

bread.

Sourdough 12
Confit garlic butter, sea salt & parsley (V)

Sourdough caprese 16
Torn buffalo mozzarella, tomato & basil pesto (V)

entrees & mains.

Charcuterie board 36
Cured meats, chicken liver parfait & cheese with assorted bread & crackers

Spanner crab croquettes 22
Crème fraîche & watercress

Sundried tomato arancini 20
Mozzarella cheese & pesto (V)

Truffle fries (V|DF) 16

Caesar salad 24
Tossed romaine lettuce with bacon, croutons, shaved parmesan cheese & white anchovies

Green bowl 29
Broccolini, kale, edamame, avocado & mint with pistachio dukkah (V)

Moreton Bay bug salad 26
Avocado, bacon & watercress

Beetroot cured trout 28
Soft herbs buttermilk & caviar (GF)

Fish & chips 26
Line caught local battered mackerel with tartare sauce & fries

Spaghetti 24
Broccolini, pesto, asparagus, rocket & pine nuts (V)

Wagyu burger 26
Lettuce, tomato, pickles, melted cheese finished with bacon jam & fries

Chicken burger 26
Fried chicken with pickled cucumber, Kimchi slaw & fries

Fish burger 26
Lettuce, tomato, pickles, tartare sauce & fries

Plant-based burger 26
Lettuce, tomato, pickles & fries (DF|VG)



Pan seared barramundi Kale, fennel & broccolini slaw (GF DF)	40
Macadamia prawn pesto Pappardelle pasta	36
Roasted cauliflower Babaganoush, mint & pine nut salad (V DF VG)	38
Char-grilled rib fillet Duck fat kipfler potatoes & jus	45
Butternut pumpkin risotto Pine nuts & sage (V VG available)	34
Vegan mushroom rendang Steamed coconut rice (V GF DF)	36

dessert specials.

Affogato House-made vanilla bean ice cream with early Awinjji coffee ganache & freshly brewed espresso (V GF)	24
Framboise Vanilla bean bavaroises, honey madeleine & raspberry jelly	26
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)	28
Plant-based Chocolate torte, Callebaut NXT chocolate mousseline with spiced cherry & praline (VG DF GF)	30
Local cheese plate Selection of fine cheeses, dried fruits, nuts & crackers (V)	26

kids.

Fish & chips	17
Bolognaise	
Grilled chicken & chips	

kids desserts.

Banana split Sliced banana, ice-cream & topping (V GF)	15
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. Crea.

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.

