

## starters

### baguette

served hot with butter

half - 6 whole - 11

### garlic baguette

garlic/herb butter, topped with cheddar and baked to order

half - 7.5 whole - 14

### bruschetta trio

tomato, basil & bocconcini / prosciutto crudo & goat cheese/  
green olive & almond tapenade with roast yellow capsicum

16

### oven baked camembert

baked with olive oil, garlic, thyme & oregano served with baguette  
& crackers, good to share

23

### coffin bay oysters

natural

6 - 30 / 12 - 50

kilpatrick

6 - 35 / 12 - 55

## entrees

### prawn cocktail

rockmelon, avocado, cherry tomato, iceberg and cocktail sauce

e - 25 m - 35

### pink peppercorn chicken fillet

cos lettuce, bacon, poached egg, parmesan and tangy  
sour cream dressing

e - 20 m - 30

### garlic calamari

feta, tomato, black olives, oregano & cucumber with  
lemon/olive oil dressing

e - 22 m - 32

### grilled haloumi

orange, rocket, almond, green olives and balsamic dressing

e - 18 m - 28

### garlic prawns

tail on prawn cutlets, sautéed, garlic lime cream sauce, jasmine rice

e - 25 m - 35

### seafood chowder

fresh barramundi fillet, prawns, mussels and calamari in our seafood  
stock with onions, parsley and cream, served with cheesy baguette

e - 24 m - 34



## mains

- bbq seafood plate** 42  
barbequed barramundi fillet, skewered prawns, calamari and scallops, cocktail sauce, chips and garden salad
- river deck catch** 56  
bbq seafood plate, plus a natural & Kilpatrick oyster, Mooloolaba prawns & Moreton bay bug
- seafood platter for two** 145  
natural and Kilpatrick oysters, Mooloolaba prawns, smoked salmon, Moreton bay bug, barbequed barramundi fillet, skewered prawns, calamari & scallops, creamy garlic green lip mussels, battered snapper fillets, cocktail & tartare sauce, chips, garden salad and fresh fruit
- fish & chips** 34  
fresh snapper fillet, grilled OR beer battered, tartare sauce, chips & garden salad
- teriyaki salmon** 29  
with sesame/soba noodle salad, pickled vegetables and red chilli/coriander garnish
- risotto** 26  
prosciutto, peas, lemon, asparagus, basil, white wine & parmesan
- twice baked duck** 42  
with sauteed bok choy/broccolini/courgette with toasted coconut rice & spicy plum sauce
- macadamia chicken** 26  
with toasted coconut rice, stir-fried vegetables & a mango salsa
- roast pork belly** 26  
mash, apple and pecan salad with calvados/cider sauce



## mains

### **pork spare ribs**

in a bourban/honey sauce with baked potato, sour cream & chives and our tangy coleslaw

**34**

### **beef pappadelle**

ribbon pasta with a beef and mushroom sauce topped with shaved parmesan

**28**

### **rib eye steak**

with sautéed chat potatoes, grilled asparagus, roast tomato and red wine jus

**44**



## side dishes

**grilled prawn skewers with garlic butter (2)**

**15**

**scallop skewers with garlic butter (2)**

**15**

**bug tail with garlic butter (2 halves)**

**22**

**potato or sweet potato chips**

**7**

**sautéed vegetables**

**7**

**garden salad**

**7**

*all our stock and sauces are made in the restaurant and are gluten and preservative free*



## desserts

**all desserts** (add \$1 for cream or ice cream)

10

**crepe suzette**

with caramelised orange and grand marnier sauce

**apple strudel**

with creme anglaise

**crème caramel**

baked vanilla custard with caramel sauce

**lemon tart**

shortcrust pastry with baked lemon custard

**mango cheesecake**

with ginger biscuit crust

**brie**

served with muscatels and crackers

12



## cakes & slices

**chocolate and raspberry mousse slice (gf)**

6

**macadamia and salted caramel slice (gf)**

6

**orange and almond friand (gf)**

6

**cranberry and chocolate brownie (gf) (df)**

6



## liqueur coffee

**liqueur coffee** your choice of liqueur, coffee and cream

18.50

**affogato coffee** coffee shot, vanilla ice cream and liqueur

18.50

**virgin affogato** just the coffee and vanilla ice cream

7.50