



## a la Carte Menu

### **BREAD**

<b>GARLIC BREAD (v)</b>	7.00
<b>SHAVED SERRANO HAM, BOCCONCINI &amp; PESTO BRUSCHETTA</b>	12.00
<b>SMOKED SALMON, AVOCADO AND CAPER BRUSCHETTA</b>	13.00
<b>BREAD AND DIPS (v) (gf on request)</b>	14.00
TOASTED TURKISH BREAD, GUACAMOLE, TZATZIKI, BASIL PESTO, EVOO	
<b>WARM MIXED OLIVES</b>	12.00
FENNEL AND ORANGE MARINATED, WITH TRUFFLE MAYONNAISE AND TURKISH BREAD	

### **STARTERS**

<b>GRILLED HALOUMI CHEESE (gf)</b>	
TOMATO AND CAPER SALAD GARNISH, BASIL & MINT SALSA	13.00
<b>MUSHROOM AND PARMESAN ARANCINI, TOMATO RELISH</b>	13.00
<b>STICKY SOY GINGER CHICKEN DRUMMETTES (gf)</b>	13.00
PICKLED MAYONNAISE	
<b>GRILLED CHORIZO, TOASTED TURKISH BREAD, AIOLI</b>	13.00
<b>HERVEY BAY SCALLOPS</b>	22.00
HALF SHELL SCALLOPS, SWEET CORN PURÉE, SPECK, GREEN LEAF, AND HEIRLOOM GRAINED SALAD, BALSAMIC PEARLS	
<b>GRILLED WHOLE KING PRAWNS,</b>	18.00
FETA & TOMATO SALAD, AIOLI	

## **SHUCKED PACIFIC OYSTERS** SMALL

**OYSTER NATURAL (gf) COCKTAIL SAUCE, LEMON** 21.00

**KILPATRICK (gf)** 22.00

## **SALADS**

**DUCK SALAD (gf)** 21.00

DUCK BREAST, COS LETTUCE, ROAST BEETROOT, CUCUMBER,  
CHERRY TOMATO, HAZELNUT, DILL APPLE CIDER DRESSING

**GREEK SALAD (gf) (v)** 17.00

VINE RIPENED TOMATOES, CONTINENTAL CUCUMBER,  
CAPSICUM, RED ONIONS, KALAMATA OLIVES, FETTA AND HOUSE  
DRESSING

**SALT AND PEPPER CALAMARI (gf) (v)** 17.00

ASIAN GREEN SALAD, CHILLI RELISH, AIOLI

**CHICKEN CAESAR SALAD** 19.00

GRILLED CHICKEN BREAST, COS LETTUCE, CROUTONS, SHAVED  
PARMESAN, SMOKY BACON, CAESAR DRESSING

## **PASTA AND RISOTTO**

**WAGYU BOLOGNESE** 23.00

PAPPARDELLE, SHAVED GRANA PADANO

**MUSHROOM RISOTTO** 23.00

SWISS BROWN, KING & BUTTON MUSHROOM RISOTTO, SHAVED  
GRANA PADANO CHEESE AND PINE NUTS

**CHICKEN PAPPARDELLE** 23.00

CHICKEN BREAST, SUNDRIED TOMATO, CREAMY MUSHROOM,  
AND GARLIC SAUCE, SHAVED PARMESAN CHEESE

**LAMB RAGU** 24.00

MORROCAN SPICED BRAISED LAMB, TOMATO, SHAVED  
PARMESAN CHEESE, MINTED YOGHURT

**SEAFOOD SPAGHETTINI** 33.00

SCALLOPS, PRAWNS, BABY SQUID, TOMATO GARLIC SAUCE AND  
LEMON GREMOLATA

<b><u>SEAFOOD</u></b>	SMALL	LARGE
<b>GARLIC PRAWNS</b> (gf) PRAWN CUTLETS, CREAMY GARLIC AND CHARDONNAY SAUCE, JASMINE RICE	23.00	39.00
<b>BUGS GALLIANO</b> GRILLED MORETON BAY BUGS, GALLIANO, WHITE WINE AND SHALLOT CREAM SAUCE, STEAMED RICE, SAUTEÉD SPINACH	25.00	48.00
<b>CONE BAY GRILLED BARRAMUNDI</b> RISOTTO, SAUTEED VEGETABLES, TOMATO SALSA, CITRUS BEURRE BLANC		29.00
<b>MACADAMIA CRUSTED BARRAMUNDI</b> BARRAMUNDI FILLET, MASH POTATO, SWEET CORN PURÉE, FENNEL, AND ARTICHOKE REMOULADE, BABY VEGETABLES		33.00
<b>GOLD BAND SNAPPER</b> SNAPPER FILLET, RATATOUILLE, PANFRIED LEMON AND ARTICHOKE DÉsirÉE POTATO, LEMON BEURRE BLANC, CAPERBERRY SALSA		33.00
<b>MOOLOOLABA WHITING FILLET</b> CRUMBED WHITING FILLET, CHIPS, GARDEN SALAD AND TARTARE SAUCE		25.00
<b>SEAFOOD MEDLEY</b> GRILLED MORETON BAY BUG, GRILLED PRAWNS, HALF SHELL SCALLOPS, GRILLED BARRAMUNDI, BABY CALAMARI, GARLIC, AND HERB RISOTTO, LEMON BEURRE BLANC		49.00
<b>GOLDEN OX CLASSIC SEAFOOD PLATTER (FOR ONE)</b> <b>COLD:</b> CRAB, ½ BUG, MOOLOOLABA PRAWNS, OYSTER NATURAL, GARDEN SALAD, DIPPING SAUCES TARTARE, COCKTAIL, AND AIOLI <b>HOT:</b> CRUMBED WHITING, SCALLOPS, CALAMARI, GRILLED WHOLE PRAWNS, CHIPS		69.00
<b>PLATINUM SEAFOOD PLATTER (FOR TWO)</b> <b>COLD:</b> CRAB, BUG, MOOLOOLABA PRAWNS, PACIFIC OYSTERS, FRESH FRUIT, GREEK SALAD DIPPING SAUCES TARTARE, COCKTAIL AND AIOLI <b>HOT:</b> CRUMBED WHITING, SCALLOPS, CALAMARI, GRILLED PRAWNS, MORETON BAY BUG, FRESH FISH FILLET, HERVEY BAY HALF SHELL SCALLOPS, OYSTERS KILPATRICK, AND CHIPS		132.00

## **CHICKEN AND DUCK**

<b>MOROCCAN CHICKEN (GF)</b>	26.00
MOROCCAN CAPSICUM MARINATED CHICKEN BREAST, PEA PUREE, HERBED COUS COUS, SAUTÉED GREEN, PRESERVED LEMON BUTTER SAUCE	
<b>GRILLED CHICKEN SUPREME (GF)</b>	30.00
CHICKEN BREAST FILLED WITH THREE CHEESES AND SUN-DRIED TOMATO, WITH BEANS, MASH POTATO, JUS AND TOMATO AND BASIL SALSA	
<b>ROAST DUCK BREAST (GF)</b>	35.00
DAIKON AND LOTUS ROOT GRATIN, SNOW PEAS, MUSTARD GREENS, ORANGE, FIG AND GREEN CARDAMON MARMALADE, STAR ANISE DUCK JUS	

## **LAMB**

<b>VICTORIAN LAMB RUMP (GF)</b>	29.00
OREGANO AND LEMON MARINATED LAMB RUMP, DÉsirÉE POTATO, PEA PURÉE, BABY CARROT, BORDELAISE SAUCE	
<b>LAMB AND ROSEMARY SAUSAGES</b>	23.00
MASH POTATO, BEANS, BABY CARROTS, RED WINE JUS	

## **BEEF**

ALL STEAK SERVED WITH ROSEMARY DÉsirÉE POTATO  
BROCCOLI RED WINE JUS (GF)

**350G PORTERHOUSE GRAIN FED** 34.00

**250G RIB FILLET GRASS-FED** 34.00

**300G BLACK ONYX RUMP GRAIN FED** 32.00

**200G EYE FILLET GRASS-FED** 36.00

**EYE TOURNADOS GRASS-FED** 35.00

TWO GRILLED 100G EYE FILLET

**STEAK TOPPER** 9.00

ADD GRILLED MOOLOOLABA PRAWN TO ANY STEAK

**PORK KING RIB CUTLET 250G** 28.00

ROSEMARY DESIREE POTATO, BROCCOLINI, APPLE MINT  
SAUCE

## **A SELECTION OF SAUCES AVAILABLE (GF)**

CREAM MUSHROOM                      DIANNE

GREEN PEPPER AND BRANDY          HORSERADISH

HOT ENGLISH MUSTARD                DIJON MUSTARD

SEEDED MUSTARD

## **SIDES**

**DUCK FAT AND ROSEMARY PANFRIED DÉsirÉE POTATOES** 9.00  
WITH ROMESCO SAUCE

**CRISPY CHIPS (GF) TRUFFLE MAYONNAISE** 8.00

**SWEET POTATO CHIPS WITH AIOLI** 9.00

**SAUTÉED BROCCOLINI GREEN BEANS AND SNOW PEAS** 9.00  
WITH ALMOND BUTTER

**SHAVED PARMESAN & PEAR SALAD, ROASTED BEETROOT,** 9.00  
AND COS LETTUCE

## **DESSERTS**

<b>CRÈME CARAMEL</b> (gf) GARNISHED WITH FRESH FRUIT AND CHANTILLY CREAM	12.00
<b>APPLE AND RAISIN CRUMBLE</b> RHUBARB COMPOTE, CANDIED PECANS, VANILLA ICE-CREAM (VEGAN ON REQUEST)	14.00
<b>BOMBE ALASKA</b> SPONGE LAYERED WITH CHOCOLATE, WHITE CHOCOLATE AND RASPBERRY ICE-CREAM TOPPED WITH RASPBERRY MERINGUE, BRANDY FLAMBÉED AT YOUR TABLE	17.00
<b>CHOCOLATE FLOURLESS CAKE (GF)</b> STRAWBERRY ICE-CREAM, CHOCOLATE SAUCE, BLACK CHERRIES, ROMANOFF STRAWBERRIES	14.00
<b>VANILLA BEAN AND HONEY CRÈME BRULEE</b> ALMOND BISCOTTI, HONEYCOMB, VANILLA ICE-CREAM	14.00
<b>ORANGE AND WALNUT CAKE</b> SERVED WITH VANILLA ICE-CREAM AND CHOCOLATE SAUCE	13.00
<b>MACAROON PLATE</b> MACAROON BISCUITS	8.00
<b>CHEESE PLATE</b> BRIE, DANISH BLUE, VINTAGE CHEDDAR, LAVOSH, WALNUTS, DRIED APRICOTS, AND QUINCE PASTE	16.00



## MAINS

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**GRAIN FED BLACK ONYX RUMP 300G**

**GRASS-FED PREMIUM EYE FILLET 220G**

**GRAIN FED PORTERHOUSE 350G**

ALL STEAK SERVED WITH ROSEMARY DESIREE POTATO  
BROCCOLI RED WINE JUS (GF)

**CHOICE OF SAUCES AND MUSTARDS:**

CREAMY MUSHROOM DIANNE  
HORSERADISH GREEN PEPPER AND BRANDY  
HOT ENGLISH MUSTARD DIJON MUSTARD SEEDED MUSTARD

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## DESSERTS

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**CRÈME CARAMEL (GF)** GARNISHED WITH FRESH FRUIT  
AND CHANTILLY CREAM

**FLOURLESS CHOCOLATE CAKE (GF)** STRAWBERRY ICE CREAM, CHOCOLATE  
SAUCE, BLACK CHERRIES, ROMANOFF STRAWBERRIES

**VANILLA BEAN AND HONEYCOMB CRÈME BRULEE**  
ALMOND BISCOTTI AND HONEYCOMB, VANILLA ICE-CREAM

**ALL-INCLUSIVE \$43.00 PER PERSON**



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## 1ST COURSE

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- Fresh seafood Chowder
- Fresh Mooloolaba King Prawns with a tomato and avocado salad.

**Houghton Quill Pinot Noir Sparkling 100ml flight**

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## 2ND COURSE

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- Coffin Bay Pacific natural oysters with cocktail sauce and lemon (4)
- Coffin Bay Pacific oysters Kilpatrick (4)
- Hervey Bay Scallops sweetcorn puree, speck, green leaf & heirloom grain salad, balsamic pearls

**GB Semillon Sauvignon Blanc 100ml flight**

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## 3RD COURSE

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- Prawn cutlets, creamy garlic & chardonnay sauce jasmine rice
- Salt and peppered calamari, with Asia green salad, chili relish aioli
- Bugs Galliano, Moreton Bay bugs quickly seared then flambéed in Galliano cream, buttered spinach, steamed rice

**GB Pinot Griggio 100ml flight**

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## 4TH COURSE

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- Macadamia crusted barramundi fillet, mash potato, sweet corn puree, fennel and artichoke remoulade, baby vegetables
- Fish of Day Ask you, waiter
- Gold band snapper, ratatouille, pan-fried lemon and artichoke desire potatoes, lemon beurre blanc, caperberry salsa
- **GB Chardonnay 100ml flight**

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## 5TH COURSE

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- Crème caramel (GF) garnished with fresh fruit, chantilly cream
- Flourless chocolate cake, Strawberry ice cream, chocolate sauce black cherries, Romanoff strawberries
- Vanilla bean and honey creme brulee, almond biscotto honeycomb, vanilla ice-cream

Coffee and tea with chocolate mints

**ALL INCLUSIVE \$71.00 PER PERSON**  
**WINE FLIGHT \$20.80 PER PERSON**





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## ENTREES

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**SALT & PEPPER CALAMARI** (GF), ASIAN GREEN SALAD, CHILLI RELISH, AIOLI

**DUCK SALAD** (GF), DUCK BREAST, COS LETTUCE, ROAST BEETROOT, CUCUMBER, CHERRY TOMATO, HAZELNUT, DILL APPLE AND CIDER DRESSING

**MUSHROOM RISOTTO**, SWISS BROWN, KING AND BUTTON MUSHROOMS, SHAVED GRANA PADANO CHEESE AND PINE NUTS

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## MAINS

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**CONE BAY GRILLED BARRAMUNDI**, RISOTTO, SAUTÉED VEGETABLES, TOMATO SALSA, CITRUS BEURRE BLANC

**VICTORIAN LAMB RUMP** (GF), OREGANO AND LEMON MARINATED LAMB RUMP, DESIREE POTATO, PEA PUREE, BABY CARROT, BORDELAISE SAUCE

**GRILLED CHICKEN SUPREME** (GF), CHICKEN BREAST FILLED WITH THREE CHEESES, SUN-DRIED TOMATO, BEANS, MASH POTATO, JUS AND TOMATO SALSA

**BLACK ONYX RUMP 300G**, (GF) SERVED WITH ROSEMARY DESIREE POTATO AND BROCCOLI, WITH RED WINE JUS

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## DESSERTS

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**CRÈME CARAMEL** (GF), GARNISHED WITH FRESH FRUIT, CHANTILLY CREAM **FLOURLESS CHOCOLATE CAKE** (GF), STRAWBERRY ICE-CREAM, CHOCOLATE SAUCE, BLACK CHERRIES, ROMANOFF STRAWBERRIES

**VANILLA BEAN AND HONEY CRÈME BRULEE**, ALMOND BISCOTTI, & HONEYCOMB VANILLA ICE-CREAM

**ORANGE AND WALNUT CAKE**, SERVED WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE

Main + dessert	\$38.00 per person
Entrée+ main	\$43.00 per person
Entrée+ main+ dessert	\$52.00 per person