



ENTREE

HOUSE GARLIC BREAD	12.8	MOOLOOLABA PRAWNS	29.6
house baked bread, whipped garlic & herb butter, toasted until golden		charred whole prawns, Thai mango slaw and nam jim dressing (gf, df)	
SCALLOPS & PORK	27.2	LEMON MYRTLE SQUID	19.5
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)	
CROCODILE TAIL	27.2	BEEF CARPACCIO	27.2
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	
BUSH PUMPKIN	18.5	MEZZE SHARE BOARD	31.0
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 \$5.5	

GF - Gluten Free V- Vegetarian DF - Dairy Free VV - Vegan **No Substitutions**
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responsibility of the diner.

A la Carte menu for bookings up to 15 guests, for groups over 15 Chefs Table Share Menu applies.
This menu is compliant with COVID-19 Health & Safety Regulations

MAINS

HUMPTY DOO BARRAMUNDI 35.8

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

BEEF RIBS 40.5

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

LEMON ASPEN SWORDFISH 35.8

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

PORK MEDALLIONS 35.8

pan seared pork fillet, sage potato rosti, pink lady apple salad with a light truffle cream jus

KANGAROO SCALLOPINI 38.5

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

DUCK BREAST 38.5

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

GREEN PEA & SPECK RISOTTO 28.6

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

LEMON THYME SPATCHCOCK 35.8

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

CONFIT DUCK RISOTTO 29.6

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

SEAFOOD SPAGHETTI 32.8

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 48.7

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 58.5

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 \$9.2 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 \$3.2 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 18.4

house baked chocolate tart shell, rich chocolate ganache, vanilla bean ice cream, fresh berry salad

PAVLOVA ROULADE 18.4

rolled meringue, roasted wattleseed cream, fresh seasonal fruits (gf)

LIME TRIO PANNACOTTA 18.4

finger lime, lime zest and kaffia lime coconut yoghurt with macerated berries (gf,df)

BANOFFEE MESS 18.4

layered brulee bananas, caramel sauce, fresh whipped cream and biscuit crumb

CHEESECAKE DREAMS 18.4

salted caramel and oreo cheesecake with chocolate and caramel sauce

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CHILDREN'S MENU

SPAGHETTI	12.5
tomato & basil sauce with parmesan cheese (V) gf pasta available	
SPAGHETTI BOLOGNAISE	12.5
beef, tomato & basil sauce with parmesan cheese	
FISH & CHIPS	12.5
tempura battered fish, chips & tomato sauce	
CHICKEN	12.5
crumbed chicken, chips & tomato sauce	
STEAK	12.5
petite steak, chips & tomato sauce	
SAUSAGES	12.5
chipolatas, chips & tomato sauce	

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CHEF'S TABLE SHARE MENU

FOR GROUPS OF 15 OR MORE

STARTER & MAINS 56.9PP
STARTER, MAINS & DESSERT 66.9PP

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 16.5
lemon curd, meringue, vanilla ice cream, fresh berries & maple drizzle (v, gf option)*

FRIED CHICKEN & WAFFLE 19.5
crispy southern fried chicken, toasted waffle, poached eggs, bacon jam, pickles & hollandaise sauce

LIME & COCONUT PANNACOTTA 16.5
mango sorbet, seasonal fresh fruits, macadamia granola, berry curd (v)

DOUBLE BLAT BURGER 17.5
crispy pork belly, double smoked bacon, green leaf, tomato, avocado, hollandaise & house made sarsaparilla BBQ sauce

BREAKFAST SALAD 16.5
cauliflower, asparagus, tomato, roast pumpkin, spinach, pomegranate pearls, beetroot hummus, house made chia crisps, turmeric & poppy seed dressing (vv, gf, df)

KIDS | 12 & UNDER 10.2
Avocado toast
Eggs, hashbrowns & toast
Fluffy pancake, vanilla ice cream & berries
Bacon sliders (2)



The Classics

AVOCADO BRUSCHETTA 17.5

fresh avocado, green leaf, fresh tomato, beetroot hummus, danish feta & pumpkin seed dukkah on sourdough (v, gf option)*

BIG BREAKFAST 23.5

Two organic eggs, cooked your way, smoked bacon, pork & apple sausage, mushroom, sourdough toast, sweet potato waffle fries, slow roasted tomato

VEGE CHOW DOWN 23.5

Two organic eggs, cooked your way, grilled haloumi, fresh avocado, mushroom, sourdough toast, sweet potato waffle fries, slow roasted tomato

EGGS ON TOAST 15.5

two organic eggs, cooked your way, sourdough toast, slow roasted tomato (df, gf option)*

EGGS BENEDICT 19.5

two organic poached eggs, fresh spinach, sourdough toast, hollandaise sauce plus your choice of;

**beetroot, pepper berry & gin house cured salmon*

**double smoked bacon*

SAUCES 3.2

- Hollandaise*
- Beetroot hummus*
- Aioli*
- Tomato sauce*
- House made BBQ sauce*

SIDES 5.2

- double smoked bacon*
- two organic eggs your way (poached, fried or scrambled)*
- grilled haloumi* *roasted mushroom*
- fresh avocado* *sweet potato waffle fries*
- sourdough toast* *crispy hash browns*
- house cured salmon \$8.5*
- *make gluten free \$5.2*