

PACIFIC

SEAFOOD – BAR – GRILL

Starters

Cured kingfish with finger lime, dill mustard emulsion and orange verbena reduction (gf)	28
Daily oyster selection – natural with wasabi and sake (gf, df)	5/pc
Mushroom medley with celeriac and broth reduction (v, gf, df)	24
Tempura fried heirloom baby zucchini with almond cream and cress (v)	22
Torched Hervey Bay Scallops, avocado purée, radish and beets	29
Bangalow charred pork belly with mango salsa and sorrel (gf)	26
Black Angus beef carpaccio with quail egg, paprika, aioli and apple celeriac slaw	30

Sides

Parmesan coated chips (v)	12
Sautéed kiplers, thyme aioli (v, gf)	12
Charred greens (v, gf, df)	13
Pacific mixed salad (v, gf, df)	13
Grilled corn on the cob, pecorino (v, gf)	15

Main courses

Charcoal grilled king prawns with pickled vegetables, chilli, herb butter and lime dipping sauce (gf)	45
Pan seared coral trout with nduja bisque and coastal greens (gf)	49
Grilled chicken breast with quandong chimichurri, plum, water chestnut and shimije mushroom (gf, df)	39
Lamb loin with warrigal greens, olive, figs and Jerusalem artichokes (gf)	46
Pacific grilled snapper with chips, caper rémoulade and lemon	39
Charred cauliflower with tahini yoghurt, almond flakes preserved lemon (v, gf)	32 and
BBQ beef short rib with corn on the cob, pickles and corn bread	47

Specials from the asado

Wagyu beef tenderloin (200g)	55
Wagyu beef scotch fillet (350g)	59
Angus prime rib (500g)	79

Each asado special is served with Jerusalem artichokes, charred broccolini and your choice of Mountain pepper berry jus, red wine jus, quandong chimichurri or Maître d'hôtel butter.

Please advise a member of our team if you have any dietary requirements or food allergies.