



Two Course - \$77pp (inc GST)

Choose an entrée & main or main and dessert

- or -

Three Course - \$88pp (inc GST)

Choose an entree, main and dessert



Entrées

Roast Pumpkin & Sweet Potato Soup with a Freshly Baked Dinner Roll GF V

Twice Cooked Pork Belly with Asian Slaw & Sticky Caramel Sauce

Bug & Prawn Salad with Tomato & Avocado Salsa GFO

Crumbed Deep Fried Camembert Wedges, Baby Salad & Cranberry Jam GF V

Warm Terriyaki Chicken with Glass Noodle Salad GF

Entree Platter For Two: Crispy Battered Prawns, Panko Crumbed Whiting Fillets, Moreton Bay Bugs & Grilled Qld Scallops Mornay GFO

Grilled Hervey Bay Scallops served in their Half Shell & Mornay Sauce GF

Side Dishes

Shoestring Fries with Truffle Oil & Parmesan \$9.50

Sautéed Green Beans with Bacon Lardons & Toasted Pine Nuts \$12.50

Cauliflower Gratin \$12.50

Pear & Rocket Salad with Candied Walnuts & Orange Vinaigrette Dressing \$14.00

Moreton Bay Bug & Grilled King Prawns with Hollandaise Sauce \$16.90

It is not possible to list all the ingredients, please let your server know if you have any dietaries or allergies

Main meals

Grilled North Queensland Barramundi, Macadamia
Nut Crust, Lemon & Chive Sauce GF

Seafood Supreme - Sautéed Prawns, Scallops & Moreton
Bay Bug, Garlic Lemon Pepper Cream GF

Slow Roasted Beef Cheeks on Creamy Mash,
Steamed Greens & Braising Jus GF

Fillet Mignon Wrapped in Bacon, Seeded Mustard & Red Wine Jus GF
- Add Sautéed Ocean Prawns & Grilled Bug Tail with Béarnaise Sauce + \$16.90

Slow Roasted Lamb Share Plate For Two - Rack Cutlets & Shoulder
served with Roast Potato & Seasonal Vegetables GF

Pan Seared Atlantic Salmon with Garlic Prawns & Sautéed Bok Choy GF

Vegetarian: ask your server for daily vegetarian & vegan options

Desserts

Sticky Date Pudding served with Butterscotch
Sauce & Vanilla Bean Ice-Cream GFO

Chocolate Decadence - Chocolate Brownie, Rich
Ganache & Chocolate Fudge Ice Cream GFO

Pecan Pie served with Maple Syrup & Icecream

Passionfruit Tarte served with Burnt Lemon & Citrus Curd

Brandy Snap Basket filled with Raspberry Sorbet,
Topped with Seasonal Berries GF

Vanilla Bean Cheesecake served with Chocolate
Mousse & Salted Caramel Filled Chocolates

Children's Menu

*Children's meals are served with Garlic Bread, Shoe String Fries
& vegetables. Followed by Vanilla Ice-cream with
Chocolate Ganache Sauce.*

\$30.00

Panko Crumbed Chicken Tenderloin

Chicken Nuggets

Macaroni & Cheese

Whiting Fillets

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