



One bill per table or the meals  
will come out separately.

## House Specialities

**Grilled Moreton Bay Bugs with Garlic Herb Butter (GF) \$34.90**

Served with lime, coriander & almond rice and a fresh garden salad

**Prawn & Coconut Curry (GF) \$24.90**

Pan fried local wild caught prawn cutlets marinated with a hint of lemongrass, ginger & garlic.  
Finished in a creamy coconut milk sauce. Served with Jasmin rice & Asian greens.

**Creamy Seafood Marinara Risotto (GF) \$24.90**

Pan fried local wild caught prawns, sea scallops, calamari, reef fish & salmon. Finished with  
Parmesan cheese

**Tempura Battered Honey Sesame Prawns \$23.90**

Local wild caught prawns in a light tempura batter, drizzled with honey and sesame seeds.  
Served on a bed of crispy noodles with a fresh garden salad

**Scallop Mornay \$29.90**

Pan fried Hervey Bay scallops topped with our special Mornay sauce. Served on a bed of  
steamed rice with a fresh garden salad

**Grilled Mediterranean Chicken Breast \$25.90**

Butterflied chicken breast, grilled & topped with sundried tomatoes, fetta, olives, spinach & red onion.  
Served with chips & a fresh garden salad

**Hot & Cold Seafood Platter for Two \$75.00**

Local wild caught prawns, Pacific oysters, seasonal cooked bug, Smoked Tasmanian salmon  
seasonal cooked crab, crumbed local fish pieces, crumbed sea scallops, cuttlefish chips (seasonal),  
calamari rings, house made salad & chips.

*Choose from natural, Kilpatrick or Mornay oysters.*

*Contents of the platters are subject to change without notice*

**Cold Platter for One \$55.00**

Local wild caught prawns, Pacific oysters, seasonal cooked bug, Smoked Tasmanian salmon,  
seasonal local crab, house made salad & chips

*Choose from natural, Kilpatrick or mornay oysters.*

*Contents of the platters are subject to change without notice*

