



DINNER MENU

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

Virginia Woolf

A 15% surcharge applies on public holidays
A credit card surcharge applies in all credit transactions

Starters

Toasted sour dough (df) (v) (vegan) Olive oil, dukkah, tomato & olive tapenade	12
½ Dozen Pacific oysters (gf) (df) Natural Chili, coriander & finger lime Smokey prosciutto Kilpatrick	24
Pizza breads (v) (vegan option available) Confit garlic Margarita Basil pesto	12
Bruschetta Vegetable (v) (vegan option available) Sand crab (df)	12 14

Entrées

Twice cooked pork belly & grilled scallops (df) Pineapple & chili jam	24
Wild mushroom risotto (v) Red wine, truffle, thyme & Romano parmesan	18/24
Cleveland Bay red spot king prawns (df) (gf) Smashed avocado salsa, roast capsicum coulis	20
Fig-glazed kangaroo fillet Butternut pumpkin purée, fresh fig & berry gastrique	20
Smokey BBQ tofu (df) (v) (vegan option available) Quinoa, buckwheat, avocado salsa & roquette	18
Fresh Bowen tomato gazpacho (df) (v) (gf available) with crusty Turkish bread	14

Mains

Peppers seafood platter	78
Cold Fresh red spot kings, bugs, oysters, mussels, smoked salmon & sand crab salad	
Hot Grilled barramundi, scallops, salt pepper squid, tropical fruit, rye bread, garlic butter, lemon & sauces	
Cape Grim eye fillet	
220g accompanied with roast garlic & truffle mash potato	42
Sovereign gold label lamb rump	
Roast vegetable polenta, field mushroom & blistered cherry tomatoes	40
Barker's Creek pork cutlet (gf)	
Sweet potato & zucchini rosti with beetroot relish	40
Fresh NQ Barramundi (gf)	
Wild mushroom consommé & Asian greens	38
Chicken supreme (gf)	
Yellow curry, sweet potato & chickpea smash	38
Lemon & dill Tasmanian salmon	
Saffron skordalia, asparagus & crispy skin	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 (gf) (v)	9

All sides can be made vegan on request

Pizza

Grilled eggplant & rosemary (v) (vegan available) Tomato, goat's cheese & hummus	20
Peppers reef & beef Eye fillet, tiger prawns, crab, salmon & Dijon mornay sauce	28
Sweet potato & caramelized onion (vegetarian option available) Prosciutto, roquette, balsamic glaze, herb crème fraîche	20
Chicken & mushroom Red onion, chives, sour cream & chipotle sauce	24

Pasta

Zucchini spaghetti alio (gf) (v) (vegan available) Tomato, lime, chili, baby capers & fresh basil	20
Puttanesca Anchovies, olives, capers & tomato	22
Chicken carbonara Chicken, bacon, mushroom & garlic cream	26
Smoked salmon & pesto Roast pumpkin, baby spinach & garlic cream	28

All pasta dishes are made with egg pappardelle

Desserts

Chef's selection of gourmet sorbets (gf) (df)	12
Grilled pineapple carpaccio (gf) (vegan available) with Szechuan pepper & coconut yoghurt	16
Peanut butter semifreddo (gf option available) with biscuit crumb, banana & chocolate fudge	16
Espresso mousse delight with freeze-dried raspberries & white chocolate snow	16
Vanilla baked cheesecake with Kiwi fruit gel & candied ginger	16
Apple Isle cheese board (gf option available) King Island smoked cheddar, South Cape brie & Roaring 40s blue, dried fruits, quince paste & gourmet crackers	28
Affogato (gf) Espresso shot with ice cream & choice of liqueur	16

All desserts are vegetarian