



DINNER MENU

Available 6pm - 9pm (Sun-Thur) 5:30pm - 9pm (Fri-Sat)

ENTRÉES

Reef Fish Crudo 25

Ajo blanco, grape & EVOO (DF)

Trio of Dips 18

Hummus, tzatziki, baba ganoush & pita bread (NF)

Scallop a la Plancha 29

Parsley & clam butter stock, trout roe verde (NF/GF)

Baked Bone Marrow 27

Pink peppercorn & parsley vinaigrette, chanterelle & toasted baguette (NF)

"Mooloolaba" Garlic Prawns 35

Fava bean puree, shaved fennel & kapia pepper sauce (NF/GF/DF)

Roasted Cauliflower Soup 15

Caramelised onion, smoked cheddar & blue cheese crouton (NF)

Chilled Sous Vide Egg 2

Speck 4

Pork Bao 22

Char siu pork & wasabi slaw (NF/DF)

Pacific Plate Oysters

Nam jim, crispy shallot & coriander (GF/DF/NF)

Each | ½ Dozen

6 32

Charcuterie Board (Selection Of Cured Meats)

Served with tomato relish, crackers, gherkin, taggiasche olives

Each | All

10 28

Prosciutto: Processed and matured in San Daniele del Friuli. Matured on the bone for a minimum of 16 months, with a strong fragrance and a sweet, delicate taste (Italy)

Serrano: Matured on the bone for 18 months – a deeper colour, dense texture and savoury flavour (Spain)

Truffle & Squid Ink Salami: Incorporated carefully with hand cut pork fat and whole muscle. Aged in a natural casing for 3-4 months. (Australia)

Our menu and kitchen contains multiple allergens and intolerances that may include wheat, cereals containing gluten, tree nuts, crustacea, eggs, fish, lupin, milk, molluscs, peanuts, sesame seeds, soy beans and added sulphites. Our team will make efforts to accommodate dietary requirements, including the preparation of select dishes without the addition of certain allergens on request (e.g. gluten or wheat), however we cannot guarantee the complete omission of ingredients related to allergens or intolerances as we do not have a specific kitchen for allergen free production nor can we guarantee the contents of supplied ingredients.

Please inform our team if you have a food allergy or intolerance.

Please advise of any dietary requirements or allergies.

An additional surcharge of 15% will apply on Public Holidays.

We thank you for your understanding.



MAINS

Glacier 51 Tooth Fish 65

Garlic mash, greens & bisque (NF/GF)

Pistachio Crusted Atlantic Salmon 41

Roasted heirloom beetroot, asparagus & béarnaise (GF/NF)

Moroccan Lamb Shoulder (Share for 2) 91

Mediterranean cous cous & green tahini (DF)

Cottage Pie 39

Potato galette, beef mince, red wine jus & toasted baguette (NF)

Butter Chicken 33

Tender Maryland, kachumber salad, pickled onion.

Your choice of rice or naan bread.

Trio of Ricotta Gnocchi 35

Spinach, beetroot & saffron, corn puree, crushed pistachio & pecorino (V)

Linguini Arrabiatta 27

Tomato sugo, olives, zucchini, broccoli & basil (VG/NF)

"Spice Central" Black Angus Burger 29

Cheese, tomato, bacon, pickle, aioli & fries (NF)

FROM THE GRILL

All our meats are rubbed in smoked paprika and are served with duck fat confit potato, blistered tomato and red wine jus

Riverine Rump Steak 250g (MSA) 38

Borrowdale Pork Sirloin 200g (Free Range) 38

Wagyu Sirloin 200g (MB 8+) 75

Scotch Fillet 300g (Grass Feed MSA) 51

Black Angus Eye Fillet 200g (MB3+) 51

Lamb Loin Chops 45

SURF AND TURF

Mooloolaba Prawns (3pcs) (GF/DF/NF) 12

Scallops (3pcs) (GF/DF/NF) 12

SIDES

Mesclun Salad, maple vinaigrette & pecan (GF/VG)

French Fries, grated parmesan & aioli (GF/NF/V)

Garlic Mashed Potato, herbs (GF/NF)

Seasonal Greens, butter tossed (GF/NF)

Sautéed Mushroom, assorted mushrooms, herbs & parmesan (GF/NF)

Half | Full

6 | 11

6 | 11

6 | 11

8 | 15

8 | 15

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