

Casual seaside service with food to match. We use the best produce we can find.

Eat Local, support local and just enjoy! We love where we live!!



## MENU

**Baguette with house churned butter 12**

**\* Caprese Salad – Classic heirloom tomato, buffalo mozzarella and basil salad 17**

**Salt & Sichuan Pepper Squid, chilli, garlic, spring onion & coriander 17**

**\*White Peach & Wood Smoked Pancetta, sherry vinaigrette 18**

**Vegetarian Antipasto, olives, dolmades, buffalo mozzarella, basil cashew dip, cauliflower hummus & semi dried tomatoes 18**

**Peppered duck breast, duck rillettes & fresh cherries 19**

**Snapper carpaccio with capers, flying fish roe, dill, aioli 19**

and a bit more...

**\*Chargrilled Beef Fillet Steak, crisp chat, broccolini, creamy peppercorn sauce or sweet chilli and onion jam 38**

**Butter Poached Chicken Breast with roasted Mediterranean vegetable salad 28**

**Grilled Market Fish with Nham Jim and Asian salad 34**

**\*Twice cooked pork belly, Asian slaw & palm sugar caramel 30**

**Potato Gnocchi, with asparagus, artichokes, gremolata, spicy capsicum puree & Woodside Persian feta 26**

**Seafood Plate – Hot and Cold – Pickled fish, peppered mackerel, pickled octopus, grilled Gulf prawns, Hervey Bay scallops & local fresh fish 45**

**Salt & Sichuan Pepper Squid, chilli, garlic, spring onion & coriander 26**

Greek salad 9.5

Chilled Greens 9

Baked baby potatoes with chive sour cream 9.5

Chips & aioli 9