

Entrees

Rye and Sourdough Bread

with Dukkah and cold pressed olive oil - \$10

with House Smoked Salmon - \$15

Tuna Tataki

Seared Tuna loin crusted in Japanese spices, sesame soy vinaigrette - \$22

The Chowder

Our famous creamy chowder with a king prawn and dill sour cream in a rustic warm cob loaf - \$22

Sample Chowder - a taster portion of our seafood chowder - \$7

Hervey Bay Scallops

Served in the shell with a chilli salsa (five per serve) - \$24

Fresh Pacific Oysters

6 for \$21 9 for \$31.50 12 for \$42

***Natural** - lemon (GF)*

***Shallot** - shallot and Chardonnay vinaigrette (GF)*

***Kilpatrick** - bacon and bourbon sauce*

***Bloody Mary Shot** - with spicy tomato juice and vodka*

***Wakame** - with ponzu dressing*

Mooloolaba Prawns

Grilled with coriander salsa (GF) - \$24

Coconut with chilli plum dipping sauce - \$24

Fresh with cocktail sauce (GF) - \$24

Salt & Pepper Calamari

with raddichio and wasabi mayonnaise - \$21

Duck Spring Rolls

with chilli lime sauce - \$22

Grilled Halloumi

with Watermelon salad and blistered tomatoes (GF) (V) - \$19

Arancini

stuffed with a medley of mushrooms, mozzarella and truffle paste served with a tomato relish (V) - \$19

Terrace Tasting Plate

*Thai beef salad pockets, duck spring rolls and prawn croquettes
with a salad of olives, tomato and Kenilworth Fetta, sourdough bread and dips.*

\$22 per person

Minimum of 2 people

Please be aware that although every endeavour is taken, meals listed as Gluten Free (GF) are prepared in an environment where cross contamination may occur