

Oysters & Grazing Board

Oysters Natural 6/12 (GF)	\$30.00	\$48.00
Oyster Kilpatrick 6/12 (GF) <i>Topped with bacon and a tangy Worcestershire glaze.</i>	\$33.00	\$54.00
Grazing Board (GFO) – Serves 2 <i>Selection of premium cured meats and cheeses served with fruits & nuts and artisan crackers.</i>		\$32.00

TAPAS

Bread & Dips (CN) <i>Sundried tomato pesto, olive oil & balsamic & olive tapenade, served with artisan toast.</i>		\$16.00
Chicken Wings (8) – Spicy Buffalo or Teriyaki (GF) <i>Served with blue cheese dipping sauce.</i>		\$18.00
Arancini Balls (4) (GF) (V) <i>Pumpkin & feta, served with truffle aioli.</i>		\$18.00
Duck Spring Rolls (5) <i>Served with chilli & plum dipping sauce.</i>		\$20.00
Vegetarian Spring Rolls (5) (V) (GF) (VG) <i>Served with chilli & plum dipping sauce.</i>		\$20.00
Lamb Kofta Sliders (3) (GFO) <i>Cucumber, onion ring, olive mayonnaise, hummus & tzatziki.</i>		\$22.00
Trio of Tacos – Three of the same (GFO) <i>Pork shoulder with pineapple, and jerk chicken, each served on a burnt corn salsa.</i>		\$24.00
Frittata (GF) (V) <i>Potato, leek & eschalot with tomato relish.</i>		\$24.00
Salt & Pepper Calamari (9) (GF) <i>Served with tartare sauce & micro salad.</i>		\$24.00
Garlic Prawns (5) (GFO) <i>Served with artisan toast.</i>		\$24.00

All Vegan & Gluten Free items + \$4.00

V – Vegetarian **CN** – Contains Nuts **VG** – Vegan **VGO** - Vegan Option **GF** – Gluten Free **GFO** – Gluten Free Option

15% surcharge applies on public holidays. Please be aware that all care is taken when catering for special requirements. It must be noted, within the premises, we handle flour, dairy products, nuts, seafood, shellfish, sesame seeds and eggs. Requests will be catered to the best of our ability but the decision to consume a meal is the responsibility of the customer.

Large Format Tapas

Pumpkin Gnocchi (V) (VGO) (DF) (GF) (CN) <i>Served with mixed mushrooms, onion, kale, sundried tomato & truffle oil.</i>	\$28.00
250gm Grilled Salmon Tataki Style (GFO) <i>Served with avocado, bonito flakes & ceviche sauce.</i>	\$36.00
Chicken & Chorizo Paella <i>With green pea's & saffron rice.</i>	\$36.00
300gm New York Sirloin <i>Served medium-rare with *Pepe Ronatta (*Red capsicum ragu)</i>	\$38.00
Lamb Cutlets (4) (GF) <i>Cauliflower puree, pomegranate, sage & lamb jus.</i>	\$39.00
Seafood Tower (GF) <i>Fresh oysters, King prawns, Moreton Bay bugs, salt & pepper calamari & salad of the day.</i>	\$99.00

Sides

Potato Fries (V) (VGO) (GF) <i>Served with aioli.</i>	\$10.00
Sweet Potato Fries (V) (VGO) (GF) <i>Served with aioli.</i>	\$13.00

Kids (12 years & under)

Cheeseburger & Chips	\$12.00
Chicken Nuggets <i>Kids meals come with a glass of juice or soft drink.</i>	

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Salads

Heirloom Tomato & Burrata Salad (V) (GF)	\$20.00
Watermelon & Goat's Cheese Salad (V) (GF) <i>Mint, rocket, and cucumber with a Ponzu dressing.</i>	\$22.00
Moreton Bay Bug Thai Salad (GF) <i>Served with a blend of rice noodles, mint and coriander leaves, coconut flakes, roasted pineapple, red cabbage, crisp carrot, cool cucumber, and fresh bean sprouts; drizzled with a lime & sesame oil dressing.</i>	\$28.00
Pumpkin & Grilled Tofu Salad (V) (VG) (GF) (CN) <i>Mixed lettuce, roast pumpkin, grilled tofu, pear & pine-nuts with honey balsamic.</i>	\$22.00

PIZZA

Margarita (V) (GFO) <i>Tomato, mozzarella & basil.</i>	\$18.00
Hawaiian (GFO) <i>Leg ham & pineapple.</i>	\$20.00
Vegetarian (V) (GFO) <i>Baby spinach, mushroom, red onion, capsicum, mini-Roma tomatoes, Kalamata olives & basil.</i>	\$22.00
Chicken Pesto (GFO) (CN) <i>Served on basil pesto base with rocket, pine-nuts, spring onion, roast chicken & enoki mushrooms.</i>	\$23.00
Supreme (GFO) <i>Pepperoni, salami, capsicum, red onion, mushroom & Kalamata olives.</i>	\$24.00
The Lawn Meat Lovers (GFO) <i>Confit onion, Spanish chorizo, pulled pork, salami & ham, chipotle sauce drizzle.</i>	\$25.00
Prawn, Scallop & Chorizo (GFO) <i>Garlic prawns, scallops, Spanish chorizo & rocket.</i>	\$26.00
Wagyu Pesto (V) (GFO) (CN) <i>Wagyu bresaola, pesto, pistachio & bocconcini.</i>	\$26.00

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