



STARTERS

Soup of the Day – \$13

Soup of the day, Baguette, Pepe Saya Butter

Prawn Cocktail – \$22

Mooloolaba Tiger Prawns, Baby Gem,
Sriracha Mayo (GF)

Pork Pistachio and Duck Terrine— \$20

Mustard, Pickled Cauliflower, Cornichons (DF)

Cesar Salad for Two – \$32

Baby Cos, Anchovy, Bacon, Parmesan, Croutons
Prepared tableside

SIDES

Olives – \$10

Herb Marinated Olives, Feta, Crostini

Beer Battered Fries (GF) – \$12

Steamed Broccolini – \$12

Lemon, Olive Oil (GF, DF)

Salad of Mixed Leaf – \$12

Classic Vinaigrette (GF, DF)

Roasted Baby Potatoes (GF) – \$12

East 33 Sydney Rock Oysters Single \$6 / Half Dozen \$30 / Dozen \$48

Today's Best Sydney Rock Oyster,
Lime Granita (GF, DF)

PASTA

Butternut Pumpkin Ravioli \$22 entrée - \$32 main

Ravioli, Brown Butter, Sage, Ricotta,
Macadamia Nuts (V, N)

Crab Linguine \$26 entrée - \$38 main

Fraser Island Spanner Crab, White Wine, Chilli,
Garlic Butter

MAINS

Fish of the Day – \$37

Fish of the Day, Baby Potatoes, Sauce Vierge
(GF, DF)

Grimaud Duck – \$38

Pan Seared Duck, Potato Terrine, Broccolini,
Sherry Jus (GF)

Southern Ranges Sirloin Mb4 – \$46

250g Served with your Choice of Side and
Béarnaise Sauce (GF)

Beef Chateaubriand – \$110

500g Grass Fed Tenderloin served with Béarnaise
Sauce, Red Wine Jus, and your Choice of Two Sides.
Prepared tableside
Please allow 45 minutes

DESSERTS

Crêpe Suzette - For two \$28

Oranges, Grand Marnier, Vanilla Ice Cream
Prepared table-side

Apple tart – \$15

Parisienne Apple Tart, Vanilla Ice Cream
Please allow 15 minutes

Cheese plate – 1 Cheese for \$15/3 Cheeses for \$35

Cheese Plate Selection of Australian-Made Cheese,
Lavosh, Quince

Classic Affogato – \$15

Classic Affogato, Espresso, Vanilla Ice Cream and
Brookie's Macadamia and Wattleseed Liquor