



Dinner Menu

Starters

Avocado Bruschetta

Rockette & balsamic glaze

DF / (GF on request)

17

Focaccia

Pesto, olive oil & balsamic glaze

GF on request

9

Natural Oysters (4) (M)

Lemon & shallot vinaigrette

GF

21

Entrées

Crispy Halloumi Salad

Wrapped in filo pastry, capsicum coulis, rockette & cashew dressing

GF on request

28 / 35

Grilled Calamari & Mushrooms (M)

Served with burnt butter sauce & crispy chicken skin

GF on request

29 / 42

Potato Gnocchi & Prawn Cutlets (M)

Served in a garlic cream sauce, herbs & parmesan cheese

29 / 42

Scallops Risotto (M)

Seared scallops, saffron risotto, broccolini & saffron cream

31 / 44

Smoked Australiana Plate (A)

Smoked Emu, Kangaroo & Crocodile served with house made sauces

GF

38

Tempura Prawns (A)

Served with soy sauce, wakame & Japanese mayonnaise

29 / 42



Dinner Menu

Mains

Mediterranean Smoked Chicken

Served with cous cous salad & capsicum puree
GF on request
44

Pan Seared Barramundi (A)

Served with red lentils, spring onion, zucchini,
celeriac, wakame & burnt butter sauce
42

Char-Grilled Moreton Bay Bugs (A)

Served on cucumber, potato, crème fraiche
& fenugreek salad
GF
48

Sweet Spicy Crackling Pork & Roasted Pumpkin

Served with pumpkin foam, chilli sauce, red onion
& herb salad
40

Kangaroo Loin (300g)

Served med-rare with roasted sweet potato,
broccolini & Davidson plum chutney
GF / DF
47

Beef Rib-Eye (300g)

Served with cassava garlic cake, green beans
& red wine jus
GF / DF
57

Seafood Platter for Two (M)

Chilled prawns, natural oysters, smoked salmon,
pan seared barramundi, Moreton bay bugs,
scallops, tempura prawns, fried calamari,
house sauces & garden salad
220

Sides

Garden Salad

Mixed leaf, cherry tomatoes, onion, carrot,
chickpea & house dressing
12

Rockette Salad

Caramelized walnuts, onion, feta, pear
& balsamic glaze
14

Seasonal Vegetables

GF
13

Sweet Potato Fries with Aioli

9 / 18

Chips & Tomato Sauce

GF on request
8 / 16

Please ask your server for the daily specials

Dear Valued Customers,
Please disclose All Allergies and Dietary
Requirements to server at commencement of order

Seafood Sourced: (A) Australian, (M) Mixed,
(I) International

(GF) Gluten Free; (V) Vegan; (Veg) Vegetarian;
(DF) Dairy Free

* Some items may contain traces of nuts

** A 15% surcharge will apply on Public Holidays