

# 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