

DINNER

Available 5.30pm – 9pm Daily

- GF Gluten Free
- V Vegan
- Vegetarian
- Can Be Gluten Free

ENTREES

GARLIC/HERB CIABATTA \$8

Char Grilled Ciabatta with Lashings of Garlic / Herb Butter

FRESH SOUR DOUGH DUKKHA

  \$8

Fresh Sour Dough Served with Whipped Butter and Dukkha

BRUSCHETTA \$14

Char Grilled Ciabatta with Fresh Tomato, Onion, and Basil, Goat Cheese and Drizzled with a Balsamic Glaze

TRIO OF DIPS \$15

Toasted Ciabatta Bread with a Trio of House Made Dips

CHORIZO AND FETA CHEESE BRUSCHETTA \$16

Char Grilled Ciabatta with Fresh Tomato, Spanish Onion, Grilled Chorizo and Feta Cheese and Drizzled with a Balsamic Glaze

CEVICHE FISH \$15

Sea Bass Marinated And Cooked in Lime, Lemon and Orange Juices Topped with Avocado Salsa

CHILLI TOMATO MUSSELS \$20

Local Black Mussels Tossed in a Chilli, Garlic and Tomato Sauce Served with Jasmine Rice and Garlic Ciabatta

SAGANAKI \$19

Pan Fried Haloumi Cheese Served with a Rocket Salad, Chargrilled Ciabatta and Lime Wedge

SEARED SCALLOPS \$20

Seared Scallops on a Bed Of Skordalia Mash and Topped with Grilled Chorizo

BEEF TARTARE \$20

Hand Cut Wagyu Rump Tartar with Cornichons, Toasted Ciabatta, Egg and Parmesan Cheese

OYSTERS NATURAL \$13

Large Pacific Oysters Served with Lemon And Lime Wedges

OYSTERS CAVIAR \$16

Large Pacific Oysters Topped with Cream Cheese Fish Roe and Dill

OYSTERS PASSION \$15

Large Pacific Oysters Served with Bombay Sapphire Gin and Jack & Shanan's House Made Passionfruit Sorbet

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SEAFOOD

CHILLI TOMATO MUSSELS \$27

Local Black Mussels Tossed in a Chilli, Garlic and Tomato Sauce Served with Jasmine Rice and Garlic Ciabatta

OCEAN FIRE \$34

Spicy Asian Stir Fry of Spanish Mackerel, Mussels, Calamari, Prawns, and Vegetables Served with Jasmine Rice served HOT or MILD

CHILLI GARLIC SEAFOOD \$34

Prawns, Mussels, Calamari And Spanish Mackerel Wok tossed with Olive Oil, Garlic, and Chilli, Served with Jasmine Rice and Steamed Broccoli

LIVE MUD CRAB

 MARKET PRICE

Local Live Mud Crab Tossed with Ginger, Chilli, Coriander, Garlic, Lime, Fish Sauce and Soy Served with Jasmine Rice and Steamed Broccoli

CHARCOAL PRAWNS \$30

Charcoal Crumbed Prawns on a Bed of Avocado and Tomato Salsa with a Wasabi Aioli and Shoestring Fries

ATLANTIC SALMON \$36

Crispy Skinned Atlantic Salmon On A Bed Of Rice Noodles, Wilted Asian Greens and a Laksa Broth

WHOLE BABY BARRAMUNDI \$40

Crispy Skinned Whole Queensland Baby Barramundi Served on a Bed of Bok Choy, Broccoli and Jasmine Rice, Served with a Coconut Curry Cream

LINE CAUGHT FISH OF THE DAY \$38

Grilled Fish Of The Day with Chilli, Lime, Coriander Served With Black Rice and Steamed Vegetables

PLATTERS

CORAL REEF PLATTER \$65

Seafood Platter of Charcoal Prawns, Salt and Pepper Squid, Sashimi, Moreton Bay Bugs, Ceviche of Sea Bass, Tiger Prawns and Crab Claws

REEF FEAST \$125

Jack And Shanans Seafood Platter consisting of Teriyaki Blue Swimmer Crab, Salt and Pepper Calamari, Ceviche Of Sea Bass, Tiger Prawns, Chilli Garlic Tomato Mussels, Whole Baby Barramundi, Moreton Bay Bugs, Oysters Of Passion and Garlic Ciabatta

CRAB FEAST \$165

Seafood Platter Consisting of Mud Crab Tossed with Ginger, Chilli, Coriander, Garlic, Lime, Fish Sauce and Soy, Salt and Pepper Calamari, Ceviche of Sea Bass, Tiger Prawns, Chilli Garlic Tomato Mussels, Moreton Bay Bugs, Oysters of Passion and Garlic Ciabatta.

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STEAKS

STEAK AND RED WINE JUS Ⓜ GF

Wagyu Rump \$38 • Rib Eye \$41

With a House Made Red Wine Jus, Roasted Garlic and Parmesan Mashed Potatoes and Steamed Vegetables

STEAK AND FOREST MUSHROOMS Ⓜ GF

Wagyu Rump \$38 • Rib Eye \$41

Forest Mushroom and Garlic Cream Sauce Served with Steak Cut Chips and your Choice of Garden Salad or Vegetables

STEAK AND CREAMY GARLIC PRAWNS Ⓜ GF

Wagyu Rump \$39 • Rib Eye \$42

Topped With Creamy Garlic Prawns Roasted Garlic and Parmesan Mashed Potatoes and Steamed Vegetables

REEF AND BEEF Ⓜ GF

Wagyu Rump \$42 • Rib Eye \$45

Charcoal Prawns and Béarnaise Sauce with Steak Cut Chips and your Choice of Salad or Vegetables

CROC RIBS (GF) \$38

Slow Roasted Crocodile Ribs in a Tomato and Cajun Sauce Served with Mexican Rice and Slaw

SEAFOOD LINGUINE \$35

Linguine Tossed with Spanish Mackerel, Tiger Prawns, Calamari, Local Black Mussels, Garlic, Cream and Dill Topped with Moreton Bay Bugs

VEGETABLE STACK Ⓜ GF Ⓜ V \$22

Grilled Vegetable Stack of Sweet Potato, Eggplant, Zucchini and Beetroot with a Napolitano Sauce Roasted Cherry Tomatoes, Rocket and Finished with a Balsamic Glaze

MEDITERRANEAN CHICKEN AND DILL GREEK YOGHURT SAUCE Ⓜ GF \$30

Chicken Thigh Marinated in Yoghurt, Lemon and Garlic Chargrilled Served with Roasted Mediterranean Vegetables, Couscous and Dill Greek Yoghurt Sauce

LAMB CUTLETS (GF) \$34

Dukkha Crusted Lamb Cutlets Served with Potato Gratin, Broccolini, Carrots and Snow Peas

SIDES AND ADDONS

Roasted Garlic and Parmesan Mashed Potatoes Ⓜ GF Ⓜ V \$7

Steamed Vegetables Ⓜ GF Ⓜ V \$7

Bowl of Shoestring Fries Ⓜ GF Ⓜ V or Steak Cut Chips with Saffron Aioli \$8

Mushroom Sauce Ⓜ GF \$4

SEAFOOD Ⓜ GF \$35

Traditional Risotto Tossed with Spanish Mackerel, Tiger Prawns, Calamari, Local Black Mussels and Napolitano Sauce with Parmesan Wafer and Moreton Bay Bugs

CHICKEN AND CHORIZO Ⓜ GF \$29

Traditional Risotto Tossed with Chicken, Chorizo, Garlic, a Hint Of Chilli in Napolitano Sauce

MUSHROOM AND SPINACH Ⓜ GF Ⓜ V \$24

Traditional Risotto Tossed with Forest Mushrooms and Baby Spinach Topped with Parmesan Wafer

PUMPKIN AND PINE NUT Ⓜ GF Ⓜ V \$26

Risotto with Roasted Pumpkin, Pine Nuts, Baby Spinach and Salsa Verde

RISOTTO

DESSERTS

Available 11.45am – 9pm Daily

- GF Gluten Free
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C BITTER SWEET CLASSIC V \$16
R  Classic Lemon Crepe Served with Lemon Wedges, Vanilla Gelato and Dusted with Icing Sugar

E P MARS/SNICKERS CREPE V \$18
E S Deep Fried Mars or Snickers Bar Encased in a House Made Sweet Crepe Served with Caramel Sauce, Chocolate Ganache and Topped with House Made Caramel Gelato.

C STICKY DATE PUDDING V \$16
House Made Sticky Date Pudding Served with House Made Caramel Gelato and Salted Caramel Sauce

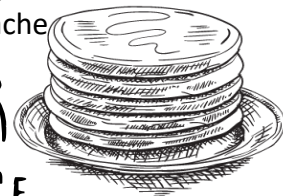
A FLOURLESS CHOCOLATE CAKE GF V \$17
Flourless Chocolate Cake Served with Strawberry Sorbet and Chocolate Ganache

K TRES LECHES CAKE V \$17
Tres Leches is a Three Milks Sponge Soaked in Three Milks After Baking. Served With Whipped Cream, Caramel Sauce and Pepitas

S DULCE DE LECHE CHEESECAKE V \$17
Baked Caramel Cheesecake Served with Double Whipped Cream, Pecans and Toffee Shards

PANCAKES

KIT KAT V \$18
Layered Pancakes Filled with Crushed Kit Kat Topped with Kit Kat Gelato, Kit Kat Finger and Chocolate Ganache



KINDER SURPRISE

GF V \$18
White Chocolate Pancake Stack Layered with Chocolate Hazelnut Sauce and Finished with Kinder Surprise Gelato and Kinder Bar.