



OYSTERS

We source the *Finest Oysters available & serve either Pacific or Sydney Rock*

Oysters Natural	\$20/\$38
Oysters Grand View	\$22/\$40
Mornay Baked Oysters w Bacon, Capsicum, Spanish Onion, topped w Local Prawn	
Oysters Kilpatrick	\$22/\$40
Fresh Bucket of Prawns (500g)	\$39

LIGHT MEALS

ENTRÉES AND

Garlic Bread w Mozzarella Cheese	\$12
Italian Flat Bread w Trio of Dips	\$12
Honey Baked Camembert w Flat Bread	\$16
Chicken Wings GF	\$16
½ kilo w Blue Cheese Dipping Sauce	
Oven Roasted Capsicum GF/V	\$16
Stuffed w Mushroom Risotto	
Israeli Couscous & Moroccan	\$24
Spiced Lamb Salad VO	
Cherry Tomatoes, Cucumber, Feta, Mint, Roasted Pumpkin, Cherry Tomatoes & Spanish Onion w a Lemon & Smoked Paprika Vinaigrette	
Lemon Pepper Calamari GF	\$16
w Aioli Sauce & Salad	
House Cured Salmon GF	\$22
w Potato Salad & Scandinavian Mustard	
House Salad Nicoise V GF	\$18
Kipfler Potatoes, Snow Peas, Olives, Spanish Onion, Egg, Cherry Tomatoes w Honey Mustard Dressing	
QLD Scallops GF	\$22
(4) w Macadamia Butter & Micro Herbs	
Garlic Prawns GF	\$18
w Jasmine Rice	
Prawn Cocktail Salad	\$22
Seafood Chowder served in a Sourdough Cob	\$16

FOR THE KIDS

all \$12

Kids Nuggets | Fish | Cheeseburger

DESSERTS

all \$12

Tiramisu

Sticky Date Pudding w Butterscotch Sauce & Vanilla Ice Cream

Donut Boys Selection

A Selection of Tasty Cakes



SEAFOOD



Beer Battered Flathead w Chips & Salad	\$28
Lemon Pepper Calamari GF	\$28
w Chips & salads	
Grilled Moreton Bay Bugs GFO	\$36.50
w Lemon & Caper Butter Sauce, Chips & Salad	

MUSSELS

1kg \$33.50

Mussels Portuguese GFO
(1kg) Boston Bay Mussels cooked in White Wine w Mild Chilli, Chorizo, Olives, Paprika & Roasted Tomato Sauce w Chips or Bread

Mussels Norwegian GFO
(1kg) Boston Bay Mussels cooked in White Wine w Garlic Cream, Wilted Spinach, Field Mushrooms & Smoked Salmon w Chips or Bread

Mussels Mariniere GFO
(1kg) Boston Bay Mussels cooked in White Wine w Garlic Cream, Bay Leaves, Diced Celery w Chips or Bread

Seafood Gambari GFO	\$32.50
Prawns & Salmon tossed in a Garlic Cream Sauce w Snowpeas	
Whole Fried Crispy Snapper GF	\$36
w Asian Greens in a Ginger Orange Soy Sauce	
Wild Caught Barramundi	\$34
w Smashed Kipfler Potatoes, Broccolini, Wilted Spinach & Dill Cream Sauce	
Lobster Mornay	M/P
w Chips, Salad & Seasonal Fruit	

SEAFOOD PLATTER

single \$52 | double \$98

Cold - Fresh Ocean Prawns, Natural Oysters, Sand Crab, Moreton Bay Bugs & Cured Salmon

Hot - Beer Battered Flathead, Lemon Pepper Calamari & Prawn Twister

Seasonal Fruit

Deluxe Platter \$150

Cold - Fresh Ocean Prawns, Natural Oysters, Sand Crab, Moreton Bay Bugs, Housed Cured Salmon

Hot - Kilpatrick Oysters, ½ Lobster mornay QLD Scallops, Beer Battered Flathead, Lemon Pepper Calamari & Prawn Twisters

Seasonal Fruit

SIDES

all \$12

Beer Battered Chips
Veges of the Day
Potato Wedges
Fresh Garden Salad



GRILL

Angus Diamantina Rump 350gm Southern QLD	\$34.50
T-Bone 350gm Killarney, QLD	\$34.50
Wagyu Eye Fillet 200gm Darling Downs w Potato Rosti, Prawn & Calamari Cream Sauce	\$39
OP Rib 500gm Killarney, QLD	\$42.50
Pork Spare Ribs w Smoked BBQ Glaze	\$33.50
Rack of Lamb GF Swan Hill, Victoria w Spinach, Potatoes & Moilee-Tomato Sauce	\$34.50

All meals served w a choice of two from the following: Beer Battered Chips, Mash Potato, Coleslaw, Garden Salad, Mixed Vegetables

Sauces: Red Wine Jus, Green Peppercorn, Diane, Mushroom

OLD FAVES

House Sweet Potato Gnocchi V w Chorizo, Olives, Spinach & Napoli Sauce	\$28
Mushroom Risotto GF	\$28
w Chicken GF	\$32
Chicken QLDer GF Pocketed w Mango & Camembert, Napped w White Wine Shallot Sauce & Roasted Macadamia Nuts	\$32.50
Chicken Parmigiana w Chips & salad	\$26
Chicken Schnitzel w Chips & salad	\$24
Beef & Guinness Pie w Beer Battered Chips	\$22
Bangers & Mash w Onions, Cherry Tomatoes & red wine jus	\$22
Grilled Veggie Stack Eggplant, Zucchini & Tofu w Cashew Puree & Tomato Passata	\$24

CHEESE PLATTER

\$22.00

Selection of quality Australian cheese and accompaniments
See Blackboard for Today's Choices