

dinner menu

entrees

Garlic Bread – Grilled Turkish bread with Parmesan cheese.	7.00
Salt and Pepper Squid – Pieces of squid in our own salt and pepper mix served on a salad of mesculin, red onion, peanuts, tomato and cucumber with a Thai dressing.	12.00
Tapas Tower for 2 – Ask for today's selections, a sharing choice.	24.00
Tapas Plate for 1 – An indulgence for one.	13.00

mains

Pan Fried Barramundi – Pan fried North Queensland Wild Barramundi served over a carrot and orange broth and topped with a homemade prawn and crab spring roll.	26.00
Crispy Skin Salmon – An Atlantic Salmon Fillet presented over a squid tube stuffed with barramundi, salmon and spinach, finished with a salsa Verde.	24.00
Ginger Beer Battered Snapper – Wild caught Snapper in our house Bundaberg ginger beer batter. Accompanied with chunky style chips, a house salad and a mango and coriander spicy salsa.	25.00
Oven Roasted Chicken Breast – A crispy skinned Chicken breast on a bed of kipfler potatoes, spinach and tomato kasundi finished with a red wine jus and served with seasonal vegetables.	19.50
Slow Roasted Beef Cheeks – Braised Beef Cheeks giving an exceptionally tender result on a smashed vegetable stack of sweet potato, carrots, golden shallots and spinach topped with a peppered port jus.	22.00
Rangers Valley 400gram Rump – Grain fed char grilled Rump, cooked to your liking, with either a porcini mushroom or green peppercorn sauce served with beer battered fries and a house salad.	32.00
Eye Fillet 200gram – A 200 gram Eye Fillet cooked to your liking, served on kipfler potatoes, fried with spinach, carrot, pancetta and golden shallots, finished with your choice of either a red wine jus, green peppercorn or mushroom sauce.	32.00
Lamb Rump – A 200 gram Lamb Rump cooked to your liking and served over smashed sweet potato with wilted spinach and slow roasted tomatoes finished with roasted walnuts accompanied with a red wine jus.	27.00
Vegetarian Fettuccine – Roasted pumpkin, grilled capsicum, spinach, fetta, pine nuts, onion, garlic and extra virgin olive oil served with toasted Parmesan bread.	19.00
Warm Roast Vegetable Salad with Haloumi – Roast potatoes, pumpkin, sweet potato, walnuts, zucchini, eggplant, red onion, sun-dried tomatoes and topped with a traditional Cypriot haloumi.	17.00

