



Monday nights

Italian Night

Go Italian! All pizzas \$20. All pastas \$30.

Tuesday nights

300g Cape Grim Rump Steak \$24 (gf, no fries)

300gm Cape Grim aged rump with your choice of mushroom sauce, pepper sauce or garlic & herb butter, served with fries & salad

Upgrade your steak \$8.00 (gf)

Make it surf & turf with a Moreton Bay bug baked with garlic & herbs butter

Add a glass of Redbank Merlot or Shiraz \$7.00

Wednesday nights

Slow-cooked BBQ Ribs, 500gm \$28

Slow-cooked chipotle & plum pork ribs, served with creamy coleslaw, chips & house-made BBQ sauce

Thursday nights

Boardwalk Seafood Tower for Two \$69 (gf available, no fries)

Locally caught tiger prawns, Moreton Bay bugs, Pacific oysters, Szechuan pepper calamari, tempura prawns, beer battered fish & fries, served with fresh salad, cocktail sauce, tartar sauce & lemon wedge. For two to share

Upgrade to the Deluxe Tower \$15 (gf)

Add: Seared scallops with wakame & wasabi aioli, smoked salmon & nam jim mussels

A 15% surcharge applies on public holidays

A credit card surcharge applies in all credit transactions



DINNER MENU

“One cannot think well, love well, sleep well,
if one has not dined well.”

Virginia Woolf

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Starters

Toasted sour dough (v) Thyme, mushroom & truffle paté	12
Pizza bread (v) Confit garlic & fresh basil	12
½ Dozen Pacific oysters Natural (gf)(df) Chardonnay vinaigrette (gf)(df) Chorizo soil & smoky BBQ sauce	24
Antipasto Board (gf available) Salami, prosciutto, smoked salmon, marinated char grill vegetables, olives, fetta & toasted sour dough	18
Sand crab bruschetta (df) Toasted Turkish bread, fresh Roma tomato, red onion, sand crab & basil	14

Entrées

Lemon thyme & mushroom risotto (vegan available) Lemon thyme, field mushrooms & chèvre	18/28
Grilled Moreton Bay bug tails (gf) Spiced cauliflower, jamon crumb & coconut dressing	28
Wattle seed & bush spiced kangaroo (gf) Butternut pumpkin, native plum compote & sorrel	22
Grilled ½ shell scallops (gf) Parsnip foam & chorizo soil	22
Beetroot salmon gravlax (gf)(df) Salmon pearls, umibudo sea grapes, finger lime & wasabi	22
Citrus glazed quail (gf)(df) Orange, fennel & ouzo reduction	22
Roast vegetable, couscous & quinoa salad (gf)(df)(vegan) Roast vegetable medley, couscous, quinoa, avocado,	20/30

pepitas, buckwheat & dukkha

Mains

Peppers Seafood Tower for 2 to share	78
Cold Fresh red spot king prawns, bugs, oysters, mussels, smoked salmon & tropical fruit	
Hot Beer-battered flathead, prawn twisters, salt pepper squid & fries served with rye bread, garlic butter, lemon & sauces	
Cape Grim eye fillet 220g (gf) Smashed Jerusalem artichokes, crispy kalettes & jus	42
Sovereign gold lamb rump (gf) Salt bush spiced lamb with garlic mash, roasted asparagus, Dutch carrots & jus	42
Roast confit duck leg (gf)(df) Korma, golden baby beets & Davidson plum jus	40
Fresh Humptydoo barramundi (gf) Coconut beurre blanc & green pawpaw salad	38
Slow-cooked hoisin pork belly (df) Vietnamese salad & honey roasted macadamia nuts	38
Seafood cannelloni Prawns, scallop, sand crab, spinach, parsnip cream, blue cheese & crispy prosciutto	38

Sides

Broccolini with garlic butter (gf) (v)	9
Spiced chat potatoes (gf) (v)	9
Seasonal vegetables (gf) (v)	9
Roquette salad with pear & blue cheese dressing (gf) (v)	9

All sides can be made vegan on request

Desserts

Chef's selection of gourmet sorbets (gf)(df)	12
Panna cotta (gf) with elderflower compressed strawberry & honeycomb	16
Baileys gateau Layered Baileys mousse gateau with salted caramel crisps, espresso crèmeux & raspberry	16
Chocolate & citrus tart Lime curd, crème anglaise, candied Disaronno orange, & tropical fruits	16
Coconut silken tofu (Vegan) Coconut tapioca, Passoa syrup & coconut flake	16
Affogato (gf) Espresso shot with ice cream & choice of liqueur	16
Apple Isle cheese board (gf available) King Island smoked cheddar, South Cape brie & Roaring 40s blue, dried fruits, quince paste & gourmet crackers	28

All desserts are vegetarian