

BOARDWALK

DINNER MENU

TO SHARE	Garlic bread (GFO)	\$10
	Daily Focaccia	\$12
	Roti Bread with Trio of Dips (V)	\$12
	Tasmanian Barilla Bay Oysters, Half Dozen (GF, DF) <i>Mignonette and Lemon</i>	\$36
ENTRÉES	AAA Grade Tuna Tartare <i>lightly marinated with lemon juice, baby cucumber pickles, avocado salsa and rice cracker, topped with limefinger caviar (GF, DF)</i>	\$28
	Chilled Queensland Tiger Prawns <i>Asian slaw vermicelli salad and kimchi cocktail sauce, green oil and sesame seeds (GF, DF)</i>	\$28
	Chicken Breast <i>slow cooked chicken breast and heirloom cherry tomato compote with smoked yogurt, pesto dressing finished with shaved parmesan and fresh herbs (GF, DFO)</i>	\$26
	Caprese Burrata <i>heirloom tomatoes, kalamata olives, basil dressing, creamy burrata cheese, pinenuts (GF)</i>	\$27
MAINS	Victorian Duck Breast au miel <i>roasted duck breast, medley of seasonal buttered vegetables finished with honey jus (GF)</i>	\$52
	Grilled Humpty Doo Premium Saltwater Barramundi (NT) <i>seasonal vegetables, tropical pico de gallo, toasted macadamia and green oil (GF, DF)</i>	\$49
	Arlo MSA, Premium 100 days grain fed (North Queensland) <i>served with smoked pink pepper cream sauce, charred greens and slow cooked fondant potato (GF)</i>	
	Eye Fillet 200 gm	\$69
SIDES	Sirloin Steak 300 gm	\$48
	Linguine <i>served in a creamy saffron sauce, garlic, heirloom tomatoes, spinach and topped with parmesan (VG)</i>	\$34
	<i>with 5 Queensland tiger prawns</i>	\$49
	Garlic Butter Green Beans <i>sautéed green beans, heirloom cherry tomatoes, topped with toasted sesame seeds</i>	\$16
DESSERTS	Cauliflower pakora <i>with coriander crema and green tomato relish</i>	\$17
	Sautéed potatoes <i>with onion, parsley and garlic topped with smokey yogurt (GF, DFO)</i>	\$16
	Witlof lettuce and shaved pear <i>caramelised macadamia nuts and gorgonzola with honey French dressing (GF, DF)</i>	\$18
	Profiteroles <i>with vanilla bean ice cream and hot chocolate sauce, topped with toasted almonds</i>	\$18
	Bombay Citron and Yuzu Cheesecake <i>with homemade lemon candy</i>	\$18
	Tropical Pavlova <i>soft baked pavlova, fresh cream, seasonal fruit and passionfruit coulis</i>	\$18
	Fresh tart of the day	\$18

[GF – GLUTEN FREE | VG – VEGETARIAN | V – VEGAN | DF – DAIRY FREE | O – OPTION]

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance

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