



## ENTREE

<b>HOUSE GARLIC BREAD</b>	12.5	<b>SEARED PRAWNS</b>	24.9
in house made loaf, garlic butter		white wine shallot cream, saffron risotto, avocado salsa (gf)	
<b>DAILY SOUP</b>	15.9	<b>BUSH PUMPKIN</b>	18.5
check with your server for today's option served with housemade garlic bread		bush dukkah spiced roast pumpkin, cashew & sprout salad, coconut yoghurt dressing (vv, df, gf)	
<b>CAPRESE SALAD</b>	18.5	<b>LEMON MYRTLE SQUID</b>	18.5
fresh buffalo mozzarella, vine ripen tomato, basil, paperbark smoked extra virgin olive oil, balsamic (v, gf)		lemon myrtle & sichuan pepper dusted squid, chili jam, petite salad and fresh lime (gf, df)	
<b>CROCODILE TAIL</b>	24.9	<b>DOVETAILS SHARE BOARD</b>	36.9
native herb seasoned tail, lightly fried with rosella compote petite salad and lemon (gf,df)		shaved prosciutto, marinated olives, cornichons, buffalo mozzarella, vine tomatoes, grilled bread. For 2 to share.	

GF - Gluten Free V - Vegetarian DF - Dairy Free VV - Vegan \*\*No Substitutions\*\*

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This menu is compliant with COVID-19 Health & Safety Regulations

# MAINS

**QLD BARRAMUNDI** 36.9

seared barramundi fillet, crispy sea salt chats, avocado salsa, baby salad, lemon (gf, df)

**SWEETCORN & PRAWN RISOTTO** 28.9

roast sweetcorn, chili, desert dust spiced prawns and mascarpone (gf)

**CONGO GNOCCHI** 28.9

bunya bunya pesto, baby spinach, parmesan, basil & fresh herbs (v)

**WAGYU BEEF RAGU** 28.9

pappardelle, house made wagyu beef ragu, bush tomatoes, buffalo mozzarella, parmesan, fresh herbs

**LEMON ASPEN SWORDFISH** 36.9

chargrilled swordfish crispy sea salt chats, creamy garlic spinach, chimmi-churri, baby salad (gf)

**CONFIT DUCK RISOTTO** 28.9

slow cooked confit duck meat, wild mushrooms, fresh herbs (gf)

**BEEF RIBS**

12 hour braised beef ribs, davidson plum bourbon BBQ sauce, pickled cucumber salad, parmesan rustic fries 40.0

**CONFIT DUCK** 38.9

slow cooked confit duck legs, sweet potato rosti, mixed seasonal greens, rosella jam, jus (gf,df)

**GREEK LAMB RUMP** 38.9

marinated lamb rump, served medium, feta & olive salad, charred pita bread, yoghurt dressing

# SIGNATURE STEAKS

**OP RIB ON THE BONE** 49.9

450gm, Marble Score 3+  
1000 Guineas

**BLACK ANGUS EYE FILLET** 39.9

250gm, Marble Score 3+  
Grandchester Mort & Co

**WAGYU RUMP** 32.9

250gm, Marble Score 4+  
Phoenix Mort & Co

\*\*minimum cook time of 20 mins for steaks cooked medium or more

*Steaks served with choice of one side, petite salad and choice of sauce.*

## STEAK SAUCES

*Mushroom (gf)*

*Peppercorn (gf, df)*

*Beef jus (gf df)*

*Shallot cream (gf)*

*Garlic butter (gf)*

*Blue cheese butter (gf)*

*Mild or Hot mustard*

*Extra sauce \$3*

## ACCOMPANIMENTS

*Sauteed seasonal greens (gf,v)*

*Fried chat potatoes, sea salt (gf, v)*

*House salad, red wine vinaigrette (gf, df, v)*

*Beer battered onion rings, aioli (v)*

*Sweet potato fries, aioli (gf, df, v)*

*Rustic fries, truffle aioli (df, v)*

**\$9 OR 3 FOR \$25**

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## DESSERT

**BROKEN CHOCOLATE TART** 17.9  
chocolate tart shell, chocolate ganache filling,  
vanilla bean ice cream, fresh berry salad

**BREAD & BUTTER PUD** 17.9  
brioche bread & butter pudding, raisins,  
butterscotch sauce, house made spiced rum  
raisin ice cream

**DRUNK MANGO PANNACOTTA** 17.9  
green ant gin drunk mango and spiced  
vanilla panna cotta layers, wafers & seasonal  
berries (gf)

**SPRING ROLLS** 17.9  
finger lime cheesecake filling, rhubarb coulis,  
house made coconut ice cream

**WINTER CRUMBLE** 17.9  
apple and blueberry topped with a calvados  
anglaise, bunya nut crumble, baileys ice  
cream

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# CHEF'S TABLE SHARE MENU

FOR GROUPS OF 15 OR MORE

STARTER & MAINS 55PP  
STARTER, MAINS & DESSERT 65PP

## TO START

shaved proscuitto, marinated olives, cornichons, buffalo mozzarella,  
vine tomatoes, house baked garlic bread

## MAINS TO SHARE

greek marinated lamb rump, served medium with yoghurt dressing  
lemon aspen charred swordfish with chimmi churri  
char grilled wagyu rump, served medium with beef jus  
12 hour braised beef ribs, davidson plum bourbon BBQ sauce

### Sides (choice of 3)

sauteed seasonal greens  
crispy chats, rosemary, garlic & sea salt  
house salad, red wine vinaigrette  
beer battered onion rings  
sweet potato fries  
bad boy steak fries

## DESSERT

choice of cheese board or petite sweets platter.

## ADDITIONS

BYO cake \$10 (cut and serve yourself)  
\$30 cake fee (cut and served on platters)  
Additional sides \$9 per person  
Additional main dish \$11 per person, per item

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*A 50% Deposit is required to secure the booking, based on the the number of guests booked for.  
Cancellations within 3 business days of the reservation will forfeit the 50% deposit,  
No fee for cancellations with more than 3 business days notice*



## Signature Breakfasts

**FLUFFY PANCAKES** 16.9  
*berry & rhubarb compote, house made rosella ice cream, macadamia praline (v, gf available)*

**CORN FRITTERS** 18.9  
*feta, tzatziki, bush tomato chutney, fresh heirloom tomato salsa and rocket salad (v)*

**SARAH'S BACON WAFFLE SANDWICH** 19.9  
*waffles, smoked bacon, house made bacon maple ice cream, bacon toffee brittle, salted caramel sauce & peanut butter cream*

**BRUSCHETTA** 17.9  
*roast pumpkin, roast mushroom, smoked tomato, rocket, salsa verde, nut & seed mix (vv, gf, df)*

**AVOCADO** 16.9  
*sliced fresh avocado, sourdough toast, lemon myrtle dukkah, haloumi, rocket, balsamic, sweet potato crisps (v)*

**KIDS** 10.0  
*Avo toast  
 Bacon, egg & toast  
 Waffle & ice cream  
 Bacon & cheese soldiers*

## The Classics

**BREAKFAST BURGER** 17.9  
*smoked bacon, fried organic egg, cheese, bush tomato chutney, milk bun served with hash browns*

**BACON & EGGS** 18.9  
*Two organic eggs, cooked your way, smoked bacon, sourdough toast, hash browns, slow roasted tomato*

**EGGS ON TOAST** 14.9  
*two organic eggs, cooked your way, sourdough toast, slow roasted tomato*

**EGGS BENEDICT** 19.9  
*two organic poached eggs, fresh spinach, sourdough toast, hollandaise sauce plus your choice of;  
 \*bush spice, pepperberry & gin house cured salmon  
 \*smoked bacon*

**SAUCES** 3.0  
*Hollandaise  
 Bush tomato chutney*

**SIDES** 5.0  
*smoked bacon  
 two organic eggs your way (poached, fried or scrambled)  
 Pan fried haloumi  
 thyme roasted mushrooms  
 sliced, fresh avocado  
 hash browns  
 sourdough toast  
 gluten free toast*

## KIDS

### SPAGHETTI

*tomato & basil sauce (V)*

\$12

### FISH & CHIPS

*crumbed fish, chips, tomato sauce*

\$12

### SPAGHETTI BOLOGNAISE

*tomato & basil sauce*

\$12

### CRUMBED CHICKEN

*chips, tomato sauce*

\$12

### SAUSAGES

*chips, tomato sauce*

\$12

### STEAK

*chips, tomato sauce*

\$12

