

# MENU

## TO START

- Grilled Pita Bread (V)** 16  
Roasted Onion Dip and Beetroot Hummus
- Free-Range Pork and Fennel Meatballs** 24  
Parmesan Cream Sauce
- Marinated Grilled Vegetable Antipasti (V)** 23  
Spinach and Artichoke Dip
- Pacific Oysters (GF, DF)** 5.50 ea  
Verjus Mignonette and Lemon

## MAINS

- Veal Wiener Schnitzel** 40  
Potato Salad
- Whole Baby Barramundi (GF)** 41  
Ginger Soy and Herb Salad
- Apulia Pasta (V)** 34  
Wild Mushroom, Truffle, Arugula and Parmesan
- Baked Pumpkin and Quinoa (V)** 34  
Pumpkin, Quinoa, Napoli Sauce, Feta and Parmesan Crust
- Casserole du Jour** MP

## Seafood Platters

- Seafood Platter For One** 69  
Sand Crab, Local Bugs, NZ Green Mussels, Cooked Australian Prawns, Oysters, Tasmanian Smoked Salmon, Cocktail Sauce, Nahm Jim Sauce, Tartare Sauce and Lemon
- Seafood Platter For Two** 135  
Sand Crab, Local Bugs, NZ Green Mussels, Cooked Australian Prawns, Pacific Oysters, Tasmanian Smoked Salmon, Cocktail Sauce, Nahm Jim Sauce, Tartare Sauce and Lemon

## FROM THE GRILL

- Served with choice of one side:**  
Grill items served with herb butter
- Grain Fed Angus Sirloin 250g** 47
- Southern Queensland Lamb Loin Chops** 47
- Chicken Supreme 220g** 39
- Tasmanian Salmon Fillet 180g** 43

## SIDES

- Baked Potato (GF)** 14  
Sour Cream, Cheese and Chives
- Grilled Broccolini (GF)** 14
- Hibiscus Salad (VG, GF)** 10  
Baby Gem, Shaved Radish, Heirloom Tomato, Pecan Vinaigrette
- Crispy Fries** 12  
Sriracha Mayo

## DESSERTS

- Peach Melba Sundae (GF)** 15  
Elderflower Ice Cream
- Lamington Sundae** 15  
Vanilla Ice Cream and Whipped Cream
- Coconut Panna Cotta (DF, GF)** 15  
Passion Fruit and Meringue
- Dark Chocolate Mousse** 15  
Hazelnut Crumb and Cherry Compote

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE

Please let us know if you have any allergies or dietary requirements. 15% surcharge applies on public holidays.

# HIBISCUS

