

# Food

## *The Bow (until 11am)...*

Fruit bowl with seasonal fruits, berries and Stradbroke honey, natural yoghurt (V, GF) **\$10**

Acai bowl with fresh fruit, pepita seeds, Stradbroke honey and roasted granola (V) **\$14**

Pain au chocolat **\$7**

Chef's selection of freshly baked cookies and sweet muffins **from \$5**

## *Amidship & Topside...*

Chipotle crab, charcoal buns, cucumber, coriander **\$16**

Salmon and citrus salad, tomato, avocado, fior di latte, red wine vinaigrette (GF) **\$17**

Antipasto Platter- prosciutto, salumi, olives, cornichons, pickled veg,  
warm sourdough extra virgin olive oil and aged balsamic **\$28**

Cheese Board – selection of three cheeses, goat's curd, saint agur, pickles,  
Stradbroke honey, crisp lavosh (V) **\$28**

Warm sourdough with olives, dips, extra virgin olive oil and aged balsamic **\$12**

The Sea – Jonah crab, smoked salmon, prawns, oysters, mussels, scallops, sourdough **\$60**

## *Ashore...*

Roasted king prawns, confit garlic and fennel (GF) **\$30**

Scallop Saint Jacques – scallops, bechamel sauce, crisp prosciutto **\$22**

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## *From the Wood Fired Oven...*

### *Pizza*

Confit garlic and rosemary **\$10**

Lockyer valley ox heart tomatoes, basil pesto, fior di latte **\$21**

Local prawn, confit fennel, preserved lemon, garlic, fire roasted chilli, roquette **\$26**

Prosciutto, salumi, mushroom, garlic, pomodoro sauce, oregano **\$24**

### *Overboard...*

Rocket, pear, roma tomato, parmesan, aged balsamic (V, GF) **\$9**

Oysters Natural (6) (GF) **\$28**

Oysters Kilpatrick (6) (GF) **\$28**

Oysters Mornay (6) **\$28**

### *AFT...*

Chocolate peanut butter pizza, strawberries and marshmallows (V) **\$18**