

Breads

House made bread of the day* 10.5
Cherry tomato, red onion and feta bruschetta 14.5
Crab and avocado bruschetta, crispy capers 18.9

Little plates

Thai fish cake, coriander, cucumber, chilli dressing 6.0ea
Coral trout cassava crisp, green paw paw, tom yum mayonnaise, coconut pickle 10.0ea
Shucked Oyster (ea)
 Natural 5.0  Steamed soy and ginger 5.5  Kilpatrick 5.5
Salt and pepper dusted, lime aioli
 Calamari 13.9  Whitebait 11.9
Spiced beef and pork meatballs, muhammarra, walnut crush,
parmesan oil* 16.9
Tuna sashimi, citrus soy, pickled green chilli, fingerlime 18.9
Chips in a basket, tom yum mayonnaise  sm 6.5  lge 9.5
Truffle and parmesan chips  sm 10.0  lge 14.0

Small plates

Duck and ginger flower dumplings, chilli sambal, pepper and honey glaze 22.9
Seared scallops, tempura eggplant, wakame, pickled ginger glaze, black sesame dressing 26.9
Ginger and dashi tempura soft shell crab, seaweed gnocchi, wood ear mushrooms, edamame, miso butter 29.9
Lemon and garlic Fremantle octopus, muhammara, crispy potato, orange, basil oil* 34.9
Clam, corn, smoky bacon chowder, truffle oil, bacon dust, grilled bread 21.9
Black lip mussels, Bloody Mary broth, grilled bread 34.9

Larger plates

Paella of prawns, mussels, yabbies, chicken and chorizo, lemon gremolata, saffron rice,

*nuts

15% surcharge per bill on public holidays

seaweed crisp 48.9

Moreton Bay Bugs, tagliatelle, truffled garlic butter, lemon goats cheese, roasted pumpkin, crispy basil 52.9

Red wine braised beef cheeks, potato, parmesan and herb crush, grilled broccolini, roasted shallots 44.9

Thai red curry, green paw paw, lychee and peanut salad, rice*

 Chicken 39.9  Crab and prawns 54.9

Additions

Jasmine rice 5.5
Rice noodle and green vegetable stirfry 15.5
Green paw paw, lychee and peanut salad* 14.9
Mixed leaves, micro herbs, citrus vanilla dressing 7.9
Rocket, pear and parmesan salad, pear glaze
 sm 9.9  lge 13.9

Lunch Special \$25.0 (Lunch Only)

Golden Point beer battered reef fish, chips, salad, tartare sauce

Prawn and pancetta linguine, sundried tomatoes, chilli, champagne sauce

Salt and pepper calamari, chips, salad, lime aioli

Thai red curry, fish, bok choy, fragrant rice

Black salt and tamarind roasted pork belly, green paw paw, lychees, peanuts and chilli salad*

All served with your choice of

-  Glass of house bubbles, sauvignon blanc, chardonnay, cabernet shiraz  upsize to 250ml 5.5
-  Heaps Normal non-alcoholic XPA
-  Burleigh Brewing Mid-tide Ale (3%) 300ml on tap
-  Burleigh Brewing Golden Point Lager (4%)
-  Soft drink or juice

Tha Fish List

Choose your fish and then your cooking style

 Coral Trout	54.9
 Wild Barramundi	44.9
 Atlantic Salmon	42.9
 Catch of the day	MP

*nuts

15% surcharge per bill on public holidays

1. Cider battered fish, chips, pear, spiced walnut, parmesan and rocket salad, yuzu mayonnaise
2. Cassava and turmeric crusted fish, prawn and vegetable dumplings, water chestnut, hot and sour broth
3. Pan seared fish, crispy kipfler potatoes, asparagus, green beans, lemon pepper beurre blanc



Whole Baby Barramundi 46.9

1. Crispy fried, chilli lime sauce, rice noodle and green vegetable stirfry
2. Baked and stuffed with lemon, rosemary and parmesan potatoes, preserved lemon zucchini ribbons, peperonata sauce

Tha Fish Seafood Plate \$85 for 1 \$165 for 2

Natural oysters

Coral trout cassava crisp

Salt n pepper calamari

Thai fish cakes

Char grilled tiger prawns

Scallops on the half shell

Baked Moreton Bay bugs

Baked Red claw yabbies

Pan seared Barramundi fillet

Chilli lime sand crab

Sauces – Lemon pepper beurre blanc, lime aioli, chilli sambal, sweet coconut pickle

Addition -Basket of chips and rocket, pear and parmesan salad



sm 12.0



lge 18.0