

# DINNER MENU

*Seasonal delights tended with love and care*

## **STARTERS**

Parmesan parker roll  
Scandinavian grain bread,  
whipped mascarpone 12

Seasonal oyster selection **GF**

*Choice of:*

Mignonette

Finger lime and honey

Kilpatrick

**5.5 each**

‡ *Dal Zotto 'Pucino' Prosecco,*  
*King Valley, Victoria*

Yellowtail kingfish tartar **GF, DF**  
Palm hearts and fines herbs 28

Hot smoked salmon **GF**

Witlof, sweet pickled fennel  
and fines herbs 24

‡ *Adelina 'Polish Hill' Riesling,*  
*Clare Valley, South Australia*

Spring asparagus and  
vegetable tartlet **V**  
Whipped Persian fetta 19

‡ *821 Sauvignon Blanc,*  
*Marlborough, New Zealand*

Charcuterie board

Locally and internationally sourced  
cured meats, pickled vegetables,  
Grana Padano with grain bread 22

Airlie beach tiger prawns **GF**  
Garlic and parsley 35

Baby gem and soft herb salad **GF, VO**  
Baby cucumbers, pistachios,  
herbs 17

+ Poached chicken 7

+ Queensland prawns (100g) 13

Calamari with citrus aioli **GFO**  
Sea salt and lemon myrtle 18

Local avocado nourish bowl **GFO**  
Quinoa, kale sesame dressing,  
halloumi and edamame 19

## **MAINS**

Grand Chester eye fillet  
Portobello mushroom, goats curd,  
potato and jus gras 48

‡ *St. Hallett 'Garden of Eden' Shiraz,*  
*Barossa Valley, SA*

Elgin Farm free range  
chicken breast  
Cauliflower and wild rice 38

Roasted Borrowdale Porchetta  
Spanish onion, pomme purée  
and pear 40

‡ *Kooyong 'Massale' Pinot Noir,*  
*Mornington Peninsula, Victoria*

Macadamia crusted salmon  
Soba noodles and Asian herbs 39

Bundaberg eggplant  
Heirloom tomato salad, du puy  
lentils with harissa and labna 32

Crustacean risotto  
Pomodoro, garlic, chilli,  
chervil and crème fraiche  
(*Vegetarian available*) 36

‡ *Corte Giara Pinot Grigio,*  
*Veneto, Italy*

## **TO SHARE**

Marinated Milly Hill lamb shoulder  
Pomme purée and seasonal veg 99

## **AUSTRALIAN GRILL EXPERIENCE**

Chefs' selection of great Australian  
producers simply prepared with  
trussed tomatoes and jus, paired  
with green oak salad and signature  
fat boy chips

Stockyard 200 day grain fed  
rib eye 350g 60

Rosemary marinated Milly Hill  
lamb cutlets 54

*Add: Garlic butter Airlie Beach*  
*prawns (2pcs) 18*

*Moreton Bay bugs (200g) 28*

## **AUSTRALIAN SEAFOOD EXPERIENCE**

From the tropical waters of  
Northern Queensland to the  
ice-cold southern oceans of  
Tasmania, enjoy a selection  
of Australia's best seafood.

**Cold Seafood Platter 120**

Today's selection of oysters (4pcs)

Airlie Beach tiger prawns (6pcs)

Mooloolaba spanner crab (200g)

Tasmanian house  
smoked salmon (80g)

Spencer Gulf Hiramasa kingfish,  
citrus and wasabi (40g)

Moreton Bay bugs (4 halves)

**Indulgent seafood platter 180**

Includes the cold seafood platter  
as well as:

Coffin bay oysters Kilpatrick (4pcs)

Kinkawooka mussels  
pomodoro (200g)

Great Australian Bight  
deepwater flathead (4pcs)

Chargrilled Airlie Beach  
tiger prawns (6pcs)

*Signature fatboy chips, tartare sauce, aioli*

‡ *NV Moët & Chandon Brut Impérial,*  
*Epernay, France*

## **SIDES**

*Any three sides 22*

Pomme purée **V 9**

Green oak salad **VE 8**

Signature fat boy chips with  
parmesan **VG 9**

Charred broccolini  
with almonds **V 9**

*Garden*  
KITCHEN



GARDEN  
KITCHEN & BAR