

Menu

15% SURCHARGE APPLIES TO ALL PUBLIC HOLIDAYS
CREDIT CARD SURCHARGES APPLY TO ALL CREDIT TRANSACTIONS

Starters

Pizza Bread (V) Confit garlic with fresh basil	12
1/2 Dozen Pacific Oysters Natural Mornay Kilpatrick	24
Seafood Tasting Board (gf on request) Oysters, poached bug & scallops 3 ways	32
Sand Crab Bruschetta Toasted Turkish bread with fresh Roma tomato, Spanish onion, sand crab & basil	14
Baba Ganoush Served with crispy flat bread	12

Entrées

Curried Sweet Potato Soup (V) (GF & Vegan on request) Served with roasted chickpeas & toasted sourdough	18
House-made Gnocchi Pumpkin, pine nuts & blistered tomato (V) Chili, lime & sand crab	18 26
Poached Moreton Bay Bug Tails (GF) Served with smoked soubise, morel crisps & pickled radish	28
Scallops 3 Ways Tempura - Bacon confit - Tequila & lime ceviche	22
Crackling Pork Belly Charred fennel, apple espuma & seeded mustard sauce	22

Mains

Peppers Cold Seafood Platter	78
Fresh Red Spot king prawns, Moreton Bay bug, natural oysters, pickled octopus, mussels, smoked salmon & tropical fruits	
Cape Grim 220g Eye Fillet (GF)	42
With marrow confit of new potatoes, baby carrots, green beans & jus	
Braised Lamb Shank	45
Red wine braised lamb shank & creamy polenta	
Drunken Duck Breast (GF)	40
Spiced rum infused duck breast with wild rice, golden beets, crispy brussel sprouts & cranberry jus	
Grilled Salmon (GF)	38
With roasted cauliflower, confit leek, miso garlic sauce & chimi churi	

Mains

Pork Loin Cutlet	38
Served with a blue cheese croquette, apple, fennel & hazelnut salad, & a cider & stout jus	
Egyptian Salad (GF) (V) (vegan)	26
Mixed beans, chickpeas, roasted buckwheat & kasha. Served with avocado, tomato & cucumber salsa & dressed with olive oil & balsamic glaze	

Sides

Broccolini & Garlic Butter (GF)	9
Seasonal Vegetables (GF)	9
Spiced Chat Potatoes	9
Roquette Salad	9
with fresh pear & blue cheese dressing	

Desserts

Chef's Selection of Sorbets (GF)(DF)	12
Tropical Crème Brûlée (GF) Coconut crème with lemongrass & lime praline	16
Espresso Mousse Served with vanilla foam & white chocolate & macadamia biscotti crumb	16
Caramelised Pear Served with honey polenta	16
Ice-cream Sandwich Salted caramel ice-cream between toffee oat biscuits, with chocolate sauce & white chocolate shards	16
Apple Isle Cheese Board (GF on request) King Island smoked cheddar, South Cape brie & Roaring 40s blue, dried fruits, quince paste & crackers	28