

## bread

Herb & garlic Turkish bread <b>(v)</b>	8
Tomato, Spanish onion & basil bruschetta with balsamic glaze <b>(v)</b>	10

## entrée

Blue Swimmer Crab Salad lemon, lime, chilli, ginger & soba noodles with Asian slaw	e. 19.5 m. 35
Quail chimi churri marinated, preserved lemon, chickpea & chorizo salad with a minted pea salsa	e. 19.5 m. 35
Oysters natural with rock salt & lemon <b>(g)</b> kilpatrick <b>(g)</b> natural topped with wakame, crème fraiche & salmon caviar – ½ doz	18.5/35 19.5/37 25
Roast Pumpkin Salad roasted pumpkin, fetta, snow pea sprouts with pear & mixed leaves, dressed with balsamic vinaigrette <b>(v) (g)</b>	e. 18.5 m. 33
Moreton Bay Bugs grilled with saffron & dill butter on mixed leaves <b>(g)</b>	e. 19.5 m. 35
Potato Gnocchi with prawns, garlic & lemon butter finished with fresh chopped parsley	e. 18 m. 32.5
Scallops seared & served on a saffron cauliflower puree capsicum coulis & caviar <b>(g)</b>	e. 19 m. 34
Vegetarian Spirals with semi dried tomatoes, marinated artichoke, mixed mushrooms & bocconcini <b>(v) (g)</b>	e. 17.5 m. 31.5

**(v)** = vegetarian

**(g)** = gluten free (please ensure wait staff are aware of special dietary requirements)