

DINNER MENU

ENTREES

BEETROOT CARPACCIO

With whipped goat cheese, candied walnut, orange segment
and micro herbs (V/GF)
\$26

HEIRLOOM TOMATO & BURRATA SALAD

With pickled shallots and basil oil (V)
\$28

TUNA LOIN TATAKI

Lightly seared tuna loin with citrus soy dressing, avocado purée
and wakame salad (GF/DF)
\$32

SEARED HERVEY BAY SCALLOPS

With creamy cauliflower, crispy prosciutto and chive oil (GF)
\$34

YUKHOE-STYLE WAGYU BEEF TARTARE

Korean-style hand-cut Wagyu beef with pear, sesame,
and house-made gochujang soy dressing (DF)
\$36

MAINS

POTATO GNOCCHI WITH PORTOBELLO MUSHROOMS

Tossed in truffle cream sauce with baby spinach
and shaved Parmigiano Reggiano (V)
\$38

PAN SEARED CHICKEN

With smoky chorizo, baby potato, zucchini and romesco sauce (GF/DF)
\$38

PAN-SEARED QUEENSLAND BARRAMUNDI

With Mooloolaba prawn bisque, pomme puree,
mediterranean vegetable mélange and fennel salad (GF)
\$44

SOY & SAKE BRAISED BEEF SHORT RIB

Slow-cooked beef short rib with potato rosti, bok choy
and heirloom carrot (GF/DF)
\$46

GRILLED QUEENSLAND KING PRAWNS

With a salad of Thai basil, coriander, mint, lemongrass, kaffir lime leaf
and nam jim dressing (GF/DF)
\$48

FROM THE GRILL

RUMP STEAK 200G \$45 (GF/DF)
BEEF TENDERLOIN 180G \$52 (GF/DF)
SCOTCH FILLET 300G \$68 (GF/DF)

Served with a choice of **one side** and **one sauce**

Sauce Option:

Red Wine Jus (GF/DF) | Mushroom (GF)
Peppercorn (GF) | Chimichurri (GF/DF/V)

DESSERT

STANTHORPE APPLE FARMER'S CRUMBLE

Ginger scented rhubarb, Old English toffee gelato (V)
\$27

ANTIPODEAN VOYAGE

Mareeba Pineapple, Northern Rivers Rum Madelaine,
shaved coconut, salted macadamia crumb (V)
\$28

AMATIKA CHOCOLATE DOME

With Blood Orange gel, roast hazelnuts (VG/GF/DF)
\$32

SIDES

\$12

Fries with sea salt flakes and aioli
Creamed potato with butter and sea salt (GF/V)
Steamed broccolini with macadamia nuts (GF/DF/V)
Classic garden salad (GF/DF/VG)

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free.

Please note menu items may have come into contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish.
Please speak with a member of our team before placing your order, should you have any allergies or dietary requirements.

All prices include GST. Credit card payments incur a 1.9% surcharge.

15% surcharge applies on public holidays

This is a cashless venue and we accept most debit and credit cards