

Menu

SMALLER PLATES

Saganaki (GF/V)

Honeycomb, medjool date, lemon
18

Freshly Shucked Oysters (singles, 6 or 12)

Finger lime, avruga caviar, salmon roe,
Red-wine shallot vinegar
6 / 27 / 52

Focaccia

Za'atar, green olive tapenade, pomegranate molasses
15

Prawn & Mango Lettuce Cups (3) (GF)

shallot, lime, cucumber, capsicum, chilli
18

Pork & Veal Meatballs (GF*)

Housemade smoked BBQ sauce, grilled sourdough
18

Whole Grilled Garfish (2) (GF)

Charred Lemon, aioli, capers, anise herbs
25

Age-Mushroom Tofu (GF/PB)

Shiitake & mirin broth,
enoki, sesame
20

Spiced Corn (PB)

Korean gochujang chilli emulsion, nigella, leaves
13

Diamond Clams (200gr) (GF*)

Confit garlic, sherry cream sauce
19

Sliders (2)

12 hour Pulled Pork or
Jackfruit, house-made BBQ sauce (PB)
17

XO Soft Shell Crab (GF)

Anise lychee salad, lemon & caper aioli
23

Chilli Salt Squid (GF)

Rocket, chilli & aioli
20

(6) Spicy Wings (GF)

Spiced Szechuan salt & pepper or
Franks 'HOT' sauce, celery, sour cream, blue cheese
19

Cheesy Chorizo & Red Pepper Croquettes

Romesco sauce
19

HOUSE SOURDOUGH FLATBREADS

Natura (GF*/PB)

Cherry tomato, charred peppers, mushroom, olives,
rocket, chilli jam & house-made Napoli
22

Prawn & Squid (GF*)

Chorizo, peppers, garlic butter, mozzarella
26

Moroccan Chicken (GF*)

Roasted peppers, rocket, tzatziki
25

Margarita (GF*/V)

Housemade Napoli, mozzarella
19

Roasted Pumpkin (GF*/V/PB*)

Goat cheese*, rosemary and honey*
22

SALADS & SIDES

Heirloom Tomato Salad (GF/PB*)

Onion Jam, Goat's Cheese, whole mustard & honey dressing
26

Warm Confit Duck Salad (GF)

Orange, Ximenez currants, red onion, smoked almonds,
cherry tomato, pomegranate
27

Rocket & Pear Salad (GF/PB*)

Rocket, poached pear, walnuts & goats cheese
19

Potato Bravas (GF/V*)

Confit Potato, chorizo, peppers, olives, chilli, mozzarella,
chipotle aioli
16

Sweet Potato Fries (GF/V/PB*)

Lime chilli salt, aioli*
12

Chips (GF/V/PB*)

Rosemary salt, aioli*
11

GF

Gluten Friendly V

Vegetarian

PB

Entirely Plant Based

To Our Guests with Allergies: We take food sensitivities and allergies very seriously, and great care is taken to keep allergy-causing food separate from food that does not or rarely causes allergies. However, you should **ALWAYS** advise your server of any special dietary requirements, including intolerances and allergies. Our menu includes items that use ingredients containing common food allergens such as nuts, seafood including shellfish, whey, wheat/gluten, eggs, dairy and soy. While we do our best to reduce the risk of cross-contamination in our restaurant, we **CANNOT** guarantee that any of our dishes are free from allergens and therefore neither Two Buoys nor our employees can accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. If you have any questions about ingredients, please ask to speak with a restaurant manager.

LARGER PLATES

Some Mains take a minimum of 20mins to prepare. During periods of high demand, it may be longer, please ask your server for more information.

Half/Full Rack Pork Ribs (GF)

House BBQ Sauce OR
Maple Glaze, Sesame & Chilli Dry Rubbed Ribs

House slaw (Full rack comes with confit potato's)
19/41

Spanish Prawns (GF*)

Chilli spiked creamy Spanish sauce,
grilled sourdough
33

Roasted Stuffed Mushroom (GF/PB)

Cauliflower, pumpkin, charred peppers, Romesco,
smoked almonds, potato rosti, pomegranate molasses
33

Barramundi (GF) (250gm)

Humpty Doo Barramundi fillet,
Fennel salad, caper & lemon aioli
42

Flat Iron Steak (GF) (300gm)

Grass fed beef flat iron, medium rare,
Salsa verde, duck fat chats.
Mustard of your choice - English, Dijon or Wholegrain
43

Chicken Breast (GF)

Thyme butter, confit garlic, charred corn, confit potato,
brandy cream sauce
36

GRAZING PLATTERS

Plough-person's Platter

Selection of (3) cheeses, cured meats, fruits, condiments &
crackers
42

Watermelon (GF/PB)

Large, sliced wedge
Super simple, super refreshing,
Perfect with bubbles, served on ice
10

Seafood for 2

Salt chilli squid, Pan seared scallops, Blue Swimmer crab,
Moreton Bay bug, Tiger Prawns, Freshly shucked oysters, Tuna
ceviche, Whole crayfish
195

*please check availability with your waiter
GF*

Public Holiday Incurs
15% Surcharge