



## OYSTERS

SIX / DOZEN

NATURAL - <i>lemon</i> <sup>(GF)</sup>	28	56
CHARDONNAY VINEGAR - <i>shallot</i> <sup>(GF)</sup>	29	58
JALAPENO & LIME <sup>(GF)</sup>	29	58
TEMPURA - <i>wakame + ponzu mayo</i>	29	58

## BREADS

WARMED TURKISH BREAD - <i>evoo, balsamic, hummus, sundried tomato pesto</i>	16
TOASTED SOURDOUGH - <i>goat cheese, confit garlic, balsamic, evoo</i>	15
<i>GF BREAD AVAILABLE   EXTRA BREAD +3</i>	

## SMALL SHARE PLATES

WARM MEDITERRANEAN OLIVES - <i>garlic, thyme</i> <sup>(GF) (V)</sup>	10
DUCK LIVER & PLUM PATE - <i>crispy pancetta, pickled vegetables, chilli jam, crostini</i>	28
	<i>EXTRA CROSTINI +5</i>
BYRON BAY BURRATA - <i>dried fig marmalade, San Daniele, evoo, basil</i> <sup>(GF)</sup>	26
BABY SQUID - <i>Asian slaw, lemon, sesame ginger mayo</i>	23
KINGFISH CEVICHE - <i>sesame yuzu dressing, jalapeno &amp; cucumber salsa</i>	27
WAGYU MS7+ BRESAOLA - <i>rocket, pine nut, truffle mayo, parmesan</i> <sup>(GF)</sup>	26
BEEF TARTARE - <i>100% grass fed beef fillet tartare, smoked applewood</i>	31
	<i>EXTRA CROSTINI +5</i>
TEMPURA ZUCCHINI FLOWERS - <i>ricotta, dill, fennel, citrus glaze</i> <sup>(V)</sup>	27
SASHIMI - <i>Ora King salmon, ponzu, semi dried tomato tapenade</i>	26
LARGE MORETON BAY BUGS - <i>garlic, chilli, lemon butter</i> <sup>(GF)</sup>	43
SIZZLING GARLIC PRAWNS - <i>tomato, garlic &amp; herb butter, lemon</i> <sup>(GF)</sup>	34
	<i>ADD EXTRA +9</i>

## SALAD

CAESAR SALAD - <i>cos, crispy pancetta, croutons, Parmesan, soft egg, anchovies</i>	24
<i>ADD MARINATED CHARGRILLED CHICKEN +8 / ADD SAUTÉED GARLIC PRAWNS +14 / ADD AVOCADO +5</i>	

10% SURCHARGE APPLIES ON SUNDAYS. 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.  
ELECTRONIC PAYMENT SURCHARGES APPLY.

## MAINS

BARRAMUNDI - <i>pan-fried, chorizo, mussels &amp; truss cherry tomato</i>	42
TIGER PRAWN RISOTTO - <i>abalone, lemon scented crème fraiche, caviar</i> <sup>(GF)</sup>	39
CHICKEN BREAST - <i>baby spinach, potato fondant, black truffle paste, champagne sauce</i> <sup>(GF)</sup>	45
SEAFOOD LINGUINE - <i>lobster, clams, prawns, chilli, garlic, evoo, fresh herbs</i>	41
POMODORO CASARECCE - <i>roasted cherry tomato sauce, Byron Bay stracciatella, evoo, basil</i> <sup>(V)</sup>	34
MUSSEL HOT POT - <i>garlic, white wine, fresh herbs, cream, crusty bread</i>	39
GRILLED NZ WHOLE SOLE - <i>vongole clams, lemon butter sauce</i>	56

## CHAR GRILLED PREMIUM BEEF <sup>(ALL GF)</sup>

STEAKS ARE GARNISHED WITH ONION MARMALADE + VINE TOMATO

200G ANGUS EYE FILLET - <i>free range, pasture fed - VIC</i>	56
300G AGED RIB-FILLET - <i>MB2+, grain fed - QLD</i>	54
300G ANGUS STRIPLOIN - <i>120 days grain fed - TAS</i>	48
ADD 2 LARGE LOCAL CATCH PRAWNS	+18
ADD 1/2 LARGE MORETON BAY BUG	+15

### CHOOSE YOUR SAUCE +3

RED WINE JUS <sup>(GF)</sup>  
PEPPERCORN <sup>(GF)</sup> | BEARNAISE <sup>(GF)</sup>

### ADD ARTISAN MUSTARD +2

HOT ENGLISH MUSTARD | HORSERADISH CREAM  
WHOLEGRAIN MUSTARD | SMOOTH DIJON MUSTARD

## SIGNATURES (TO SHARE)

500G BLACK ANGUS CHATEAUBRIAND - <i>truffle mash, broccolini, beans, red wine jus, béarnaise</i>	140
SEAFOOD PLATTER - <i>oysters three ways, grilled fish, king prawns, squid, scallops, Moreton Bay bugs, half lobster, mussels, battered fish, French fries</i>	230

## SIDES

SHOESTRING FRIES - <i>truffle mayo</i> <sup>(GF)</sup>	14
CLASSIC PARIS MASH <sup>(GF)</sup>	13
GREEK SALAD - <i>olives, feta, tomato, cucumber, balsamic, basil</i> <sup>(GF)</sup>	13
ROAST PUMPKIN - <i>honey infused yoghurt</i> <sup>(GF)</sup>	14
STEAMED BROCCOLINI - <i>toasted almonds, confit garlic, evoo</i> <sup>(GF)</sup>	13
PAN FRIED MUSHROOMS - <i>garlic, thyme, fresh herbs</i> <sup>(GF)</sup>	13
ROCKET SALAD - <i>rocket, pear, parmesan</i> <sup>(GF)</sup>	13