

<b>ENTREE</b>		<b>MAINS</b>		<b>SHARE</b>	
Warm Olives vg, gf	9	Beer Battered Fish & Chips	30	Antipasto Platter	32
Saltfish Fritters	12	house salad & fresh tartare df		salami, prosciutto, olives, dips, pickles, nut mix & crackers gfa, df	
soft whitefish croquettes, fresh herbs & garlic, house chipotle mayo		Jetty Burger	30	add brie or cheddar	4
Duo of Dips	14	wagyu beef patty, american cheese, onion, tomato, lettuce, house pickles, special sauce, chips	4	Tassie Baked Camembert	34
served with sourdough v, gfa		add bacon or avo		house pickles, fig paste, aged cheddar, pita, sourdough v, gfa add honey	
Oyster Shooters	15	Crispy Fish Sandwich	32	Butchers Cut	80
3 oysters in house bloody mary mix with lime and salt gf, df		battered fish, shaved iceberg lettuce, fresh tartare on a toasted brioche		350g butchers cut, potato velute, house salad, sea salt chips & seasonal greens, red wine jus gf	
Hummus	15	Vegan Pumpkin Gnocchi	34	Reef and Beef	125
caramelised onion relish, dukkah, toasted pita vg, gfa		pumpkin & herb puree, fried sage, fresh herbs, creamy pumpkin sauce vg, gf	3	350g butchers cut, potato velute, house salad, moreton bay bug florentine, king prawns, 2 oyster shooters gfa	
Spiced Sweetcorn Fritters	17	add cheese	36		
with chimichurri vg, gf		Mussels Moulinier	4	<b>SIDES</b>	
Crispy Calamari	18	garlic cream & white sauce with charred sourdough & parsley gfa, dfa		Garden Salad	10
lettuce, lemon, garlic aioli gf, df		add extra sourdough		carrot, leek, tomato, onion, roasted beets, mescaline & vinaigrette vg, gf	
Moreton Bay Bug Sliders	20	Roasted Duck Breast	36	Sea Salt Chips	10
2 sliders, spicy mayo, butter lettuce		roasted cauliflower puree, broccolini, pickled onion, sultanas & jus gf		with aioli v, df, gf	
Fresh King Prawns 6/12	20/40	250g Skirt Steak	38	Steamed Greens	11
cocktail sauce, lemon gf, df		brulee figs, potato velute, seasonal greens & red wine shallot jus gf		seasonal greens with garlic oil & bacon lardons gf, df	
Fresh Oysters 6/12	22/44	Market Fish	-	Sweet Potato Chips	11
champagne mignonette & lemon oil gf, df		pan-fried fresh fish served on a bed of veg		moroccan spiced, spicy mayo v, df	
Sweet Potato & Crab Tarlet	24	24hr Slow-Cooked Lamb Rump	40	Roast Vegetable Medley	11
blue swimmer crab, green goddess sauce, shaved fennel & evoo df		pesto rubbed with cheesy polenta, seasonal greens & red wine jus gf		smoked butter and fresh herbs gf, dfa	
Moreton Bay Bug Florentine	32				
spinach, bechamel & melted cheese					

(v) Vegetarian (vg) Vegan (gf) Gluten-free (df) Dairy Free (a) Available with changes. All care is taken to accomodate dietaries but we cannot guarantee no cross-contamination.