

STARTERS

Marinated Alto olives	11
UGB sourdough, chive butter	3
House dips, sourdough & pickles	18
Seasonal cheese board, candied walnuts, fruit paste, apple & house crackers	MP

OYSTERS

(min 4 pieces)

Rock Oysters (see waiter)	
natural, mignonette dressing	4
watermelon & lime granita, pickled ginger	4.5
bacon, spiced tomato "kilpatrick"	4.5
white sauce, parmesan "mornay"	4.5

ENTRÉE

Flash Fried Calamari	21
cucumber, rocket, pepper berry salt, garlic aioli	
Beetroot & Vodka Cured Salmon	22
apple, pickled eschalot, labneh, seeded rye crisp	
Roasted King Prawns	28
smoked sweet potato, miso butter, togarashi spice	
Seafood Chowder	22/32
mussel, squid, prawn, fish, bacon, chives	
Scallop Sashimi	26
wakame sesame salad, pickled ginger, soy citrus dressing	
Tinder Creek Confit Duck	24
carrot, pickled cherry, hazelnut, currant & radicchio	
Roasted Heirloom Tomatoes	21
buffalo mozzarella, olive tapenade, Alto merlot caramel	

*Please note we have a 10% Sunday surcharge and a 15% public holiday surcharge.



MAINS

All mains include your choice of one side and sauce.

Atlantic Salmon – Hideaway Bay (TAS)	34
pan fried	
Coral Coast Barramundi – Bowen (QLD)	36
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)	38
char grilled	
Free Range Chicken – Central Coast (NSW)	32
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	Cider Beurre Blanc
Comeback Cocktail	Soy Sesame Glaze
Ravigote Dressing	Thyme & Pinot Noir Jus
Kids Chicken / Fish / Calamari with chips	16.5
Includes ice cream & activity pack	

SIDES

Grilled Local Zucchini & Our Herbed Ricotta radish, parsley, lemon vinaigrette, fennel & chili salt	12
Warm Chat Potatoes	11
celery salt, mustard, caper, dill & eschalot dressing	
Moroccan Spiced Carrots	12
tahini yoghurt, freekeh, mint, smoked sherry vinaigrette	
Beer Battered Chips	9
garlic & black pepper salt	
Beetroot & Crystallised Walnut Salad	12
hung yoghurt, chives, water cress	
Roasted Pumpkin	12
whipped cashew cream, toasted seeds, mustard dressing	
Grilled Greens	14
almond picada, sour cream & chive dressing	
Chopped Salad	12
cos, rocket, pecorino, cherry tomato, sherry vinaigrette	

SEAFOOD TASTING FOR TWO

Selection of our finest seafood served over two courses
Includes:

rock oysters, house cured salmon, mussels, scallops,
selection of prawns, grilled fish, calamari, bugs.

Accompanied with house condiments.

(subject to availability/no changes) 175

LIVE FROM THE TANK

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

*No Split Bills. AMEX 2.5% surcharge