

bread.

Sourdough Confit garlic butter, sea salt & parsley (V)	10
Sourdough caprese Torn buffalo mozzarella, tomato & basil pesto (V)	12

entrees & mains.

Charcuterie board Cured meats, chicken liver parfait & cheese with assorted bread & crackers	30
Spanner crab croquettes Crème fraîche & watercress	18
Sundried tomato arancini Mozzarella cheese & pesto (V)	16
Truffle fries (V DF)	12
Caesar salad Tossed romaine lettuce with bacon, croutons, shaved parmesan cheese & white anchovies	19
Green bowl Broccolini, kale, edamame, avocado & mint with pistachio dukkah (V)	25
Moreton Bay bug salad Avocado, bacon & watercress	26
Beetroot cured trout Soft herbs buttermilk & caviar (GF)	28
Fish & chips Line caught local battered mackerel with tartare sauce & fries	24
Spaghetti Broccolini, pesto, asparagus, rocket & pine nuts (V)	24
Wagyu burger Lettuce, tomato, pickles, melted cheese finished with bacon jam & fries	26
Chicken burger Fried chicken with pickled cucumber, Kimchi slaw & fries	26
Fish burger Lettuce, tomato, pickles, tartare sauce & fries	26
Plant-based burger Lettuce, tomato, pickles & fries (DF VG)	26



Pan seared barramundi Kale, fennel & broccolini slaw (GF DF)	34
Macadamia prawn pesto Pappardelle pasta	34
Roasted cauliflower Babaganoush, mint & pine nut salad (V DF VG)	36
Char-grilled rib fillet Duck fat kipfler potatoes & jus	40
Butternut pumpkin risotto Pine nuts & sage (V VG available)	28
Vegan mushroom rendang Steamed coconut rice (V GF DF)	28

dessert specials.

Affogato House-made vanilla bean ice cream with early Awinjji coffee ganache & freshly brewed espresso (V GF)	22
Framboise Vanilla bean bavaoises, honey madeleine & raspberry jelly	24
Summer lovin' Vanilla bean & yoghurt mousse, apricot compote with almond sable & frozen yoghurt	28
House favourite - Gianduja Hazelnut crème brûlée, dollop cream, chocolate sponge & golden tuile (GF)	25
Plant-based Chocolate torte, Callebaut NXT chocolate mousseline with spiced cherry & praline (VG DF GF)	28
Local cheese plate Selection of fine cheeses, dried fruits, nuts & crackers (V)	26

kids. 15

Fish & chips

Bolognese

Grilled chicken & chips

kids desserts. 12

Banana split
Sliced banana, ice-cream & topping (V|GF)

Teddy picnic
Teddy biscuits, chocolate dip & ice cream (V)

Seasonal fruit jenga
Sliced seasonal fruit served with yoghurt (V|GF)

(V) Vegetarian (VG) Vegan (DF) Dairy free (GF) Gluten free

Please note: Public Holidays incur a 15% surcharge. Cash not accepted at our restaurant and bar. Credit card surcharge applies.

All our food is prepared in our kitchen where nuts, gluten and other allergens are present – if you have a food allergy please let us know before ordering.

