CHEF'S SPECIALS

-ENTREES & PIZZAS-

OYSTERS KILPATRICK – bacon and homemade spicy sauce topped oysters finished in the wood fired oven – $3 each

EGGPLANT PARMIGIANNA – layered eggplant, napolitana sauce and melted cheese, finished in the woodfired oven, served with garlic bread $14

BEEF SALAD – marinated beef strips sautéed with mushrooms, tossed with rocket, fennel and shaved parmesan cheese $16

SEARED SCALLOPS – prosciutto wrapped asparagus, grilled halloumi, hollandaise sauce and seared scallops $18

TASTING PLATE – crumbed chicken bites, grilled sausage, grilled halloumi, arancini, parmesan crusted whiting, smoked salmon, prosciutto, olives, dip and grissini $31

PIZZA UNO – pizza bianca with cauliflower cream sauce, mozzarella, asparagus, mushroom, truffle oil and prosciutto $24

PIZZA DUE – fresh italian sausage, pepperoni, cacciatore, red onion, chilli and special spicy sauce $24

-MAINS-

SEAFOOD PLATTER – chili mussels, seafood salad, moreton bay bug, grilled fish, soft shell crab, grilled prawns, scallop skewers, calamari, smoked salmon, tartare sauce and wedges
For One $48 – For Two $80

CHICKEN MARSALA – pan fried chicken medallions served with mashed potato, asparagus and creamy marsala sauce $28

PRAWN FETTUCCINI – fettuccini pasta tossed with prawns, onion, garlic and a sundried pesto cream sauce $34

LAMB RUMP – sweet potato mash and char grilled lamb rump, topped with crumbled fetta and a rocket, fennel and beetroot salad $33

VEGETABLE STACK – spinach and ricotta stuffed zucchini boat, grilled capsicum, grilled eggplant, field mushroom, goat cheese and napolitana sauce $25

BAKED GNOCCHI – handmade potato gnocchi tossed in beef bolognaise, topped with buffalo mozzarella and finished in the oven $28

SEAFOOD SPAGHETTI – spaghetti pasta tossed with moreton bay bug, clams, scallops, cherry tomato, spinach, onion, garlic, white wine and olive oil $34

MIXED RISOTTO – italian rice tossed with fresh italian sausage, chicken, mushroom, pumpkin and spinach, topped with shaved parmesan cheese $31

FISH OF THE DAY – crispy skin salmon, sweet potato mash, asparagus, grilled prawns and hollandaise sauce $36

SURF AND TURF – char grilled black angus scotch fillet, oven roasted vegetables, beer battered bugs and mushroom sauce $40

GUEST BEER

EAGLE BAY – Citrus IPA – 5%
Limited Addition Brewers Series
sml $8.00 / lrg $12.00 / jug $22.00

WINE SPECIALS

HOUSE WHITE – Sauv Blanc – WA
Glass $7.00 / Btl $28.00

HOUSE RED – Cabernet Merlot – WA
Glass $7.00 / Btl $28.00

COCKTAIL SPECIALS

BAILEYS MOCHA (barista made mocha with baileys irish cream, cream and chocolate powder) $10.00

CAMPARI SPRITZ (campari, san martino prosecco, soda and a slice of orange) $12.50

LUNCH SPECIALS

-available until 5pm daily-
served with chips or salad

SOFT SHELL SANDWICH – soft shell crab, rocket, tomato, avocado and sweet chilli sauce on a toasted mini bread loaf $20.00

CHICKEN CAESAR SANDWICH – char grilled chicken, bacon, lettuce, parmesan and caesar dressing on a toasted bread loaf $19.00

SALMON SANDWICH – smoked salmon, avocado, spinach and aioli on a toasted mini bread loaf $19.00

CHICKEN PIADINA – chicken, avocado, bacon, aioli, spinach and cheese in a pizza dough flatbread sandwich $18.00

STEAK SANDWICH – grilled porterhouse steak, caramelized onion, cos lettuce, tomato and aioli on a toasted mini bread loaf $20.00

DESSERTS

STICKY DATE PUDDING – served with homemade butterscotch sauce and vanilla ice cream $12.50

TIRAMISU – italian trifle made with ladyfingers, coffee, liqueur, chocolate and mascarpone cheese $12.00

CRÈME BRULEE (GF) – burnt cream custard served with vanilla ice cream and fresh strawberries $11.50

COCONUT PANNA COTTA (GF) – italian cream dessert served with berry compote and toasted coconut $11.50

STRAWBERRY SLICE – layered puff pastry stuffed with vanilla cream custard and sliced strawberries, served with mixed berry compote and ice cream $12.50

CHOCOLATE TART – chocolate shell filled with toffee, white chocolate mouse and meringue, served with cream $12.00

PROFITEROLES – filled with chocolate hazelnut custard and topped with creme anglaise $12.00

CHOCOLATE DECADENCE (GF) – flourless chocolate cake, chocolate ice cream, chocolate coconut rum ball and fresh cream $12.50

CHOCOLATE PUDDING – layered chocolate hazelnut brownie and moist chocolate pudding, served warm with vanilla ice cream, crumbled meringue and white chocolate $11.50

CHEESECAKE – white chocolate passion fruit cheesecake, crème anglaise, strawberry ice cream and fresh strawberry $12.00

ICE CREAM – choice of 3 scoops $7.50 (chocolate, vanilla, strawberry or mint choc)