



## Dinner Menu

### Entrées

#### **Haloumi Cheese 28**

Wrapped in Filo Pastry with Mediterranean Cous Cous Salad & Marsala Jus  
*GF on request*

#### **Seared Scallops 31 / 44**

Served with Red Lentil Dahl & Coriander Cream Reduction (I)  
*GF*

#### **Prawn Cutlets 29 / 42**

Served with Potato Gnocchi in a Garlic Cream Sauce (M)

#### **Grilled Calamari & Mushrooms 29 / 42**

With Burnt Butter Sauce & Crispy Chicken Skin (M)  
*GF*

#### **Smoked Australiana Plate 38**

Smoked Emu, Kangaroo & Crocodile served with House Made Sauces  
*GF*

### Mains

#### **Confit Duck Leg 40**

With Mediterranean Cous Cous Salad, Feta & Marsala Jus  
*DF on request*

#### **Pan Seared Barramundi 40**

With Red Lentils, Zucchini, Celeriac & Burnt Butter Sauce, topped with Wakame & Spring Onions (M)

#### **Char-Grilled Moreton Bay Bugs 48**

Served with Cucumber Potato Crème Fraiche & Fenugreek Salad (A)  
*GF*

#### **Sweet Spicy Crackling Pork & Roasted Pumpkin 40**

Served with Pumpkin Foam, Chilli Sauce, Herbs & Red Onion Salad

#### **Kangaroo Loin 47**

Served Med-Rare with Sweet Potato Gratin, Broccolini, Davidson Plum Chutney & Masala Jus

#### **300g Beef Rib-Eye 57**

Served with Kipfler Potatoes, Green Beans and Red Wine Jus

#### **Seafood Platter for Two 220**

Chilled Prawns, Tempura Prawns, Natural Oysters, Smoked Salmon,  
Pan Seared Barramundi, Moreton Bay Bug, Scallops, Pan Seared Calamari,  
Sauces & Garden Salad (M)



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### Sides

**Seasonal Salad 13**

*GF*

**Seasonal Vegetables 13**

*GF*

**Crispy Kipfler Potatoes 13**

*GF on request*

**Sweet Potato Fries with Aioli 13**

**Chips & Tomato Sauce 11**

*GF on request*

**Fragrant Rice 5**

Please ask your server for the daily specials

Dear Valued Customers,  
We please ask all Allergies and Dietary Requirements must be disclosed to server at commencement of order

**\* Some items may contain traces of nuts \***

(A) Australian, (I) Imported, (M) Mixed

**\*\* A 15% surcharge will apply on Public Holidays \*\***