

ENTREE

Grilled Mediterranean flat bread \mid g fo Infused with garlic oil and herbs	12
Fresh oysters gf, dfo ½ dozen Australian oysters served with a Japanese dipping sauce	30
Local tiger & Endeavour prawns <i>gf, dfo</i> Freshly caught prawns accompanied by a marie rose sauce	30
Barramundi, crocodile & vegetarian spring rolls <i>gfo, df</i> Trio of crisp spring rolls served with nam jim dipping sauce	23
Spinach roulade gf, df Served with a tahini sauce topped with a crispy savoury tuile	18
Rice paper wafer with a spicy avocado salsa $\mid gf, df$ Crispy rice paper wafer topped with avocado salsa	18
Salmon gravlax gf, df Cured salmon with mustard dill glaze and saffron dressed salad.	21

MAINS

Farmers cut Flintstone ribeye steak to share $800g \mid gf$ Rib eye served on the bone with a trio of sauces and chat potatoes	135
$ \begin{tabular}{ll} \textbf{Wild caught barramundi} & gf \\ \textbf{Pan-seared and baked barramundi with fresh tomato salsa.} \\ \end{tabular} $	38
Lamb back strap with a macadamia crust $\mid gf$ Tender lamb back strap with grilled vegetables and a red wine jus	44.5
Asian style pork belly gf, df Slow-cooked pork belly with apple sauce and baked vegetables	38
Vegetarian Spaghetti gfo Seasonal vegetables tossed with a creamy garlic sauce Add prawns - 10	28
Wagyu Rump Steak \mid gf , df Premium Wagyu rump with trio of sauces and chat potatoes	46.5



SALADS

	28
$ \begin{tabular}{ll} \textbf{Hi Tide Salad} & gf \\ \\ \textbf{Spinach, apple, pumpkin, goat cheese, pinenuts} \\ \end{tabular} $	24
SIDES	
Seasoned roasted chat potatoes $\mid gf$	10
Roasted & sautéed seasonal vegetables $\mid gf$	14
DESSERT	
Trio of sorbet df, gf	18
Baked cheesecake Served with pistachio ice cream, mango & thyme salsa	18
	18

