter of 6/12	21/42

AFTER 5 DINING — Available 5pm to 9pm

Whitsunday Wild Whole Barramundi - Crispy fried with nam jim & Asian inspired salad	34 GF
Beef Cheeks - 8hr slow cooked in tamarind and coconut, crispy cauliflower, beans Asian flavours	34
Chicken Breast - Honey roasted Dutch carrots with macadamia nuts, creamy mash, jus	28

300g RUMP STEAK	30
250g EYE FILLET	39
300g SCOTCH FILLET	38

All served with fries & salad with your choice of a sauce

SIDES & SAUCES*

Green Beans Asian Flavours	10
Honey Roasted Dutch Carrots with Macadamia Nuts	10
Charred Baby Corn	10
Garden Salad	8
Creamy Mash	10

* Pan Jus	4
* Peppercorn	4
* Mushroom	4
* Béarnaise	4
* Garlic Cream	4