

lunch + dinner.

snacks.

BRIOCHE 10 warm brioche with black garlic butter - GFO, V

OYSTERS 34|64 coffin bay oysters - GF, DF, A
natural | cava mignonette | kilpatrick | 6/12

OLIVES 9 citrus marinated mixed olives + oregano - GF, VE

TARAMASALATA 12 whipped cod roe dip with red caviar - GF, DF, M

ROMESCO 12 roasted peppers, almond, lemon oil - VE

TZATZIKI 11 yoghurt, cucumber, sumac - GF, V

HUMMUS 14 chickpea, tahini, paprika + chilli oil - GF, VE

BUG SLIDER 13 EA battered moreton bay bug, oak lettuce, chilli mayo, taramasalata, pickled shallot - M

PROSCIUTTO 14 18 months cured villani prosciutto di parma - GF, DF

JAMÓN IBÉRICO 17 24 months cured muñoz rojo ibérian jamón - GF, DF

entrée.

CALAMARI 23

flash fried baby squid, sumac salt, lemon + aioli - GF, DF, I

TIGER PRAWNS (3) 24

butterflied queensland tiger prawns roasted with tarragon lemon butter - GF, DFO, A

BURRATA 24

vanella burrata, heirloom cherry tomato, pesto, balsamic, crispy bread - GFO, V

FREMANTLE OCTOPUS 29

pan fried octopus tentacle, kipfler potato, hummus, parsley dressing - GF, DF, A

CEVICHE 24

tasmanian salmon, orange, shallots, coriander, chilli, lime, buckwheat crackers + olive oil - GF, DF, A

HALLOUMI 18

grilled halloumi over toasted brioche, hot honey, preserved baby figs - V

CAULIFLOWER 17

fried + tossed in a garlic paprika dressing with tzatziki + lime - GF, DFO, V

LAMB KOFTA 24

housemade lamb kofta, dill yoghurt, sumac onions, chive oil - GF, DFO

PICANHA SKEWER 24

diamantina classic rump cap skewer, chilli gremolata - GF, DF

to share.

WHOLE CHICKEN 55

grilled harissa chicken with toum + mixed green leaves - GF, DF

LAMB SHOULDER 85

slow roasted + served over broadbean stew with tzatziki - GF, DFO

SEAFOOD PLATTER 125

half dozen oysters, salmon ceviche, grilled prawns, octopus + calamari with tzatzki, aioli + lemon - GF, DFO, M



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mains.

NORTH QUEENSLAND BARRAMUNDI 41

grilled + served over eggplant caponata with stracciatella + chive oil - GF, DFO, A

QUEENSLAND SPANNER CRAB LASAGNE 39

creamy béchamel, prawn bisque + parmesan - A

BUCATINI AL NAPOLI 34

creamy bucatini pasta tossed in rich napoli with stracciatella + basil - GFO, DFO, V

+9 add chilli marinated prawns - I

LAMB RUMP 44

grilled sovereign lamb with orzo, wilted spinach + sundried tomato - GFO, DF

STRIPLOIN 39

250g diamantina classic mb 3+ sirloin with café paris butter + fries - GF, DFO

RIB FILLET 47

250g diamantina mb 2+ black angus with café paris butter + fries - GF, DFO

sides.

GRILLED BROCCOLINI 16

romesco, toasted walnut - GFO, VE

GREEK SALAD 16

kalamata olives, cucumber, red onion, feta, heirloom tomato, lemon oil - GF, DFO, V

DUCK FAT POTATO 15

tossed in confit garlic + fresh herbs, jamón crumb - GF, DF

SKORDALIA 17

whipped potato mash, roasted garlic + olive oil - GF, VE

TOMATO SALAD 14

heirloom tomatoes, fresh chilli, red onion, mixed leaves, pomegranate + house dressing - GF, VE

FRIES 14

beer battered fries, oregano salt, aioli - DF, V

dessert.

CHOCOLATE FONDANT 18

with vanilla bean ice cream, hazelnut praline + mixed berry coulis - V

CRÈME BRÛLÉE 15

silky vanilla custard, crisp caramelised top + macerated berries - GF, V

LOUKOUMADES 15

fried greek honey doughnuts served with caramel or chocolate sauce - V

GELATO 12

homemade white chocolate + lemon gelato with caramel pearls - GF, V

HAZELNUT BAKLAVA 15

with fresh berries + pistachio chantilly cream - V



GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION

DF - DAIRY FREE | DFO - DAIRY FREE OPTION | VE - VEGAN | V - VEGETARIAN

A - AUSTRALIAN SEAFOOD | M - MIXED SEAFOOD | I - IMPORTED SEAFOOD

10% SURCHARGE APPLIES ON WEEKENDS | 20% ON PUBLIC HOLIDAYS