

STARTERS

Marinated Alto olives	11
Mussel Escabeche, toasted sourdough	11
UGB sourdough, Kingston Creek 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
wakame, chili & sesame salad, 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	
Miso - Mustard Cured Salmon	22
confit fennel, mandarin, radish, seeded rye crisp	
Roasted King Prawns	28
smoked eggplant puree, garlic butter, togarashi spice	
Seafood Chowder	22/32
mussel, squid, prawn, fish, bacon, chives	
Tinder Creek Confit Duck	24
carrot, pickled beetroot, hazelnut, currant & radicchio	
Our Potato Gnocchi & Whipped Ricotta	21
brussel sprouts, parsley, caper & currant dressing	

*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)	40
char grilled	
Free Range Chicken – Central Coast (NSW)	32
pan roasted	
*Add King Prawns to any main dish	10

SAUCES

Garlic Aioli	Sesame & Miso 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	
Includes ice cream & activity pack	16.5

SIDES

Fried Brussel Sprouts	11
bacon, sweet pickled eschallots, parsley	
Warm Chat Potatoes	11
celery salt, mustard, caper, dill & eschalot dressing	
Beer Battered Chips	9
garlic & black pepper salt	
Beetroot & Crystallised Walnut Salad	12
hung yoghurt, water cress, lemon vinaigrette	
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, radish, sherry vinaigrette	

SEAFOOD TASTING FOR TWO

Selection of our finest seafood served over two courses
Includes:

rock oysters, house cured salmon, mussels, ceviche,
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)	
natural w sauce of your choice & lemon	
mornay, chives, lemon vinaigrette	MP

*No Split Bills. AMEX 2.5% surcharge