

# bar.

mixed marinated olives, (unpitted)	8
chargrilled garlic infused flat bread, spiced pistachio dukkah, labneh dip	10
sydney rock oysters, natural (gf)	22 / 42
sydney rock oysters, kilpatrick (gf)	22 / 42
sydney rock oysters, ponzu (gf)	22 / 42
mooloolaba prawn bucket, seafood sauce (gf)	25
salt & pepper squid, yuzu aioli (gf)	22
classic beer battered fish and chips (gf)	29
zimzala chips, aioli (gf)	10
mushroom arancini, roasted tomato dip (gf)	25
<b>tasting (for 2)</b> – salt & pepper squid, yuzu aioli; grilled mooloolaba prawns; sydney rock oysters, natural, kilpatrick & ponzu; tasmanian scallops, brown butter, chilli, lemon, basil (gf)	58
a selection of cheese, lavosh, quince paste	27
pina colada panna cotta, charred pineapple, lime zest, mint, toasted coconut (gf)	17
chocolate hazelnut torte, raspberry coulis, vanilla ice-cream (gf)	17
<b>house wines</b>	
twelve signs wines, tumbarumba, nsw	7 / 29
sparkling classic brut	
chardonnay	
sauvignon blanc	
merlot	

please advise waitstaff of allergies | we are unable to guarantee items will be completely free of allergens | no variations during peak times | SURCHARGE 10% Sunday & 15% public holidays