

## *Oysters & Grazing Board*

<b><u>Oysters Natural 6/12</u></b> (GF)	<b>\$30.00</b>	<b>\$48.00</b>
<b><u>Oyster Kilpatrick 6/12</u></b> (GF)	<b>\$33.00</b>	<b>\$54.00</b>
<i>Topped with bacon &amp; a tangy Worcestershire glaze.</i>		
<b><u>Grazing Board</u></b> (GFO) (CN) – Serves 2		<b>\$35.00</b>
<i>Selection of premium cured meats &amp; cheeses served with fruits, nuts &amp; artisan crackers.</i>		

## *Tapas*

<b><u>Arancini (4)</u></b> (GF) (V)		<b>\$18.00</b>
<i>Truffle &amp; Pecorino served with aioli sauce.</i>		
<b><u>Duck Spring Rolls (5)</u></b>		<b>\$20.00</b>
<i>Served with chilli &amp; plum dipping sauce.</i>		
<b><u>Vegetarian Spring Rolls (5)</u></b> (V) (GF) (VG)		<b>\$20.00</b>
<i>Served with chilli &amp; plum dipping sauce.</i>		
<b><u>Mixed Bruschetta (3)</u></b> (GFO)		<b>\$22.00</b>
<i>Prosciutto, buffalo mozzarella &amp; rocket.</i>		
<i>Smoked salmon smashed avocado &amp; fetta with fresh cucumber.</i>		
<i>Mix tomato &amp; olive oil with parsley &amp; basil.</i>		
<b><u>Mixed Skewers (4)</u></b> (GF)		<b>\$24.00</b>
<i>Two chicken &amp; two beef &amp; vegetable skewers with haicaina creamy chilli sauce.</i>		
<b><u>Salt &amp; Pepper Calamari (8)</u></b> (GF)		<b>\$24.00</b>
<i>Served with tartare sauce.</i>		
<b><u>Crumbed Prawns (5)</u></b> (GF)		<b>\$25.00</b>
<i>Served with mango salsa &amp; sweet chilli sauce.</i>		

## *Sandwich & Wraps*

<b><u>Fried Chicken Burger</u></b> (GFO)		<b>\$20.00</b>
<i>Butter milk marinated chicken, served with honey mustard coleslaw, lettuce, red onion rings, jalapenos, cheddar cheese on a fresh brioche bun, served with chips.</i>		
<b><u>Ruben Sandwich</u></b>		<b>\$24.00</b>
<i>Served pastrami, mayo &amp; horseradish sauce, American mustard, sweet pickles, sauerkraut on Turkish bread &amp; chips.</i>		

*All Vegan & Gluten Free Option 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*

<b><u>Eggplant Parmigiana</u></b> (VG) (GF)	<b>\$33.00</b>
<i>Served with chips &amp; salad.</i>	
<b><u>Grilled Fish of The Day</u></b>	<b>\$38.00</b>
<i>Served on gratin dauphinoise potato &amp; seasonal greens.</i>	
<b><u>300gm New York Sirloin</u></b>	<b>\$39.00</b>
<i>Served medium-rare on gratin dauphinoise potato &amp; seasonal greens with a demi glaze.</i>	
<b><u>BBQ Pork Ribs</u></b> (GF)	<b>\$38.00</b>
<i>Served with chips.</i>	
<b><u>Pasta Carbonara</u></b> (GFO)	<b>\$30.00</b>
<i>Served spaghetti, pancetta, eggs, pecorino-parmesan.</i>	
<b><u>Black Ink Linguine Seafood Pasta</u></b>	<b>\$36.00</b>
<i>Served with calamari, prawns, smoked salmon &amp; a mild coconut curry sauce.</i>	

## *Salads*

<b><u>Chicken Caesar Salad</u></b> (GF)	<b>\$28.00</b>
<i>Cos lettuce, kale, chicken, bacon, anchovies, hardboiled egg &amp; croutons, topped with parmesan cheese.</i>	
<b><u>Moreton Bay Bug Thai Salad</u></b> (GF)	<b>\$33.00</b>
<i>Served with a blend of rice noodles, mint &amp; coriander leaves, coconut flakes, roasted pineapple, red cabbage, crisp carrot, cool cucumber, &amp; fresh bean sprouts; drizzled with a lime &amp; sesame oil dressing.</i>	

## *Sides*

<b><u>Potato Fries</u></b> (V) (VGO) (GF)	<b>\$12.00</b>
<i>Served with aioli.</i>	
<b><u>Sweet Potato Fries</u></b> (V) (VGO) (GF)	<b>\$13.00</b>
<i>Served with aioli.</i>	

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*PIZZA*

<b><u>Margarita</u></b> (V) (GFO)	<b>\$18.00</b>
<i>Tomato, mozzarella &amp; basil.</i>	
<b><u>Napolitana</u></b> (GFO)	<b>\$20.00</b>
<i>Leg ham, mozzarella, tomato, olives, oregano.</i>	
<b><u>Del Huerto (Vegetarian)</u></b> (V) (GFO)	<b>\$22.00</b>
<i>Ricotta, mozzarella, artichoke, zucchini, eggplant, mushrooms, spinach, onion.</i>	
<b><u>Chicken</u></b> (GFO) (CN)	<b>\$25.00</b>
<i>Grilled chicken, mozzarella, corn, leek, basil pesto, rocket.</i>	
<b><u>Supreme</u></b> (GFO)	<b>\$25.00</b>
<i>Pepperoni, salami, capsicum, red onion, mushroom &amp; Kalamata olives.</i>	
<b><u>Carnivora (Meat-Lovers)</u></b> (GFO)	<b>\$24.00</b>
<i>Roast brisket, bacon and chorizo blitz, mozzarella and cheddar cheese, spring onions on a BBQ base.</i>	
<b><u>Prawn, Scallop &amp; Chorizo</u></b> (GFO)	<b>\$26.00</b>
<i>Garlic prawns, scallops, Spanish chorizo &amp; rocket.</i>	

*Kids (12 years & under)*

<b><u>Cheeseburger &amp; Chips</u></b>	<b>\$13.00</b>
<b><u>Chicken Nuggets</u></b>	
<i>Kids meals come with a glass of juice or soft drink.</i>	

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