



Menu

Welcome!

The lotus flower appeared in legends originating from ancient Egypt. The lotus flower, the only plant to fruit and flower simultaneously, emerges from the depths of the muddy swamp. Growing from the mud at the bottom of ponds and streams, the exquisite lotus flower rises above the water and is usually white, purple or pink with 15 or more oval spreading petals, and a peculiar, flat seedcase at its centre.

Plan ahead!

Dessert Menu:

Baked Chocolate Cob Loaf
(for 2 people to share) \$19.50

With marshmallows and Seasonal Fruit
(It tastes just as amazing as it sounds)

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- Sticky Date Pudding with Butterscotch Sauce & Ice Cream
- Strawberry, Kiwi Fruit & Malibu Cream Pavlova **(Gluten Free)**
 - Hot Apple & Rhubarb Pie with Vanilla Ice Cream
 - Traditional Baileys Crème Brûlée **(Gluten Free)**
- Coconut, Lime & Passion Fruit Panna Cotta **(Dairy & Gluten Free)**

All Sweets ***\$12.50***

Sharing Plate (choose 3) ***\$29.50***

Heavens Plate (all of the above) ***\$59.50***

(All desserts except Chocolate Cob Loaf)

Breads & Entrées

GARLIC BREAD		\$7.50
4 Slices of Toasted Bread with Garlic Butter		
PARMESAN CRUSTED GARLIC BREAD		\$9.50
4 Slices of Toasted Bread with Parmesan Cheese & Garlic Butter		
TURKISH BREAD WITH DIPS		\$7.50
Grilled slices of Turkish Bread served with Chef's trio of assorted Dips		
TURKISH BREAD WITH DUKKAH		(Dairy Free) \$7.50
Dukkah (Egyptian Nuts & Spices) served with Extra Virgin Olive Oil & Balsamic Vinegar Reduction		
CLASSIC TOMATO BRUSCHETTA (3 Pieces)		\$9.50
Spanish Onion & Basil, Parmesan Cheese and Balsamic Vinegar		
EYE FILLET CARPACCIO		(Gluten Free) \$15.50
Finely sliced Raw Beef, Served with Italian Basil Pesto & Parmesan Cheese		
CRISPY FRIED CAMEMBERT		\$14.50
In House crumbed wedges of Camembert Cheese, served with Apricot & Chilli Sauce		
GOATS CHEESE AND WALNUT TART		\$14.50
Creamy South Australian Goat's Cheese and Walnuts served in Pastry with Balsamic Onion Marmalade		
MORETON BAY BUGS (Thenus Crayfish)	(Gluten Free) 2 Bugs - Entree	\$34.50
Grilled in fresh Dill Butter, Served with Aioli	4 Bugs - Main	\$49.50
COCONUT CRUSTED PRAWNS	(Gluten Free) Entrée (6)	\$17.50
Fried Prawns coated in Shredded Coconut, with Mango Chutney	Main (12)	\$29.50
LIME & BLACK PEPPER CALAMARI	(Gluten & Dairy Free) Entree	\$14.50
Tender Calamari, Served with Aioli & a Nut Sprinkle	Main	\$24.50

Oysters & Scallops

NATURAL (Gluten Free)

Coffin Bay Oysters	½ Dozen	\$21.50	1 Dozen	\$36.50
Hervey Bay Scallops	½ Dozen	\$21.50	1 Dozen	\$36.50

Our Natural Scallops are Grilled with Butter & Fresh Lemon

or with a **TOPPER (All are Gluten & Dairy free except Mediterranean)**

(Toppers only come in lots of 6, please do not mix)

Coffin Bay Oysters	½ Dozen	\$23.50	1 Dozen	\$39.50
Hervey Bay Scallops	½ Dozen	\$23.50	1 Dozen	\$39.50

- **KILPATRICK** Bacon Strips in classic Kilpatrick sauce (GRILLED)
- **MEDITERRANEAN** Basil Pesto with Parmesan Cheese (GRILLED)
- **LOTUS** Smoked Capsicum Puree and Spicy Chilli Jam
- **ASIAN** Thai Basil, Coriander & Sweet Soy
- **BLOODY MARY SHOTS** Vodka, Tomato juice & Tabasco served in a shot glass

Salads

SMOKED CHICKEN SALAD

(Gluten & Dairy Free) \$18.50

In House smoked Chicken Breast slices served with Avocado, Roasted Butternut pumpkin and Macadamia Nuts. With Honey Mustard dressing

CALAMARI & TIGER PRAWN PESTO SALAD

(Gluten free) \$17.50

Tender Calamari pieces and Tiger prawns fried in Basil Pesto, sprinkled with Crushed Macadamia Nuts

THAI CHICKEN SALAD

(Gluten & Dairy free) \$16.50

Marinated Breast of Chicken, seared in mild Thai Dressing with Smoked Capsicum and Sesame

Main

SLOW ROASTED PORK BELLY	(Gluten Free)	\$25.50
Tender Pork Belly Ribs marinated in chef's Smokey Barbeque Sauce. Served with Sweet Potato Mash & Fresh Vegetables		
DUCK LEG CONFIT	(Gluten Free)	\$34.50
<i>Confit de Canard</i> with Chat Potato, Green Salad, Balsamic Vinegar		
BARKERS CREEK PORK CUTLET	(Gluten Free)	\$28.50
With apple & Plum Sauce, Served with Sweet Potato Mash & Fresh Vegetables		
WILD CAUGHT SALTWATER BARRAMUNDI FILLET	(Gluten Free)	\$27.50
Grilled in Lemon Butter, served with Salad & Chips		
CRISPY TASMANIAN SALMON	(Gluten Free)	\$26.50
With Salsa Verde, on Roasted Chat Potatoes & Green Salad		
AUSTRALIAN SEAFOOD MEDLEY	(Gluten Free)	\$34.50
Combination of Scallops, Prawns, Calamari & Fillet of Fish, cooked in a Creamy Garlic sauce. Served on Roasted Chat Potatoes and Vegetables		
ROASTED PUMPKIN, FETTA AND PINENUT PARCEL	(Vegetarian)	\$24.50
A delicious vegetarian filled pastry with roasted pumpkin and Pinenut, Mixed with Greek Fetta. Served with Jasmin Rice & Chef's salad.		
HONEY AND ROSEMARY LAMB SHANKS	(Gluten Free)	1 Shank \$27.50
Slow cooked Lamb Shanks with Red Wine Demi-Glace.		2 Shanks \$34.50
Served with Sweet Potato Mash & Fresh Vegetables	<i>(Please note, if you order 2 you will have to pay for 2)</i>	
KANGAROO FILLET	(Gluten Free)	\$28.50
Tender Kangaroo Fillet marinated in Mountain Pepper (Cooked Medium / Rare) With Pepper and Rainforest Plum sauce, Sweet Potato Mash & Fresh Vegetables		

BLACK ANGUS RUMP 300 grams **\$27.50**

RIBFILLET 250 grams **\$29.50**



HOW WOULD YOU LIKE THAT COOKED?

Blue / Rare / Medium-Rare

Medium / Medium-Well

*(Beef does not benefit from cooking past Medium-Rare,
We take no responsibility for beef cooked medium-well or well done)*

SIDES

Salad & Chips or Vegetables & Root Mash

CHOOSE YOUR SAUCE (All Gluten Free)

Wild Mushroom / Mountain Pepper / Red Wine Gravy

Creamy Garlic / Spicy Chilli Jam /

Gorgonzola Blue Cheese / Seeded Mustard

EXTRA

REEF & BEEF (Gluten Free) Prawns, Scallops & Calamari in a Creamy Garlic Sauce **\$8.50**

CLASSIC (Gluten Free) Spanish Onion, Bacon & Mushroom Gravy **\$6.50**

Extra Sauce / Double Sauce / Extra Side Dishes - \$3.50 Ea

Risotto & Pasta

TENDER DUCK, MUSHROOM & PUMPKIN RISOTTO

(Gluten Free) \$25.50

In House Braised Duck with Mushrooms, Macadamia Nuts & Roasted Pumpkin. Finished with Parmesan Cheese

CREAMY GARLIC SEAFOOD RISOTTO

(Gluten Free) \$27.50

Pan seared Prawns, Hervey Bay Scallops & Tender Calamari in a Creamy Garlic Risotto with Spinach, Tomato, Basil & Spanish Onion. Topped with Parmesan Cheese

HERVEY BAY SCALLOP & SPANNER CRAB RISOTTO

(Gluten Free) \$26.50

Our finest local Scallops paired with Tender Spanner Crab meat, cooked in a Dill Risotto With Baby Spinach and topped with Parmesan Cheese

NEAPOLITAN SEAFOOD PASTA

\$25.50

Prawns, Scallops & Calamari tossed with Traditional Neapolitan Sauce & Fettuccini, with Baby Spinach & Kalamata Olives. Finished with Parmesan Cheese

SMOKED CHICKEN, BACON AND ROASTED CAPSICUM PASTA

\$24.50

Creamy Garlic based Pasta with succulent pieces of in house Smoked Chicken. Bacon, Roasted Capsicum & Baby Spinach. Finished with Parmesan Cheese.

PESTO VEGETABLE PASTA

(Vegetarian) \$19.50

Various Fresh Seasonal Vegetables, tossed in Basil Pesto Fettuccini

AVOCADO & CHICKEN PASTA

\$24.50

Tender Chicken pieces with Seeded Mustard, Fresh Avocado & Baby Spinach Finished with Parmesan Cheese

GORGONZOLA BLUE CHEESE & SMOKED CHICKEN PASTA

\$26.50

Fettuccini Pasta in Gorgonzola Blue Cheese sauce. With in House smoked Chicken pieces, With Roasted Cashew Nuts, Baby Spinach & Parmesan Cheese.

(Not Suitable for first dates or wedding proposals)

All Items are available as a Vegetarian Dish