



STARTERS

Marinated olives	9
UGB sourdough, chive butter	3
House dips, sourdough & pickles	16

OYSTERS

(min 4 pieces)

Rock Oysters (see waiter)	
natural, mignonette dressing	4
textured ponzu, sesame, chili	4.5
bacon, spiced tomato "kilpatrick"	4.5
white sauce, parmesan "mornay"	4.5

ENTRÉE

Flash Fried Calamari	21
cucumber, cress, pepper berry salt, garlic aioli	
House Smoked Ocean Trout	24
horseradish cream, pickled eschallot, avruga caviar	
Roasted King Prawns	28
smoked eggplant kasundi, chili butter, lime	
Seafood Chowder	21/31
mussel, squid, prawn, fish, bacon, chives	
North Atlantic Scallops	26
parsnip puree, speck, raisin & caper dressing	
Slow Cooked Pork Schnitzel	24
pickled fennel, pear, wholegrain mustard sauce	
Warm Roasted Local Beetroots	21
house ricotta, garden herbs, seeded rye crisp	

*Please note we have a 10% Sunday surcharge and a 15% public holiday surcharge. AMEX 2.5% surcharge. No split bills. Thank you

MAINS

All mains include your choice of one side and sauce.

Atlantic Salmon – Hideaway Bay (TAS)	34
pan fried	
Coral Coast Barramundi – Bowen (QLD)	35
pan fried or steamed	
Dusky Flathead – Wallis Lake (NSW)	34
crumbed or beer battered	
Market Fish – (Local)	MP
see wait staff	
250g Scotch Fillet – Darling Downs (QLD)	36
char grilled	
250g Lamb Rump – Cowra (NSW)	36
pan roasted	
*Add King Prawns to any main dish	10

SAUCES

Garlic Aioli	Fermented Chili Aioli
Yoghurt Tartare	Sweet Ginger Dressing
Café de Paris Butter	Lemon Beurre Blanc
Comeback Cocktail	Soy Sesame Glaze
Harissa (mild)	Thyme & Pinot Noir Jus

Kids Chicken / Fish / Calamari with chips	16.5
Includes ice cream & activity pack	

SIDES

Warm Green Beans & Our Herbed Ricotta	10
almond picada, smoked sherry vinaigrette	
Hot Buttered Kipfler Potatoes	10
beurre noisette, celery salt, chives	
Fried Brussel Sprouts	12
bacon, sweet pickled eschallots, parsley	
Beer Battered Chips	9
fennel & chili salt	
Beetroot & Crystallised Walnut Salad	11
freekeh, chives, hung yoghurt, water cress	
Roasted Pumpkin	11
whipped cashew cream, toasted seeds, lemon caramel	
Grilled Greens	11
red pepper harissa, almonds, lemon vinaigrette	
Cos & Bitter Leaf Salad	11
roasted pecans, pear, pickled onion, blue cheese dressing	

SEAFOOD TASTING FOR TWO

Selection of our finest seafood served over two courses
Includes:
rock oysters, house smoked ocean trout, bugs, mussels, scallops, selection of prawns, grilled fish, calamari.
Accompanied with house condiments.
(subject to availability/no changes) 165

LIVE FROM THE TANK

Eastern Rock Lobster – Port Macquarie (NSW)	MP
natural w sauce of your choice & lemon mornay, chives, lemon vinaigrette	