

Entrée

Tasting Platter For Two - The Sea

Light fried calamari, tender sliced octopus, scallops and king prawns served with aioli and rocket salad 44.00

Tasting Platter - The Land

Lamb sausages, boconcini, salami, stuffed olives, egg plant, roasted peppers, gherkins, sundried tomatoes, artichoke hearts, hommus dip, grilled haloumi with grissini sticks For 2 28.00 For 4 44.00

Grilled Haloumi (GF/V)

Grilled haloumi cheese with rocket leaves, cherry tomatoes and lemon 14.00

Dip Dip Dip

Trio of dips served with focaccia 14.00

Half Shelled Seared Scallops

Sautéed in a delicate orange and cloves reduction topped with prosciutto dust 1/2 doz 22.00

Calamari

Lightly floured fried calamari with lemon and chilli served with aioli and rocket salad Entrée 18.00 Main 29.00

Mussels with Napoli sauce (GF)

Australian mussels with fresh tomato, mixed herbs and napoli sauce served with fresh focaccia 19.00

Coffin Bay Oysters

Natural 1/2 doz 18.00 1 doz 30.00
Kilpatrick 1/2 doz 20.00 1 doz 32.00

Pasta

Linguini Marinara Bianco or Napoli

Hervey Bay king prawns, scallops, calamari, mussels, diced fresh tomato, onion and crushed garlic, lemon and white wine topped with mud crab 31.00

Gnocchi with Eggplant (V)

Homemade gnocchi pan-fried with eggplant, onion, walnuts, cherry tomatoes, spinach, crushed garlic in an authentic napoli sauce (add bacon \$2) 23.00

Gnocchi Carbonara

Diced bacon pan fried with mushrooms, crushed garlic, white wine in a light creamy sauce 23.00

Linguini Calabrese

Salami, olives, pan fried diced bacon with chilli, crushed garlic and onion in rich napoli sauce 23.00

Pumpkin and Pine Nut Risotto (GF/V)

Pan fried roasted pumpkin with pine nuts, onion, garlic, tossed with baby spinach in a saffron broth 22.00

Lasagna

Egg pasta sheets layered with home bolgnese, bechamel and mozzarella cheese 22.90

Pappadelle al Cartoccio

Egg pasta, scallops, calamari and crab cooked in a napoli sauce, topped with king prawn wrapped in baking paper and finished in oven 34.00

Ocean

Zuppa di Pesce

Hervey Bay king prawns, scallops, calamari, mussels, blue swimmer crabs pan fried with garlic and onion cooked in a seafood bisque 29.00

Grilled Salmon (GF)

Salmon fillet medium rare with sweet potato puree, chargrilled asparagus, topped with a grilled scallop 32.00

Grilled Barramundi Fillet

Barramundi fillet served on a bed of mash potato and seasonal vegetables with creamy lemon sauce 31.00

Garlic Prawns

Grilled Hervey Bay king prawns in a creamy garlic sauce on a bed of jasmine rice 30.00

Grilled Moreton Bay Bugs

Grilled Moreton Bay Bugs marinated with sweet paprika, served with lime and butter sauce on jasmine rice and rocket salad *Half kg: 42.00*

Seafood Platter

Lightly floured fried calamari, smoked salmon, grilled barramundi fillet, Moreton bay bugs, Hervey Bay jumbo prawns, scallops, mussels, blue swimmer crabs, oysters natural and Kilpatrick.

Platter for 1: 85.00 Platter for 2: 155.00

Land

Grain Fed Aged Rib Eye ~ 500 gram

Served with garlic rosemary potatoes and green vegetables cooked to your liking and choice of sauce 42.00

Porterhouse Steak 300gsm

Served with garlic rosemary potatoes and green vegetables cooked to your liking and choice of sauce 37.00

Blue : 10 mins Rare : 15 mins Medium Rare : 20 mins Medium : 30 mins Medium Well : 40 mins Well Done : 50 mins

Sauces: Mushroom, Pepper, Lemon, Garlic, Plum,

Surf and Turf (Garlic sauce jumbo prawn and half Moreton Bay bug) 10.00

Lamb Shoulder

Slow cooked lamb shoulder served with fresh herbs, sweet potato puree with sautéed carrots topped with fig red wine sauce 34.00

BBQ Pork Ribs

Slow cooked pork ribs in BBQ bourbon sauce, served with chips and Italian salad 36.00

Chicken Parmigiana

Free range chicken breast crumbed topped with mozzarella cheese and napoli sauce served with chips 24.00

Honey Mustard Chicken

Grilled free range chicken breast topped with prawn cutlets honey mustard, served with rosemary potatoes and sautéed seasonal vegetables 31.00

Our produce is halal certified

Wood Fired Focaccia

Herb (V)

With olive oil and mixed herbs (cheese additional \$1.00)

12.00

Garlic (V)

With crushed garlic, olive oil and mixed herbs (cheese additional \$1.00)

12.00

Bruschetta

Garlic focaccia topped with freshly diced roma tomatoes, spanish onion and fresh basil topped with shaved Grano Padano

15.00

Wood Fired Oven Pizza

BBQ Chicken

Napoli, mozzarella cheese, free range diced chicken breast, pineapple and BBQ sauce

22.00

Calabrese

Napoli, mozzarella, mushrooms, calabrese salami, smoked bacon, Kalamata olives and chilli

23.00

Capricciosa

Napoli, mozzarella cheese, champagne ham, mushrooms and olives

21.00

Margherita (V)

Napoli, mozzarella cheese, oregano and fresh basil

18.00

Marinara

Napoli, mozzarella cheese, tiger prawns, Hervey Bay scallops, calamari, garlic oil, oregano and fresh basil

24.00

Meat Feast

Napoli, mozzarella cheese, champagne ham, calabrese salami, lamb sausage, bacon and BBQ sauce

23.00

Mexicana

Napoli, mozzarella cheese, mild salami, black Kalamata olives, chilli and roasted red capsicum

21.00

Vegetarian (V)

Napoli, mozzarella cheese, mushrooms, olives, spanish onions, garlic oil and roasted red capsicum

21.00

Salads

Warm Chicken Salad

Grilled free range chicken tenderloins on a bed of spinach, cherry tomato, Spanish onions, roasted pumpkin with a honey mustard dressing topped with shaved parmesan cheese 21.00

Warm Balsamic Lamb Salad

Grilled lamb back strap marinated in balsamic vinegar, garlic rosemary and oregano on a bed of rocket, cherry tomato, spanish onions, roasted zucchini with a lemon and balsamic vinegar dressing 22.00

Calamari Salad

Grilled calamari with garlic and lime, served with mixed salad, cucumber, semi dried tomatoes and black olives with a lemon dressing 21.00

Octopus Salad

Marinated grilled octopus served on a mixed green salad with sun dried tomatoes in a lemon dressing 21.00

Italian Salad

Mixed salad, tomatoes, Spanish onion, cucumbers, sundried tomatoes and olives with a balsamic vinegar dressing 9.00

Children's Meals *under 12 years old*

Chicken schnitzel and chips 14.00

Battered fish and chips 14.00

Calamari and chips 14.00

Linguini Bolognese/Napoli 14.00

Sides

Creamy potato mash

Sauteed seasonal vegetables

Bowl of chips 7.00