



Our creative culinary team is looking forward to take you on a tantalizing journey.

Our menu is composed of classic dishes that make up our story alongside new dishes inspired by the locally procured ingredients and our main focus remains on healthy, flavorful and exciting taste.

Our menu has been curated to satisfy everyone.

We'd love for you to try but if you have any dietary requirements we would like to know.

Enjoy your time with us.



Salads

Caesar (sh) (d) (g)	60
baby gem lettuce, turkey bacon, parmesan brioche croutons, caesar dressing	
add local grilled chicken	75
or prawns	85
Wakame (ve) (g)	50
seaweed, edamame, carrots, radish and miso dressing	
Organic beetroot and grilled avocado (ve) (n)	60
with baby gem lettuce, organic tomatoes, mango cashew nuts and balsamic dressing	
Lo + kale (ve) (n)	60
locally grown kale, spinach and strawberries with pecan nuts, dried cranberries and strawberry vinaigrette	
Add goat cheese (d)	65

Cold appetizers

Burrata (v) (d)	65
with local, organic heirloom tomatoes, roasted apricots and white balsamic glaze	
Quinoa, avocado and mango tartare (ve)	50
organic red and white quinoa, red beans, avocado and wasabi mango dressing	
Prawn cocktail (sh)	65
locally sourced prawns, avocado, organic tomatoes and fresh pineapple marie rose sauce	

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Hot starters

Saffron chicken bites (d) (n) almond crusted, with biwaz salad and sumac dip	50
Goat cheese tart (d) (v) (n) (g) organic tomatoes, rocket leaves, almond slivers and balsamic dressing	40
Crispy baby calamari (sh) (d) (g) with harissa aioli and lime	55

Soups

Seafood soup with organic fregula (sh) (g) shrimps, mussels, clams, bell peppers and beef chorizo	50
Watercress and peas soup (v) (d) with organic chia and flex seeds	45

Our signatures

Herb marinated local jumbo prawns (sh) (d) grilled corn, avocado, tomatillos and fresh coriander	130
Organic pumpkin amaretto ravioli (v) (e) (n) (d) (a) with pine nuts, sage butter and parmesan	95
Lo+cale beef burger (d) (g) maple glazed bacon, cheddar, lettuce organic tomatoes and our signature sauce	110

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Marinated lamb chops (d) (g) with leek purée and char-grilled broccolini	165
Corn-fed chicken breast (d) (n) potato gnocchi, zucchini, pine nuts and sun-dried tomato jus	120

From the grill

(With your choice of one side dish and sauce)

Fish (sh)

organic salmon 200g	145
seabass 180g	145

Carnivore

USDA prime beef tenderloin 180g	170
Australian beef ribeye 250g	180
Australian lamb chops	175

Sauces

lemon butter (d)	7
chimichurri (ve)	7
peppercorn	7
mushroom jus	7
peri-peri (v)	7

Spuds

sweet potato fries (ve)	20
mashed potatoes (v) (d)	20
french fries (ve)	20

Vegetables

ginger and garlic string beans (ve)	20
grilled vegetables (ve)	20
sautéed broccolini (v)	20
sautéed mushrooms (v)	20

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Dessert

Classic crème brûlée (g) (d) (e)	45
Marina cake (d) (n) (g)	40
oreo pie with coffee ice-cream hot chocolate sauce	
Slow cooked william pear (ve) (n) with lemon sorbet	40
Orange parfait (d) (n) (e) (g)	45
chocolate glaze, orange segments, pistachio biscuit, hazelnuts	
Sliced exotic fruit plate (ve)	40
dragon fruit, melons, pineapple, berries	



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