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Starters

Crusty Bread Roll for 2 w/ butter & roast garlic, balsamic and extra virgin olive oil			\$6.90
Bowl of crispy fried Western Australian whitebait w/ garlic aioli & lemon			\$7.90
Oysters w/ red wine vinegar and eschallot dressing & lemon wedges	½ doz \$18.00	doz \$32.00	
Oysters w wakame seaweed, citrus soy, lime, chilli & salmon pearls	½ doz \$18.00	doz \$32.00	
Oysters w/ wasabi flying fish roe & cucumber, chilli, ginger and parsley salsa	½ doz \$18.00	doz \$32.00	

Side Salads

Green Leaf Salad w/ mustard vinaigrette	\$6.50
Rocket, Blue Cheese & Hazelnut Salad	\$9.50
Caprese Salad w/ tomato, basil, & bocconcini	\$9.50

Sides

Bowl of French Fries	\$3.50
Bowl of Steamed Rice	\$3.50
Steamed Green Vegetables	\$6.50

Entrées

Spicy Thai Fish cakes w/ green paw paw salad & house made sweet chilli dipping sauce	\$17.50
Char Grilled Baby Octopus w/ mizuna leaf salad, chive, enoki mushroom, pickled ginger & chilli jam	\$17.50
Pan Seared Calamari w/ rocket leaves, shaved grana padano & preserved lemon gremolata	\$18.00
Tempura Soft Shell Mud Crab w/ wakame seaweed, Asian herbs, sticky black rice & miso sauce	\$18.50
Moreton Bay Bug Meat & Herb Ravioli w/ wilted spinach, Avruga caviar & lemon chive butter sauce	\$19.00
Fresh Sea Scallops w/ truffled cauliflower puree, pancetta & burnt butter sauce	\$19.00
Chilled King Prawns w/ macadamia nuts, Asian slaw, lime, coriander & wasabi pepper sauce	\$20.00

Mains

Tempura Battered Reef Fish Fillets w/ French fries, coconut pickle, lemon wedges & garlic mayo	\$22.50
2 Fish Seafood Soup - <i>Ask your waiter for today's special</i>	entrée \$18.00 main \$26.00
Spring Bay Mussels w/ chilli, lime, palm sugar, Thai basil & Vietnamese mint soup	entrée \$18.50 main \$27.50
Fresh Seafood Medley Linguini w/ garlic, tomato, chilli, parsley, basil & shaved grana padano	\$29.00
Fresh Moreton Bay Bug Meat & Saffron Risotto w/ Italian parsley, English spinach & citrus butter	\$31.50
Pan Seared King Prawns w/ fragrant rice, crispy onion flakes & garlic and coriander sauce	\$32.50
Deep Fried Whole Baby Barramundi w/ Asian vegetables, jasmine rice & house made sweet chilli sauce	\$34.00
Bay Bugs, King Prawns & Yabbies w/ potato salad, mesculin leaves & dill mayonnaise	\$38.50
Coral Trout Taster – A trio of Coral Trout creations - <i>Ask your waiter for today's selection</i>	\$40.00

Seafood Plate for 2 – hot & cold selection including Bay Bugs, King Prawns, Yabbies, Soft Shell Mud Crab Half Shell Scallops, Oysters, Cured Ocean Trout, Octopus, and Battered Reef Fish Fillets \$120.00

Mud Crabs & Crayfish – Available Seasonally - *Ask your waiter for today's availability*

Market Catch– *Ask your waiter for today's selection to pair with 1 of 7 cooking styles*

1. w/ tomato, parsley and shellfish bisque sauce, prawn and prosciutto colcannon & wilted spinach
2. w/ ginger chilli glaze, steamed Asian vegetables & crispy udon noodles
3. w/ garlic and caramel sauce, wok tossed bok choy, choi sum, yellow beans & fragrant rice
4. w/ tamarind Thai curry, poached green paw paw, glass noodles, candlenuts & betal leaves
5. w/ lemon beurre blanc, fresh steamed beans, snow peas, asparagus & kipfler potato
6. w/ fetta, semi dried tomato & pistachio nut crust, warm eggplant salad & green zucchini
7. Daily Chef's Special - *Ask your waiter for today's selection*

Other than Seafood

Fried Haloumi Cheese wrapped in Katafi w/ moghrabieh couscous & tzatziki sauce	entree \$17.50	main \$25.00
Chicken Breast Wrapped in Parma Ham w/ brie, soft polenta, green beans & verjuice jus		\$30.00
Lamb Rack Medallions w/ creamed spinach, rosemary rosti, carrot puree & madeira jus		\$32.50
Avon Valley Scotch Fillet w/ bacon and parsley potato cake, spinach, onion compote & merlot sauce		\$34.50

One Bill per table

\$5.00 per person Public Holiday Surcharge

\$12.50 per BYO bottle Corkage