



SPRING 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, lemon & smoked garlic aioli	18
Famous Sand crab Lasagne: creamy crustacean sauce	25
Laksa curry with cod, glass noodle & bean sprouts	15
Rocket salad, pear & walnut, Persian fetta, honey & extra virgin olive oil dressing (V) (GF) (VG)	17
Mains	
Market fish grilled: roasted cauliflower puree, herb salad, sauce "Romescos"	38
Tasmanian salmon grilled: baby spinach, hazelnut butter, baby capers, lemon, esepette pepper	38
Wilson's hot platter; grilled market fish & King prawns, salt & pepper calamari, soft shell crab, & pomme frites	65
Sand whiting beer battered, tartare sauce, pomme frites & mesclun salad	29
Seafood "marinara", fresh Linguini pasta, tomato & basil, scallops, King prawns, squid & Moreton bay bug	42
Famous Sand crab Lasagne: creamy crustacean sauce	42
Whole baby snapper Thai style	44
Grilled Moreton Bay bugs, (400grs) roasted cauliflower puree, herb salad, sauce "Romescos"	52
Black Angus rib fillet 300grs grilled with pepper sauce, pomme frites & salad with mustard dressing	38
Wilson's Famous Reef & Beef: 180g Black Angus tenderloin, king prawns, Moreton bay bug, calamari Pomme frites & Béarnaise sauce	60
Lamb shoulder braised 18 hours with lemon thyme & tomato, fresh Linguini pasta	35
Sides	
Sautéed Chat potato	8
Pomme frites	8
Sautéed broccolis: shallot & roasted almond	9
Mixed Salad: onion, tomato & mustard dressing	8
Desserts & farmhouse cheese	
Crème brûlée with vanilla bean	12
Chocolate gateau Opera, hazelnut & espresso, vanilla bean ice cream	15
Affogato, vanilla ice cream & espresso with Frangelico or Amaretto	17
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%