

## SMALL PLATES

Marinated Olives	V/GF/DF	6
Seared Scallop with Fish Dduja, Date, Lime and nut	GF/DF	6
Fresh Local Seafood Soup served with Crusty Bread	GFA	19
Grilled Noosa Octopus with Tomato, Cucumber and black olives	GF	22
Grilled Queensland Calamari with Garlic Butter or Peri-Peri	GF	24
Sashimi, Ginger, Chilli Jam and Soy	GF/DF	26
Whole Cooked Tin Can Bay Prawns (10 per serve) with seafood sauce	GF/DF	28

## OYSTERS

3.90 each or 22.00 for 6

### Natural

Served with a lemon wedge and a side of red wine and shallot vinegar

### Black Bean

Baked Oyster served with Japanese Omlette and Black Bean Sauce (surcharge 1)

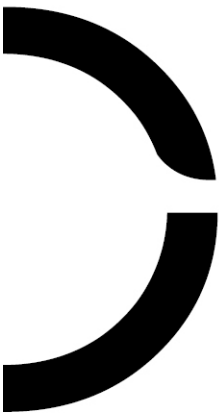
### Russian Style

Served with Vodka, Caviar, Lardons and White Sauce (surcharge 1)

## SIDES

Crusty Cob Loaf with Butter and Tapanade	V	12
Salty Dog Salad, Noosa Reds Tomatoes, Cucumber, Olives and Sea Greens	V/GF/DF	16
Roast Pumpkin, Labna and Almonds	GF	12
Bowl of Seasoned Fries Served with your choice of tomato sauce, mayo, peri peri sauce or wasabi mayo	V	12

# MENU



## A BIT MORE

Grilled Gnocchi, Wild Mushrooms with Truffle and Parmesan	V	28
Grilled Fish of the day with Chips and Salad		28
Miso Marinated Coral Coast Barramundi with Tempura Vegetables and Wasabi Mayonnaise	DF	38
Whole Baked Reef Fish, Chips and Salad	DF	38
Grilled Reef Fish with Black Mussels, Tomato and Saffron Sauce		40
Land Lovers Pink Beef Fillet with Mushroom Fricassee Potato Fondant, Greens and Jus	GF	46

## FOR THE NIPPERS

Steak, Chips, and gravy	GF	18
Battered Fish and Chips with sauce	DF	14.5
Ham and cheese toastie and chips		14.5

## DESSERTS

Boozy Affogato, Macadamia, Chocolate & Ginger	V/GF	16
Cheese board of the day, Muscatels, Quince and Crackers	V	19
Trifle	V	15

# MENU