



TWILIGHT DINNER MENU

CHOICE OF ENTRÉE

OYSTERS

Freshly shucked, traditional condiments

BURRATA

Charred zucchini, confit tomato, olive, grilled sourdough, basil

BRAISED WA OCTOPUS

Garlic, potato, onion, tomato & caper

FREE RANGE CHICKEN SKEWERS

House made peanut satay, lime

MAINS TO SHARE

BABY BARRAMUNDI FILLET

Spring pea velouté, artichoke, fennel & lemon

SLOW COOKED LAMB BANJO

Chermoula, lamb jus

FREE RANGE HALF CHICKEN

Sauteed spinach, mash potato, bacon butter sauce

SIDES FOR THE TABLE

TRIPLE COOKED DUCK FAT POTATOES

Garlic & rosemary

ROCKET & PARMESAN SALAD

Smoked almond dressing

BUTTERED GREEN BEANS

Crisp pancetta

CHOICE OF DESSERT

GRILLED STONE FRUIT & HONEYCOMB PAVLOVA

Crème Chantilly, passionfruit

HAZELNUT PROFITEROLE

Cinnamon ice cream, hazelnut ganache, warm chocolate sauce

LATE DINNER MENU

SHARED ENTREEÉ

HOUSE BAKED BREAD

Confit garlic & rosemary, whipped butter

PARFAIT BUN

Chicken live parfait, chive & quince

KINGFISH TARTARE

Shallot, cucumber, soy jelly, sesame, crisp rice paper

PRAWN FIRECRACKERS

Mooloolaba King prawns, chilli & lime

CRAB SLIDERS

Blue swimmer crab, lime & coriander mayonnaise,
iceberg lettuce, old bay seasoning

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VEGETARIAN MENU

ENTRÉE

SWEET POTATO CIGARS

Kaffir lime salt

CARAMELISED SPRING VEGETABLE TART

Fennel, tomato, artichoke & saffron, soft herb salad

MAIN

SPICED PUMPKIN & ZUCCHINI

Pearl couscous, harissa & herb, garlic yoghurt

SPRING VEGETABLE RISOTTO

Broad bean, green pea, zucchini flower,
artichoke, green onion, spinach

DESSERT

VEGAN STICKY DATE PUDDING

Vegan vanilla ice cream



KIDS MENU

MAINS

FISH GOUJONS & CHIPS

Battered flathead fillets, chips, tartar

LINGUINE NAPOLITANA

Parmesan cheese

ROASTED FREE RANGE CHICKEN BREAST

Chips or vegetables

TRADITIONAL GLAZED HAM

Roast potatoes, peas

DESSERT

CHOCOLATE & STRAWBERRY PAVLOVA

or

SELECTION OF SORBETS