TAPAS

SAGANAKI (V/GF) Delicious Kefalograviera Cheese Served on a Bubbling Hot Skillet topped with 'Dromana Bees' Honey, Medjool Date & Lemon	22
WARM MARINATED OLIVES (GF PB) Marinated Mixed Olives, served Warm with Extra Virgin Olive Oil	12
TRIO OF DIPS (V) Beetroot, Hummus, Tzatziki served with Toasted Focaccia	18
ARANCINI (4) (V) Thyme Roasted Pumpkin & Feta Arancini, Whipped Lemon Ricotta	22
SPICY CORN RIBS (PB/GF) Spicy Corn Cob Strips, Vegan Aioli (Soy), Nigella Seeds	16
CEVICHE OYSTERS (4) (GFIDF) 'Falernum' Barbados White Rum Liqueur, Lime, Shallot, Chilli, Cucumber, Coriander, Cherry Tomato	30
WHITE ANCHOVIES ON RYE CRACKERS (DF) Crispy Housemade Rye Crackers, Pickled White Anchovies, Fennel, Orange	15
SALT & CHILLI SQUID (GF/DF) Dusted in Gluten Free & Chilli Flour, Flash Fried, Rocket, Fresh Chilli, Aioli	24
FLATHEAD TAIL TACOS (2) Flathead Tails, Cos Lettuce, Chipotle Aioli, Fresh Chilli & Coriander served Street Style in Soft Shell Wheat Tortillas	19
SMOKED SALMON ON RYE (DF) House-made Artisan Rye Smorrebrod, Pea Puree, Horseradish, Capers & Dill	23
FRESHLY SHUCKED OYSTERS (GF/DF) Sauce Mignonette (Shallot & White Pepper Red Wine Vinegar), Fresh Lemon Wedges SINGLE 6 / HALF 29 / DOZEN 49	20
PORK SLIDERS (2) (DF) 18 Hour Braised Pork, Smoked BBQ Sauce, Baby Cos, Chipotle Mayo on Sesame Slider Buns	19
PORK, VEAL & CHORIZO MEATBALLS (DF/GF0) Spicy House made Smoked BBQ Sauce, Grilled Turkish Bread	23
SZECHUAN CHICKEN WINGS (6) (GF/DF) Spicy Szechuan Salt & Pepper, Fresh Chilli, Aioli, Sesame Seeds	21

GF = Gluten Friendly, GFO = Gluten Friendly Option, PB = Plant Based, PBO = Plant Based Option, DF = Dairy Friendly, V = Vegetarian

LARGER PLATES

ICE CHILLED SEAFOD PLATTER (GF/DF) 1/2 Crayfish, Moreton Bay Bug, Tiger prawns (6), Pacific Oysters (Whole Blue Swimmer Crab, Pickled Octopus, Smoked Salmon, Seafood Sauce, Caper Aioli, Lemon, Seaweed HALF RACK PORK RIBS (GF DF) Slow Cooked 'Fall off the Bone' Pork Ribs, Housemade Smokey BBQ Sauce, Fresh Chilli, Chipotle Slaw, Zingy Corn and Bean Succotash, Chips EXOTIC MUSHROOM PASTA (V) Local 'Mushroom Forestry' Exotic Mushrooms, Brandy Cream Sauce, Casarecce Pasta, Freshly Grated Parmesar Add Chicken & Bacon \$4 PLANT BASED PUTTANESCA PASTA (PBIV) House-made Napoli Sauce, Chilli, Cherry Tomato, Olives, Capers, Fire Roasted Peppers, Casarecce Pasta (Parmesan Cheese Upon Request) DELUXE SEAFOOD LINGUINE (DF) Linguine alla Scoglio, using Curated Seafood Sourced Directly from Local Suppliers. Local Bay Mussels, Scallop, Barramundi, Whole Tiger Prawns, Peeled King Prawn Tails, Baby Octopus, Squ Olive Oil, Garlic, Chilli, Cherry Tomatoes, Lemon (Parmesan Cheese Upon Request) FISH & CHIPS Crunchy Beer Battered Whiting Fillets, Spanish Salad, Chips & Our Handmade Chunky Tartare Sauce FLAT IRON STEAK (DF/GF) 300gm Grass-Fed Beef Flat Iron Steak, Cooked Med-Rare, Duck Fat Potatoes, Spanish Style Salad, Salsa Verde. Served with Mustard of Choice - English, Dijon or Wholegrain	
Slow Cooked 'Fall off the Bone' Pork Ribs, Housemade Smokey BBQ Sauce, Fresh Chilli, Chipotle Slaw, Zingy Corn and Bean Succotash, Chips EXOTIC MUSHROOM PASTA (V) Local 'Mushroom Forestry' Exotic Mushrooms, Brandy Cream Sauce, Casarecce Pasta, Freshly Grated Parmesar Add Chicken & Bacon \$4 PLANT BASED PUTTANESCA PASTA (PBIV) House-made Napoli Sauce, Chilli, Cherry Tomato, Olives, Capers, Fire Roasted Peppers, Casarecce Pasta (Parmesan Cheese Upon Request) DELUXE SEAFOOD LINGUINE (DF) Linguine alla Scoglio, using Curated Seafood Sourced Directly from Local Suppliers. Local Bay Mussels, Scallop, Barramundi, Whole Tiger Prawns, Peeled King Prawn Tails, Baby Octopus, Squ Olive Oil, Garlic, Chilli, Cherry Tomatoes, Lemon (Parmesan Cheese Upon Request) FISH & CHIPS Crunchy Beer Battered Whiting Fillets, Spanish Salad, Chips & Our Handmade Chunky Tartare Sauce FLAT IRON STEAK (DF/GF) 300gm Grass-Fed Beef Flat Iron Steak, Cooked Med-Rare, Duck Fat Potatoes, Spanish Style Salad, Salsa Verde.	
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Crunchy Beer Battered Whiting Fillets, Spanish Salad, Chips & Our Handmade Chunky Tartare Sauce FLAT IRON STEAK (DF/GF) 300gm Grass-Fed Beef Flat Iron Steak, Cooked Med-Rare, Duck Fat Potatoes, Spanish Style Salad, Salsa Verde.	48 id.
300gm Grass-Fed Beef Flat Iron Steak, Cooked Med-Rare, Duck Fat Potatoes, Spanish Style Salad, Salsa Verde.	29
KIDS	49
KIDS FISH & CHIPS Crispy Flathead Tails, Cherry Tomatoes, Chips, Tomato Sauce	15
KIDS CHICKEN & CHIPS (GF/DF) House Brined Chicken Breast Slices, Served Crispy, Chips, Celery Sticks, Tomato Sauce	15

HOUSE-MADE SOURDOUGH (PIZZA)

FLAU BREAUS	
NATURA (PB/GFO) Cherry Tomatoes, Fire Roasted Peppers, Mushrooms, Olives, Rocket, House-Made Napoli Sauce (no cheese)	27
MARGHERITA (V/GFO) House-Made Napoli, Mozzarella, Oregano	25
PRAWN & SQUID (GFO) Chorizo, Fire Roasted Peppers, Garlic Butter, Mozzarella, Rocket, Lemon	29
ROASTED PUMPKIN (V /PBO/GFO) Goats Cheese, Mozzarella, Garlic Butter, Rosemary, Honey	28
THE FULL BOGAN (GFO) Juicy Pineapple, Tender Chicken, Bacon, House-made Smoked BE Sauce, Mozzarella, Crispy Shallots	29 3Q
SIDES & SALADS	
CHIPS (CF/DF/DDO/A)	
CHIPS (GF/DF/PBO/V) Flaked Sea Salt, Aioli	12
	12
Flaked Sea Salt, Aioli SWEET POTATO FRIES (GF/DF/PBO/V)	
Flaked Sea Salt, Aioli SWEET POTATO FRIES (GF/DF/PBO/V) Lime Chilli Salt, Aioli ROCKET, PEAR & GOATS CHEESE SALAD (GF/V)	12
Flaked Sea Salt, Aioli SWEET POTATO FRIES (GF/DF/PBO/V) Lime Chilli Salt, Aioli ROCKET, PEAR & GOATS CHEESE SALAD (GF/V) Walnuts, Goats Cheese, Rocket, Poached Pear, Mustard Dressing CAESAR SALAD - CHICKEN OR SMOKED SALMON (GF) Sliced Chicken Breast or Cold Smoked Salmon, Cos Lettuce, Bacon, Housemade Caesar Dressing, Grissini Sticks, Parmesan	12 21 29
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Olives, Feta, Ecritori, Oregano a Olive Oli Dressing, Fizatziki	
DESSERTS	
APPLE & RHUBARB CRUMBLE (DFO/V) Rhubarb & Apple Poached with Rose Water, Crunchy Pecan Crumble, Vanilla Bean Ice Cream	18 Butter
CHURROS (5) (V) Housemade Churros, Cinnamon Sugar, Warm Chocolate Gal Dipping Sauce	17 nache
PLANT BASED WHITE CHOCOLATE PARFAIT (GF/PB) Vegan White Chocolate & Coconut 'Pannacotta', Berries, White Chocolate Gravel	18
ETON MESS (GF/V) Individual Smashed Meringue, Fresh Cream, Berries, Chocola	17 ate Drizzle
AFFOGATO (GF/V) Shot of Espresso, Vanilla Bean Ice Cream, Choice of Liqueur	from 17
VANILLA BEAN ICE CREAM (GF/V) 1 Scoop	5