

Menu



ENTREES

CONFIT PORK BELLY

Butter bean hummus, walnut salsa & apple crisp

AVOCADO KOKODA

Locally sourced avocados, Fijian style coconut & lime dressing, chilli & coriander

LOCAL TIGER PRAWNS

Pan fried Nduja butter, garlic & chilli

MORETON BAY BUG MOUSSE

Citrus mayonnaise, salmon roe & croutons

MAINS

WILD CAUGHT BARRAMUNDI

Mango & coconut cream sauce, North Indian spiced potato & onion bhaji, mango salsa, coriander, chilli & spring onion julienne

GNOCCHI

Wood fired vegetables, ratatouille sauce, blistered cherry tomatoes, coconut fetta & pine nuts

250G SIRLOIN

Broccolini, red wine jus, watercress

CHICKEN BREAST

Slow cooked & finished over the wood-fired grill, Nduja & pumpkin purée, house made potato gnocchi & crisp snow peas

DESSERTS

TANGY LIME TART

Banana & passionfruit salad & coconut gelato

HONEY & VANILLA PANNA COTTA

Locally sourced hive honeycomb & honey drizzle, hazelnuts & chocolate honeycomb gelato

GUILTY CHOCOLATE

Chocolate & dulce de leche mousse, chocolate dome, berry compote, chocolate cookie crumble & plum gelato

TRIO OF SORBET

Chef's selection of house made sorbets