



Set menu ^{\$}75

Entrees — to share

OYSTERS

natural, with oak aged chardonnay
mignonette & lemon (GF)(DF)

SEACUTERIE

hot & cold seafood tasting plates

Mains — your choice of

CRUMBED BABY WHITING (QLD)
with coleslaw & fries

GRILLED SALMON (TAS)
with wild grains, kale, cherry tomato,
cucumber, sumac & lemon dressing (GF)(DF)

CORAL COAST BARRAMUNDI (QLD)
king prawns, tomato velouté & seared spinach

THAI GREEN CURRY
green vegetables, asian herbs, dumplings &
steamed jasmine rice (DF) with vegan vegetable
dumplings (V) or prawn dumplings

