

# Dinner

## Bread/Olives

Hot baguette, butter	5.5
Dips, roast tomatoes & Turkish pide	15.5
House made Turkish pide, extra virgin olive oil	7.5
Marinated olives	9.5

## Starters

Oysters, watermelon salsa (half/dozen).	19/37
New season pancetta wrapped roast figs, Woodside goats curd & walnut pesto.	22
Duck spring rolls, honey soy dressing.	18.5
Serrano ham, char grilled peach, rocket & blue cheese, pedro ximenez dressing.	19.5
Crispy fried ricotta stuffed zucchini flowers, salsa verde bruschetta.	19.5
Crisp fried local cuttlefish, chilli mayonnaise.	18.5
Organic duck liver pate, grilled bread, cornichons & red onion jam.	18.5
Balsamic roasted beetroot, walnut, pear & Woodside goats curd salad.	20.5

## Mains

Mooloolaba prawn & garlic ravioli, leek confit, lemon beurre blanc.	22/32
Warm crispy skinned duck leg, figs, potato, bacon, beetroot & candied pistachios.	29
Crisp beer battered fish & chips, tartare sauce.	27
Spanner crab spaghetti, red onion, garlic, chilli, parsley & olive oil.	34
Grilled eye fillet of beef, potato galette, thyme roasted mushrooms, jus.	36
Grilled fish, roast artichoke, kipfler potato, Meredith feta, asparagus salad.	34
Bbq veal fillets, crispy potatoes, grilled radicchio, roast pear, Lyonnaise sauce.	35
Bbq Atlantic salmon fillet, sweetcorn & pistachio cous cous, yoghurt dressing.	33

## Sides/Salads

Mash	8.5
Chips	7.5
Steamed green vegetables	10
Rocket & parmesan salad	8.5
Green leaf salad	8.5
Baby gem, blue cheese & walnut salad	10
Greek salad	15

Prices will increase by 15% on all public holidays

*We accept Bankcard, Mastercard, Visa & Eftpos (no cash out). One bill per table*

*Please inform wait staff of any allergies each time you place an order -  
not all ingredients are listed on the menu.*