



## ENTREE

<b>HOUSE GARLIC BREAD</b>	<b>12.5</b>	<b>MOOLOOLABA PRAWNS</b>	<b>28.9</b>
house baked bread, whipped garlic & herb butter, toasted until golden		charred whole prawns, Thai mango slaw and nam jim dressing (gf, df)	
<b>SCALLOPS &amp; PORK</b>	<b>26.5</b>	<b>LEMON MYRTLE SQUID</b>	<b>19.0</b>
seared clearwater scallops, chilli & palm sugar caramel pork belly, cauliflower puree, citrus panna gratta		lemon myrtle & sichuan pepper dusted squid, house chili jam, petite salad and fresh lime (gf, df)	
<b>CROCODILE TAIL</b>	<b>26.5</b>	<b>BEEF CARPACCIO</b>	<b>26.5</b>
native herb seasoned tail, lightly fried with rosella compote petite salad and lemon (gf,df)		house dry aged beef tenderloin, seared, chilled & thinly shaved, summer truffle dressing, petite salad & house made lavosh	
<b>BUSH PUMPKIN</b>	<b>18.0</b>	<b>MEZZE SHARE BOARD</b>	<b>30.0</b>
bush dukkah spiced roast pumpkin, cashew & sprout salad, coconut yoghurt dressing (vv, df, gf)		marinated olives, cornichons, buffalo mozzarella, fresh vine tomato, extra virgin olive oil & housemade coal miners stout balsamic vinegar, house baked breads (v) For 2 to share. Add prosciutto \$5	

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# MAINS

**HUMPTY DOO BARRAMUNDI** 35.0

crispy skin barramundi fillet, crispy rice noodle and Asian herb salad, roasted sesame dressing & fresh lime (gf, df)

**BEEF RIBS** 39.5

12 hour slow & low braised beef ribs, illawarra plum, chili and sarsaparilla glaze with lime & chipotle slaw (gf,df)

**LEMON ASPEN SWORDFISH** 35.0

chargrilled swordfish, sea salt chats, creamy garlic spinach finished with chimmi churri & baby salad (gf)

**PORK MEDALLIONS** 35.0

pan seared pork fillet, sage potato rosti, pink lady apple salad with truffle cream sauce

**KANGAROO SCALLOPINI** 37.5

pan roasted native thyme and aniseed myrtle dusted kangaroo loin, italian roast potato, wilted spinach & marsala wine sauce (gf)

**DUCK BREAST** 37.5

seared duck breast, purple bliss potato puree, wilted greens and cumberland jus

**GREEN PEA & SPECK RISOTTO** 28.0

creamy risotto with green pea puree, lardons of smoked speck, herbs, parmesan and poached egg yolk

**LEMON THYME SPATCHCOCK** 35.0

oven roasted, marinated spatchcock with lemon & native thyme butter, seasonal greens & natural jus

**CONFIT DUCK RISOTTO** 28.9

slow cooked, confit duck meat pulled from the bone, wild mushroom medley, parmesan, fresh herbs and jus (gf)

**SEAFOOD SPAGHETTI** 31.9

melody of crab, prawns, fish, squid and fresh spaghetti tossed through a velvety rose sauce, finished with lumpfish caviar (gf)

## DOVETAILS SIGNATURE STEAKS

**BEEF TENDERLOIN** 47.5

250gm, Bass Strait, free range, 100% grass fed. Tender centre cut with a fine texture and a delicate buttery beefiness, dry aged in house char-grilled tenderloin fillet, served with sauteed seasonal greens and red wine jus, best cooked to medium rare

**WAGYU STRIPLOIN** 57.0

200gm MBS 6-7, SE Qld, 365 day grain fed. Artfully marbled with an explosive buttery, sweet, beefy flavour char-grilled to medium rare, rested and sliced served over sauteed wild mushrooms in soy butter with wasabi aioli and fresh horseradish

### ACCOMPANIMENTS \$9 OR 3 FOR \$25

Sauteed seasonal greens (gf,v)

Sea salt chat potatoes (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)

### SAUCES \$3 EACH

Truffle aioli

Red wine jus

Garlic aioli

Chimmi churri

Marsala wine sauce

Wasabi butter

Truffle cream sauce

Cumberland jus

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## DESSERT

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

**PAVLOVA ROULADE** 17.9  
rolled meringue, roasted wattleseed cream, fresh seasonal fruits (gf)

**LIME TRIO PANNACOTTA** 17.9  
finger lime, lime zest and kaffia lime coconut yoghurt with macerated berries (gf,df)

**BANOFFEE MESS** 17.9  
layered brulee bananas, caramel sauce, fresh whipped cream and biscuit crumb

**CHEESECAKE DREAMS** 17.9  
salted caramel and oreo cheesecake with chocolate and caramel sauce

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# CHILDREN'S MENU

**SPAGHETTI** 12.0  
tomato & basil sauce with parmesan cheese (V)  
gf pasta available

**SPAGHETTI BOLOGNAISE** 12.0  
beef, tomato & basil sauce with parmesan cheese

**FISH & CHIPS** 12.0  
tempura battered fish, chips & tomato sauce

**CHICKEN** 12.0  
crumbed chicken, chipes & tomato sauce

**STEAK** 12.0  
petite steak, chips & tomato sauce

**SAUSAGES** 12.0  
chipolatas, chips & tomato sauce

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# CHEF'S TABLE SHARE MENU

FOR GROUPS OF 15 OR MORE

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

## TO START

mezze share board with marinated olives, cornichons, buffalo mozzarella, fresh vine tomato, extra virgin olive oil & coal miners stout balsamic vinegar, house baked breads and pork belly bites

## MAINS TO SHARE

crispy skin barramundi with asian herb & fried noodle salad, sesame & lime  
12 hour slow & low braised beef ribs with sarsaparilla glaze  
char grilled wagyu rump, served medium with red wine jus  
oven roasted lemon & thyme spatchcock with natural jus

### Sides (choice of 3)

sauteed seasonal greens  
sea salt chat potato  
house salad, red wine vinaigrette  
beer battered onion rings  
sweet potato fries  
rustic steak fries

## DESSERT

choice of cheese board or petite sweets platter.

## ADDITIONS

BYO Cake \$2pp (cut and serve yourself, knife & plates supplied)  
BYO Cake \$5pp (your cake cut into individual slices, garnished and served)  
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*