

SAND & WOOD

DINNER MENU

TO START

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| Artisan Sourdough (V) With balsamic glaze, olive oil, and dukkah & paprika butter | 14 |
| Pacific Oysters (Each) - Shucked on the shell, with citrus ponzu, and flying fish roe - Kilpatrick | 6 |
| Pumpkin Flowers Stuffed with ricotta and sweet corn, and served with fresh herb salsa, macadamia crumb, and mild Japanese curry | 19 |
| Hot-smoked Grilled Octopus Served with fermented chilli & herbs, pistachio, raisins, and smoked paprika vinaigrette | 22 |
| Beetroot Cured Salmon Beetroot, saké marinated salmon roe, and smoked ponzu | 23.5 |
| Chilled Prawn Platter (14) Large cooked prawns with Marie Rose sauce, and fresh lemon | 41 |
| Four Cheese Arancini (V) Korean gochujang mayonnaise, rocket, and grana padano | 19 |
| Pan-seared Scallops Pancetta, cauliflower purée, pickled mushrooms, and vincotto dressing | 22 |
| Korean Chicken Crispy fried with gochujang sauce Available with cauliflower (VG) | 22 19 |

SOMETHING LIGHT

Add chicken 10, prawn 14 or calamari 13

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| Roasted Beetroot Salad (V) (GF) Candied walnuts, raisin purée, Persian feta, mixed lettuce, caramelised onion, almond flakes, and house-made rosella vinaigrette | 22 |
| Harvest Plate (V) (GF) Black lentils, raisins, cucumber, black rice, leafy greens, pepitas, pine nuts, sunflower seeds, chickpeas, herbs, feta, and pomegranate dressing | 22 |
| Garden Salad (V) (GF) House garden salad with feta, lettuce, cucumber, tomato, onion, and honey mustard dressing | 17 |

LAND AND SEA

Side dish recommended

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| Market Fish With red wine & celeriac purée, julienne celeriac, mushroom sabayon, and pickled mushrooms | 42 |
| Atlantic Salmon With steamed bok choy, chilli purée, fennel velouté, nori crisps, and yuzu | 40 |
| Tandoori Chicken Herbed yoghurt & spice marinated chicken thighs, with cilantro & mint sauce, naan bread, and cumin infused basmati rice | 39 |
| Mediterranean Spice Crusted Lamb Moroccan spiced eggplant, root vegetable medley, extra virgin olive oil, herbed labneh, feta, and macadamia crumb | 44 |
| Five Spice Braised Pork Belly Wilted seasonal greens, mushrooms, and broad bean ragù | 40 |
| Grass Fed QLD Scotch Fillet 300g / Eye Fillet Steak 200gm (GF) Truffled pommes Anna, braised onion, baby carrots, pepperberry jam, and port wine jus | 47 / 52 |

LAND AND SEA *continued*

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| Red Miso & Soy Roasted Cauliflower (VG) With herb oil, chives, furikake, candied walnut, and artichoke & bean purée | 34 |
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PASTA & RISOTTO

Add chicken 10, prawn 14 or calamari 13

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| Risotto (V) (GF) Please ask for today's special | POA |
| Gnocchi (V) Potato gnocchi with baby peas, pumpkin, marinated feta, beurre noisette, sage, and lemon | 33 |

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| Seafood Tagliatelle Char-grilled Moreton Bay bugs, prawns, calamari, spinach, marinara sauce, basil, and grana padano | 44 |
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SIDES

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| Broccoli (V) Steamed broccoli florets with almond flakes, and house-made vinaigrette | 11 |
| Vegetables (V) (GF) Green beans, zucchini, and carrot, with herb salt, and extra virgin olive oil | 11 |
| Brussel Sprouts (V) (VG) Crispy fried with chilli maple dressing | 11 |
| Chips (V) Crispy chips with lemon and rosemary salt | 11 |
| Potato (V) (GF) Creamy potato mash | 11 |
| Rice (V) (VG) (GF) Cumin infused rice | 8 |

CHILDREN'S MEALS

Recommended for children 4-14 years

Served with veggie sticks, hummus & chips, or vegetables

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| Battered Fish Battered flathead fillets and lemon | 14.5 |
| Chicken Breast Crumbed or grilled chicken breast | 14.5 |
| Cheeseburger Beef cheeseburger | 14.5 |
| Lasagna Beef lasagna with cheesy mornay sauce | 14.5 |

DESSERTS

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| New York Cheesecake Rich white chocolate cheesecake, strawberry ice cream, fresh berries, and roasted macadamia crumb | 16 |
| "Coffee Rock" Soft caramel and hazelnut flourless cake, coffee & mascarpone mousse, ice cream, chocolate soil, and whipped cream | 16 |
| Mango & Coconut Tart Coconut mousse, tropical fruit gel, mango glaze, pineapple, and vanilla & almond crumb | 16 |
| Trio of Sorbet (V) Lemon, mango, and raspberry sorbet | 13 |

(V) – Vegetarian (VG) – Vegan (GF) – Gluten Free

Disclaimer: Whilst we take great care in catering for all dietary requirements and the elimination of allergens, we as well as our suppliers utilise machinery and facilities that may handle various allergens. As a result, we are not able to guarantee the complete absence of allergens in our foods and beverages. For further information, please ask your friendly service attendant.

A SURCHARGE APPLIES TO ALL PAYMENTS MADE BY CREDIT CARD

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