

-tropical tapas-

2.30pm – 7.30pm

coffin bay oysters (df, gf)	½ doz	26
south australia freshly shucked	1 doz	42
coffin bay tempura oysters (df)		
wakame salad wasabi mayo sesame	½ dz	28
bread & hummus (vg)		13
toasted turkish hummus dukkha extra virgin olive oil		
roast pumpkin (vg)		18
masala spiced pumpkin creme chilli jam herbs		
bucket of local prawns (df, gf)		27
locally caught prawns from port douglas cocktail sauce lemon		
local reef fish ceviche (df)		25
coconut tomato avocado red onion chilli tortilla		
bao buns (vg)		27
4 baos tiger prawns chinese crispy chilli cucumber		
green jackfruit empanadas (df, v)		22
green jackfruit pico de gallo hot aioli		
hervey bay scallops (gf)		26
6 hervey bay ½ shell scallops pancetta pangrattato		
truffle arancini (v)		19
mushroom truffle asparagus truffle aioli		
coconut and chilli crumbed calamari (df)		24
tender calamari leafy salad siracha mayo		

peking duck spring rolls (df)	21
asian slaw sweet and sour plum sauce	
charred angus flank steak (df, gf)	25
chimichurri mustard seed marinated asparagus	
seafood platter for 2	80
4 oysters 4 chilled prawns local reef fish ceviche 4 scallops coconut and chilli crumbed calamari grilled local emperor fillet chips salad sauces	

tacos | 2 each

green jackfruit and black bean cheese (v)	14
cajun spiced barramundi pineapple salsa (df)	16
bbq pulled pork jalapeno	15

dessert

torched lemon curd (gf, v)	14
caramelized almonds coconut gelato	
affogato al'café (v)	12
vanilla ice cream espresso frangelico liqueur	