

# Menu

## STARTERS

### Freshly Shucked Oysters

4 natural oysters with lemon and a vinaigrette  
\$16

### Bluefin Tuna Sashimi

Ponzu tapioca pearls, salmon roe, wakame salad  
and a touch of wasabi  
\$27

### Heirloom Tomato

Trio of heirloom tomatoes, black pearl goats cheese  
on a bed of rocket pesto  
\$25

### Coffee Rubbed Pork Belly

With rhubarb glaze topped and a garlic and onion crumb  
\$20

### Smoked Cheese Croquettes

4 croquettes with a Romesco sauce  
\$16

### Smokey BBQ Pork Ribs

3 times cooked succulent pork ribs in a smokey BBQ sauce  
and house made slaw  
\$19

### Salt Chilli Squid

With a lime and coriander mayonnaise  
\$19

### Saganaki

With a local thyme infused honey and lemon wedge  
\$14

### Spicy Chicken Wings

½ kilo of hot 'n' spicy wings  
\$18

### Ploughman's Board

Selection of cheese, prosciutto, chicken pate, dried figs,  
muscatel, apple, pickles, lavosh and sourdough  
\$38

## MAINS

### Baked Whole Snapper

600gram snapper baked whole stuffed with onion, garlic,  
Lemon, dill and tomato, topped with salsa verde  
\$42

### Chickpea Filo

Spanish style chickpea filo pastry complimented with  
pickled vegetables, chilli puree and roasted eggplant  
\$28

### Rib Eye

350gram rib eye cooked medium-rare, served with duck fat  
potatoes and chimichurri sauce  
\$45

### Crispy Chicken Breast

Cooked in a thyme butter, served with a side of grilled  
asparagus and a creamy brandy and corn sauce  
\$33

### Seafood Platter

Salt chilli squid  
Pan seared scallops  
Blue Swimmer crab  
Morton Bay bug  
Banana prawn  
Freshly shucked oysters  
Kingfish ceviche  
Whole crayfish  
\$195

\*please check availability with your waiter

## DESSERTS

### Churros

Spanish donuts in a cinnamon sugar  
and Nutella dipping sauce  
\$15

### Baked Cheesecake

House made cheesecake with strawberries  
and a strawberry reduction  
\$16

### Chocolate Tart

Served with vanilla bean ice cream  
\$16

## FLATBREADS

### Moroccan Chicken

Cheese, capsicum, tzatziki, rocket and chilli jam  
\$24

### Si Sinor

Olives, onion, chorizo, capsicum, garlic, mozzarella and Napoli  
\$23

### Roasted Pumpkin

Goat cheese, rosemary and honey  
\$22

## SIDES

### Roast Vegetable Salad

Eggplant, sweet potato, onion, rocket and goats cheese  
\$12

### Asian Slaw

Wombok, spring onion, chilli, sesame seed and chilli dressing  
\$12

### Rocket & Pear Salad

Rocket, poached pear, walnut, mustard dressing and goat  
cheese  
\$19

### Sweet Potato Chips

Served with lime chilli salt and aioli  
\$10

### Beer Battered Chips

Served with aioli  
\$10



Wine dine and play by the bay