



## Breads

Turkish bread with trio of dips	7.0
Garlic or herb bread	4.3
Crispy dinner roll	2.7

## Fresh Oysters

Seasonal from Coffin Bay (SA) or New Zealand

	Small (5)	Large (10)
Natural	15.5	22.5
Kilpatrick grilled with a bacon, Worcestershire sauce and brandy marinade	16.5	23.5

## Entrees & lighter meals

Soup chef's daily selection	9.80
Seafood chowder prepared with local reef and shell-fish, white wine and cream. Served thick and chunky with a crispy dinner roll	15.5
Avocado prawns local king prawns with cocktail sauce	16.5
Warm cajun chicken and avocado salad mesculin lettuce, tomatoes, Spanish onions, bruschetta and avocado with a fresh mint and yoghurt dressing	17.5
Seafood caesar salad prepared traditionally with cos lettuce, crispy bacon, garlic croutons, shaved parmesan, shelled prawns, reef-bug meat and our smooth caesar dressing	20.5
Salt and pepper calamari served with a fresh lime, coriander and chilli dressing	15.5
Prawn and mango spring rolls served with a refreshing mango, mint and lemongrass salsa	16.5

## Mains

Duck pasta with fresh basil pesto and pine nuts	19.5
Cajun chicken breast fillets tender chicken breast fillets dusted in cajun spices, tossed in olive oil with a touch of chilli and garlic, spanish onions, stuffed olives, chunky mushrooms, capsicum and semi sundried tomatoes and served with saffron rice	21.5
Traditional fish and chips king salmon beer battered or crumbed, served with chips and salad	24.5
Fillet of barramundi 'Meuniere' served with lemon and parsley butter, chips and salad	29.5
Fillet of barramundi macadamia North Queensland's famous fish, pan fried and served on mesculin lettuce, a spiced sweet pawpaw and mango relish and a potato and coriander rosti, topped with lemon butter and roasted macadamia nuts	33.5
Veal scaloppini with Marsala thin veal scaloppini pan fried with field mushroom, herb mash and vegetable greens served with a Marsala cream sauce	28.5
Grilled rib fillet steak flare grilled, served with your choice of cracked Peppercorn or mushroom sauce, chips and salad	30.5

## Desserts

Crème brulee served with fresh strawberries and a raspberry coulis	13.5
Chocolate pudding warm and soft centred served with chocolate fudge and vanilla ice cream	13.5
Profiteroles choux pastry puffs pocketed with a Cointreau patissiere cream and topped with warm chocolate rum sauce	13.5
Warm mango and passionfruit crepe served hot and filled with cream cheese, Bacardi rum and mango, topped with a passionfruit coulis, Chantilly cream and roasted macadamia nuts	13.5
Homemade ice cream cassata set in sponge cake with praline toffee, roasted nuts and glazed fruit	13.5

Menu prices are inclusive of GST tax  
A 15% surcharge applies on all Sundays and public holidays