

# mains.

bangalow pork cutlet, quince glaze, frisee salad, dijon vinaigrette (gf)	37
chargrilled qld beef eye fillet, garlic, chive butter, steamed green beans (gf)	38
confit duck leg, caramelised pear & parsnip puree, buttered baby carrots, pomegranate (gf)	37
blackened pan seared tasmanian salmon, creamy celeriac salad (gf)	37
cone bay barramundi fillet, soba noodles, baby bok choy, lemongrass broth	37
classic beer battered fish & chips (gf)	29
thai noodle salad, peanut sauce, marinated sesame ginger tofu (gf, vegan)	30
<b>seafood platter (for 2) – cold;</b> sydney rock oysters, natural; mooloolaba king prawns; balmain bugs; seasonal salad;	150
<b>hot;</b> spring bay mussels tossed in garlic, lemongrass, ginger, chilli; salt & pepper squid, yuzu aioli; sydney rock oysters kilpatrick; grilled mooloolaba king prawns; beer battered fish, chips, house-made tartare (gf)	

## sides

chips w aioli (gf)	10
steamed green beans, roasted hazelnuts (gf)	10
crispy smashed salt & pepper kipfler potatoes (gf)	10
pear & rocket salad (gf)	10