

starters

sydney rock oysters - natural (w/ eschallot & raspberry vinaigrette)	1/2 doz 19.0	doz 35.0
schnapper soup or w/ 3 fresh rock oysters	19.0	12.0
traditional chicken liver pate - w/ pistachio & cornichon salad & crispbreads		14.0
prawn & avocado salad - w/ blue swimmer crab tartlets & avruga caviar		20.0
spinach pie - w/ fetta & ricotta cheese, served with tomato & olive salad		14.0
salt & pepper soft shell mudcrabs - w/asparagus on jasmine rice, w/sweet & sour plum dipping sauce (main 36.0)		22.0
garlic prawns - in a light garlic, mushroom, shallot & cream sauce on a bed of rice (main size 34.0)		20.0
calamari lightly fried with a touch of chilli & coriander, served with aioli (main size w/ chips, salad & aioli 29.0)		18.0

mains

grilled blue eye cod & prawns - on sweet potato, vegetables w/ blue cheese sauce		35.0
bbq moreton bay bugs & octopus - w/ bok choy, rice & chilli beurre blanc		39.0
beer battered flathead fillets - w/ mixed leaf salad, fries & wasabi mayonnaise		29.0
grilled barramundi fillet - on grilled mediterranean vegetables w/ lime beurre blanc		32.0
grilled snapper fillet - on vegetable noodles w/ mash, basil oil & lemon butter sauce		33.0
grilled atlantic salmon fillet - on zucchini ribbons, pumpkin mash w/ trout caviar & dill cream sauce		32.0
linguine marinara - prawns/ fish/ calamari/mussels/ napolitane sauce & parmesan shavings		29.0
lobster - mornay or thermidor (light mustard/cream sauce) w/ fries	half 39.0	whole 72.0
eye fillet steak - on mash w/ vegetables, truffle oil & cabernet sauvignon jus		33.0
confit of duck - twice cooked w/ five spices, roasted beetroot, orange segments, red currant & port wine reduction		35.0

side orders

herb or garlic bread		5.0
plain bread - w/ extra virgin olive oil		4.0
greek dips - taramosalata & skordalia w/ marinated green & kalamata olives & crackers		13.0
grilled haloumi cheese - 4 pieces, w/ roma tomato & lemon		12.0
bruschetta - w/ tomato, basil, spanish onion & olive tepeade		12.0
greek salad		14.0
	w/ bbq octopus	20.0
garden salad		12.0
caesar salad		14.0
	w/ grilled chicken	19.0
	w/ smoked salmon	22.0
	w/ prawns	22.0
wedges - w/ sweet chilli sauce & sour cream		9.0
bowl of fries	sml 4.0	lge 6.0

sweets

lindt chocolate tart - w/ coconut gelato		13.0
apple pie - w/ king island cream		13.0
sticky date and fig pudding - w/ butter scotch sauce & cream		13.0
classic vabilla cream brullee - w/ fresh fruit selection		14.0
cheese plate for 2 - w/ king island double brie & blue served w/ dried fruits & lavosh crisps bread		24.0
baklava		5.0
home made chocolate brownie		4.0
almond shortbread		2.0