

HARBOUR SIGNATURE

\$99pp

TO START

Marinated Victorian Olives

House-Made Focaccia, Stracciatella, Baby Cucumber

Mooloolaba Albacore Tuna Tartare, Citrus,
Sesame Crisps, Cavolo Nero

Steak Tartare, Parmesan, Focaccia Crisps

MAINS

Free-Range Chicken, Prosciutto, Confit Mushroom,
Lemon, Oregano

Pan-Seared New Zealand Blue Eye Cod, Capers, Lemon
Butter, Fennel

SERVED WITH

Patatas Bravas
Twice-Cooked Potato, Smoked Bravas Sauce, Garlic Aioli

Herbed Garden Salad
Tomato, Mint, Cos, Focaccia, Pomegranate

HARBOUR FEAST

\$139pp

TO START

Marinated Victorian Olives

Langoustine Tartlet

House-Made Focaccia, Stracciatella, Baby Cucumber

Mooloolaba Albacore Tuna Tartare, Citrus,
Sesame Crisps, Cavolo Nero

Grilled Scampi, Citrus Gremolata

MAINS

Grilled Wagyu Rump Cap, Salsa Verde, Beef Jus

Pan-Seared New Zealand Blue Eye Cod, Capers, Lemon
Butter, Fennel

SERVED WITH

Patatas Bravas
Twice-Cooked Potato, Smoked Bravas Sauce, Garlic Aioli

Herbed Garden Salad
Tomato, Mint, Cos, Focaccia, Pomegranate

Charred Broccolini,
Chilli, Garlic, Tomato