

Breads

Oven-baked garlic cob	8.0
Oven-warmed homemade loaf w confit of garlic & goats cheese	12.0
Vine-ripened tomato bruschetta w rocket & aged feta	12.0
Turkish bread stack w trio of dips	12.0

Entrée

Roasted <i>field mushroom</i> stacked w marinated beetroot, grilled fennel & a spinach & feta salad	16.0
Salt & pepper <i>squid</i> served w salad, chilli jam & aioli	17.0
Tempura <i>scallops</i> atop kumara crisps finished w watercress & pickled ginger salad & wasabi mayonnaise	17.0
Pan-fried tiger <i>prawns</i> & roasted cherry tomato on sourdough w basil oil	17.0
<i>Moreton bay bug</i> atop chilli linguine tossed w rocket, feta & capers	19.0
<i>Lamb & chorizo</i> skewers w herbed yoghurt & garnish salad	16.0
Oysters - natural w lemon & lime kilpatrick special of the day	½dozen 16.0 1dozen 30.0

Seafood Tapas Platter

A mouth-watering experience of the freshest hot & cold local seafood
For 1 38.0 For 2 70.0

BYO wine only

Corkage \$5.0 per person

15% public holiday surcharge

Mains

Roasted beetroot & feta pizza w spinach, caramelised onion, roasted capsicum & raita	22.0
Honey & mustard chicken pizza w spicy chorizo, mushroom, olives, roasted capsicum & caramelised onion	22.0
Tandoori lamb pizza w roast pumpkin, raisins, caramelised onion & raita	22.0
Fettuccine antipasto w roasted red peppers, olives & artichokes in a light Napoli sauce	22.0
Smoked salmon fettuccine w baby capers, avocado & feta tossed through w lemon juice & olive oil	25.0
Gow chee wrappers filled w chicken & prawns served w vanilla bean rice, spicy green curry sauce & pesto	26.0
Fresh fish of the day	Market price
Chilli-seared Atlantic salmon on a chargrilled eggplant & zucchini stack w sauté baby spinach & citrus aioli	29.0
Crispy skin garlic & basil-infused chicken breast on lemon zest couscous w fresh citrus salsa	29.0
Pan-fried sweet ginger duck breast atop roasted beetroot w crispy leek, broccolini & cherry sauce	32.0

Sides

Fries & aioli	6.0
Seasoned vegetables	6.0
Garden salad	6.0

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Serious Steaks

"The Paddler" 300g <i>Rump</i>	23.0
"The Beach Break" 400g <i>T-bone</i>	26.0
"The Ironman" 350g <i>Rib Eye</i> on the bone	29.5
"The Life Guard" 250g <i>Eye Fillet</i>	30.0
"The Burleigh Barrel" 300g <i>Wagyu Rump</i>	33.0
"The Real Man" 750g <i>Rump</i>	37.0

Steaks are served w your choice of chat potatoes **or** chips & seasonal vegetables **or** garden salad & your choice of sauce:

- mushroom
- pepper
- red wine
- hollandaise

Add grilled garlic <i>prawns</i> to your steak	5.0
Add grilled <i>Moreton Bay bug</i> to your steak	9.5

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