

Beachfront

BAR & GRILL

TO SHARE

Bruschetta | M 15 NM 18 (v)

sweet potato, mushroom, balsamic, onion,
on house focaccia

Charcuterie Board for 2 | M 45 NM 48 (lgo)

selection of cured meats, local cheeses,
crisps & jams

Trio of Dips | M 18 NM 21 (lgo,v)

focaccia & chef selection of dips

Salt & Pepper Baby Squid | M 20 NM 23 (lg)

lemon pepper aioli

STARTERS

Oysters (ea) | M 6 NM 9 (lg)

natural - classic mignonette of shallot & pepper

cooked - wakame butter & nori seasoning
- smoked speck & balsamic

Kingfish Crudo | M 25 NM 28 (lg)

ponzu dressing, crisp nori, sweet pickled
jalapenos, nori oil, citrus pearls

Skull Island Prawns | M 27 NM 30 (lg, n)

caramelised onion, white bean puree,
red shiso & toasted hazelnut

Mushroom & Truffle Potato Gnocchi

M 18 NM 21 (v)

truffled mushroom puree, enoki mushrooms,
parmesan & pangrattato

Grilled Octopus

M 25 NM 28 (lg)

romesco, chimichurri, kohlrabi, chilli oil

Wagyu Steak Tartare

M 24 NM 27

truffle, toasted focaccia & preserved yolk

WOODFIRE PIZZA

Gluten free bases available +2

Pilot | M 17 NM 20 (v)

house napoli sauce, bocconcini, fresh basil

Towns | M 20 NM 23 (v, n)

roasted pumpkin puree, artichokes, sage,
pine nuts, parmesan, kale, fior di latte

Oxley | M 23 NM 25 (v, n)

gorgonzola blue cheese, fig, toasted walnuts,
rocket

Flynns | M 30 NM 33

ground wagyu beef, pepperoni, maple bacon,
house napoli, shallots, fior di latte

Rockys | M 30 NM 33

herb & garlic tiger prawns, cherry tomato,
fior de latte, salsa verde

Nobbys | M 29 NM 32 (n)

lemon chicken, fior di latte, macadamia,
red pepper mayo & radicchio

Shellys | M 29 NM 32

spicy sopressa salami, caramelised onion,
baby bell peppers, rocket, fior di latte

Lighthouse | M 26 NM 29 (v, n)

portobello mushroom, truffle salsa,
camembert, spinach, fior di latte

STEAKS

All steaks are (lg), cooked to your liking
served with one side & sauce

350G Eye of Rump | M 42 NM 47
MBS 4-5

300G Flank | M 36 NM 41
MBS 4-5

300G Picanha | M 39 NM 44
MBS 4-5

300G Porterhouse | M 68 NM 73
MBS 4-5

250G Tenderloin | M 50 NM 55
MBS 2+

Our steaks are sourced from the following

BEEF CITY BLACK

Cattle sourced from South East Queensland with consistent flavour and tenderness as a result of being grain fed for 100 days.

PHOENIX WAGYU BEEF

Raised in lush & pristine pastures of South East Queensland before spending 365+ days on grain delivering a rich, soft & delicate Wagyu beef taste.

YARDSTICK

Cattle are selected from vast grasslands of central Queensland, through to the mineral rich pastures of the Darling Downs down to the lush green rolling hills of the Riverina 120 day grain fed.

300g Scotch Fillet | M 63 NM 68
MBS 2-3

500g Rib Eye on the Bone | M 72 NM 77
MBS 2-3

Shared 1kg T-Bone | M 115 NM 125
MBS2+

Shared 1.1kg Tomahawk | Starting from M 149 NM 159
per kilo, see steak display cabinet

CAPE GRIM BEEF

Tasmania 100% Grass Fed, Cape Grim Beef is celebrated for its rich, full-bodied flavour, a result of the grass-fed diet and the clean environment in which the cattle are raised.

SIR THOMAS BLACK ANGUS BEEF

Sourced from the finest Black Angus cattle from farms South East Queensland, grain fed for a minimum of 200 days.

SIDES

Miso Roasted Baby Parsnips | M 11 NM 14 (v, lg, n)
szechuan honey cashews

Pear & Rocket Salad | M 13 NM 16 (v, lg)
manchego cheese, pomegranate dressing

Roasted Rosemary & Confit Garlic Kipflers Potatoes | M 11 NM 14 (v, lg)

Hand Cut Fries | M 10 NM 13 (v, lg)
house salt

Braised Purple Carrots | M 13 NM 16 (v, lg, n)
spiced yoghurt & dukkah

Braised Red Cabbage | M 10 NM 13
smoked speck, tallow fried bread

Buttered Broccolini | M 10 NM 13 (v, lg, n)
preserved lemon butter, toasted nuts & seeds

Truffle Mash Potato | M 12 NM 15 (v)

SAUCE +4

Red Wine Jus

Creamy Trio Pepper

Bone Marrow Butter

Forest Mushroom

Chimichurri

MAINS

Sovereign Lamb Rump

M 42 NM 45

smoked eggplant puree, leeks, olive crumb
& braised grains

Cornfed Chicken Supreme

M 30 NM 33 (lg, n)

sweet corn puree, charred corn, crisp potato,
sugar snap peas, red wine jus & pistachio

Roasted Pumpkin & Sage Risotto

M 30 NM 33 (v, lg)

fried pepita seeds, goats chevre & herb oil

Korean Style Pork Tomahawk

M 45 NM 48 (lg)

house kimchi, sesame greens

Confit Duck Leg

M 36 NM 39 (lg, n)

anise glaze, beluga lentils, roasted beetroot
vinaigrette & candied walnuts

Pan Seared Salmon Fillet

M 33 NM 36 (lg)

charred baby peppers, braised fennel,
cauliflower & saffron puree

DESSERT

Creme Brulee of the Day | M 15 NM 18

sable biscuits

Chocolate Lava Cake | M 20 NM 23

creme chantilly & mixed berries

Sticky Spring Rolls | M 18 NM 21

local banana & jackfruit with ube ice cream

Panna Cotta | M 18 NM 21

sweet corn & coconut, popcorn brittle,
pineapple & mint gel

***Gluten and dairy free options available, see our friendly team**

KIDS all 15

Pizza

ham & pineapple or cheese

upgrade to large +5

Steak

fries & sauce

Chicken Tenders

fries & sauce

**Ask our friendly team
about today's
Daily Specials**