

Kai.

To begin

Beef tartare, confit garlic, caper, red onion, pickles, egg. <i>Add chargrilled bread \$5.</i>	19.0
Duck liver paté, sour cherry, fennel rye.	18.0
Szechuan, smoked salt calamari, malt vinegar aioli.	18.0
Char grill octopus, bbq corn, cucumber, pickled paw paw, capsicum, salsa verde.	23.0
Cumin roasted cauliflower tart, pickled onion, curry leaf, saffron yoghurt.	19.0
Haloumi fries, chimichurri yoghurt, spring onion, pickled daikon.	21.0
Chargrilled sour dough, confit garlic, extra virgin. (3). <i>Add extra slice for \$2.</i>	12.0

Mains

1/2 Kilo mussels cooked in garlic, white wine and chilli coconut broth, served with crusty loaf.	27.0
Local reef fish, served pan fried, asparagus, edamame, seaweed, citrus herb emulsion.	MP
BBQ pork belly, bacon, potato, apple, fennel, thyme, port infused current jam.	34.0
Braised lamb shoulder, smoked eggplant, peas, capsicum, tomato, basil compote.	35.0
Yellow curry seafood, reef fish, mussels, prawns, squid, coconut, watermelon, rice.	33.0
Roasted beetroot, edamame, carrot, risotto, goats cheese, dukkah.	31.0

From the Grill

Smoked 24 hour brasied, beef brisket steak.	34.0
300gm Porterhouse beef steak, marble score 3+.	45.0
200gm Grass fed Eye fillet.	42.0
<i>All served with, rosemary garlic potatoes, coleslaw & house condiments.</i>	
Classics	
Chicken Cordon bleu.	32.0
Crumbed chicken, smoked ham, Swiss cheese, served with house salad and fries.	
Sausages and mash.	30.0
Beef, truffle and mushroom sausages, creamy mash potato, onion gravy.	
Fish and chips.	28.0
Beer battered or chargrilled local reef fish, served with house salad, fries, lemon, malt vinegar aioli.	

Sides

Rosemary garlic sea salt fries.	10.0
House salad.	10.0
Rosemary garlic chat potatoes.	10.0
Chilli salt onion rings, aioli.	10.0

Kids

Steak and chips.	10.0
Chicken nuggets and chips.	10.0
Battered Fish and chips.	10.0
Spag bol.	10.0
Vanilla ice cream with strawberry or chocolate topping.	5.0

No changes to the menu. Please advise waitstaff of dietaries. Not all ingredients listed.

Eat, consume, feed, partake, devour.