

lunch + dinner.

snacks.

- BRIOCHE 10** warm brioche with black garlic butter - GFO, V
- OYSTERS 34|64** coffin bay oysters - GF, DF
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
- PROSCIUTTO 14** 18 months cured villani prosciutto di parma - GF, DF
- JAMÓN IBÉRICO 16** 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
- BUG ROLL 21**
battered moreton bay bug, oak lettuce, chilli mayo, taramasalata - M
- 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
- CEVICHE 24**
tasmanian salmon, orange, shallots. coriander, chilli, lime, buckwheat crackers + olive oil - GF, DF
- 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**
oyster mignonette, salmon ceviche, grilled prawns, octopus + calamari with tzatziki, 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

QUEENSLAND SPANNER CRAB LASAGNE 39

creamy béchamel, prawn bisque + parmesan

BUCATINI AL NAPOLI 34

creamy bucatini pasta tossed in rich napoli with stracciatella + basil - V, GFO, DFO
add marinated chilli prawns +9

LAMB RUMP 44

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

STRIPLOIN 39

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

RIB FILLET 47

250g diamantina black angus, mb 2+, 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 - GF, 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 | V - VEGETARIAN

M - MIXED SEAFOOD | I - IMPORTED SEAFOOD

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

