



## MENU

Baguette with Garlic Butter or Extra Virgin Olive Oil 8

### FRESHLY SHUCKED OYSTERS - DAILY SELECTION

6 or 12 oysters

Oysters Natural: French shallot vinaigrette 24/48

Kilpatrick Oysters: classic sauce with speck 28/55

### Entrees

Chilled local fresh cooked Prawns: baby Cos & house cocktail sauce 25

Seafood platter chilled: fresh cooked sandcrab, King prawns, bugs, house cured salmon pickled fennel, cocktail sauce 54

Salt & Pepper calamari: rocket & aioli 18

Famous Sand crab Lasagne: creamy crustacean sauce 28/42

Laksa curry with cod, glass noodle & bean sprouts 15

Baby Gem Salad, pear & walnut, Persian fetta, honey & extra virgin olive oil dressing 17

### Mains

Wild barramundi grilled: sautéed potato, greens, lemon butter & aioli sauce 38

Tasmanian salmon grilled: sautéed potato, greens, lemon butter & aioli sauce 38

Wilson's hot platter; grilled barramundi & King prawns, salt & pepper calamari, soft shell crab, & chips 65

Seafood "marinara" , fresh pasta, tomato & basil, scallops, King prawns, squid & Moreton bay bug 42

Whole baby snapper Thai style 44

Black Angus rib fillet 250grs grilled with pepper sauce, pomme frites & salad with mustard dressing 38

### Sides

Sautéed Chat potato 8

Thick Cut Chips 8

Sautéed broccolis: shallot & roasted almond 9

Mixed Salad: onion, tomato & mustard dressing 8

### Desserts & farmhouse cheese

Crème Brulée with vanilla bean 14

Chocolate gateau Opera, hazelnut & espresso, vanilla bean ice cream 16

Three farmhouse cheese: Orchid Blue, Pyrenees salt washed rind, Comte gruyere with crackers, baguette slices, fruit confit, dried fruits & nuts 21

**Menu subject to market availability - One bill per table -  
Public Holiday surcharge 15%**