

to begin...

<i>garlic turkish</i> truffle infused garlic oil and tomato tapenade	9.40
<i>tomato basil bruschetta (with smoked salmon 13.20)</i>	9.90
<i>galette of sweet corn and ginger cakes</i> spiced duck meat, onion confit, wild mushrooms and grilled zucchini	14.30

some salad...

<i>caesar salad</i> chicken breast slices with all the trimmings	18.60
<i>lemon pepper infused squid salad</i> spiced citrus dipping sauce	19.60
<i>roasted pork belly salad</i> crumbled goats cheese, gingered beets, olives, roasted peppers and apple aioli	19.60
<i>vegetable filo salad</i> encased grilled vegetables, feta, nuts, dressed with hollandaise	18.80

to continue...

<i>con pollo pasta</i>	18.90
chicken, bacon, shallots, with linguini pasta with: garlic cream sauce OR chilli tomato sauce	
<i>ocean linguini</i>	19.80
prawns, fish, calamari, onion with: garlic cream sauce OR chilli tomato sauce	
<i>qld lamb rack (fore quarter 2 bone)</i>	32.80
rosemary red currant top, kumara, tempura cauliflower/broccoli flowerettes and port mint glaze	
<i>reef fish & chips</i>	27.60
garden salad, tartare sauce and lemon	
<i>surf and turf</i>	32.00
130g rib fillet, garlic prawns, tempura flathead, broken idaho, green salad, hollandaise and jus	
<i>coral trout</i>	29.70
crusted with cilantro peanuts, combination of asian vegetables and mango chilli	
<i>slow roasted lamb shank</i>	28.40
busted spuds, sticky jus and vegetable pulse	
<i>300g 6* angus sirloin steak</i>	35.40
jacket potato, garlic butter, tempura cauliflower/broccoli flowerettes and mushroom sauce	
<i>200g centre cut eye fillet</i>	36.90
rich olive garlic cream jus, semi-dried tomatoes, potato and mediterranean salad	