

## Starters

	<b>Sourdough</b>		7.9
	Served with, Whipped butter, extra virgin olive oil and aged balsamic reduction.		
	<b>Dukah</b>		add 3.0
	<b>Garlic Bread</b>		7.5
	<b>Marinated Olives</b>		4.5
	<b>Oysters</b>		
GF	Natural	Freshly shucked with lemon.	3.4 ea
	Kilpatrick	Grilled with double smoked bacon with our own Kilpatrick sauce & lemon.	3.5 ea

## Something Light

GF	<b>Garlic Bugs or Prawns</b>	Local Bugs or Prawns gently simmered in a light garlic butter & white wine cream sauce, finished with dressed spinach & crusty bread.	
	Local Prawns		22.9
	Local Bugs		23.9
	Bug & Prawn Mix		25.9
GF	<b>Carpaccio</b>	Chef's selection of thinly sliced fresh fish, with extra virgin olive oil, fresh herbs, chilli, garlic & crispy baby capers, finished with a citrus dressing.	18.9
GF	<b>Fresh Local Prawns</b>	Chilled Prawns served over ice with lemon & house-made cocktail sauce.	18.9
GF	<b>Chilli Mussels</b>	Fresh Tasmanian Black Lip Mussels gently steamed in a tomato chilli broth, with lemon and crusty bread.	19.9
	<b>Salt and Pepper Calamari</b>	Crisp golden calamari dusted with our own special spice mix, served with fresh lime & chilli lime aioli.	20.9
	<b>Scallops</b>	Hervey Bay half shell scallops smothered in mornay sauce, lightly gratinated, and served with dressed spinach.	22.9

## Pasta

V	<b>Cannelloni</b>	House-made spinach & ricotta cannelloni, baked with a rich pomodoro sauce, finished with shaved parmesan & spinach.	24.9
	<b>Linguini</b>	Fresh bugs, prawns, mussels, calamari & reef fish, pan seared with extra virgin olive oil, garlic, chilli, butter & white wine. Tossed with linguini, parsley, dill & cracked pepper.	31.9
V	<b>Vegetarian Linguini</b>	Roasted pine nuts, spinach & seasonal vegetables tossed through a pomodoro & white wine cream sauce, with fresh herbs and parmesan cheese.	26.9

Fresh Local Fish

**Finz Crispy Beer Battered Fish & Chips** 26.9  
 Local "line-caught" Spanish Mackerel with a garden salad and tartare sauce.

**Wild Barramudi, Chinook Salmon or Catch of the Day**  
**GF** Grilled with a saffron veloute, 30.9  
 or  
 Baked with a pistachio & pine nut crust, 31.9  
 Served with seasonal vegetables & herb roasted chat potatoes.

House Specialties

**GF Bug & Prawn Curry** (GF without pappadums) 35.9  
 Local bugs & prawns simmered in an Indian style curry broth, served with steamed  
 jasmine rice, house-made green mango chutney & pappadums.  
 Vegetarian Option Available 31.9

**GF Paella** 32.9  
 Traditional Spanish dish served in our cast iron pans with, bug half, prawns, mussels, calamari,  
 reef fish, chicken & chorizo, finished with saffron, chilli, garlic and smokey paprika.

**GF Whole Crispy Fish** 38.9  
 Crisp fried, served with our Thai style sweet & spicy sahn roff sauce with fresh coriander &  
 steamed jasmine rice.

**Seafood Tier for 2** 149.0  
 A selection of chilled & grilled seafood. (see your waiter for details)

Live from the Tank

**GF Mud Crabs** Market Price  
 Cooked in your choice of a,  
 Mediterranean style tomato & chilli sauce, or  
 Thai style sweet & spicy sahn roff sauce.

**Lobsters** (subject to availability) Market Price  
 Your choice of Mornay, simply grilled or grilled with a garlic butter,  
 Served with seasonal vegetables & herb roasted chat potatoes.

Not So Fishy

**GF Chicken** 31.9  
 Oven baked chicken breast with a semi-dried tomato & danish fetta stuffing, served over  
 seasonal vegetables & whipped garlic mash. Finished with a rich red wine jus.

**GF Eye fillet** 34.9  
 Aged, grass fed Tablelands beef fillet, served to your liking over seasonal vegetables  
 & whipped garlic mash. Finished with a rich red wine jus.

**Surf & Turf Option** (Prawn, bug, scallop with Garlic Butter) 44.9

On the Side

Beer Battered Chips 6.9  
 Garden Salad 7.9  
 Spinach, Parmesan & Pistachio salad. 8.9  
 Steamed Jasmine Rice 3.9  
 Seasonal Vegetables tossed through garlic butter 7.9

**V** Vegetarian Option Available  
**GF** Gluten Free Option Available

Surcharge Applies on Public Holidays  
 One Bill Per Table