

# Food

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

Banana bread with churned butter **\$4**

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

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

Breakfast bowl - Quinoa, avocado, boiled egg, English spinach, pine nuts, basil pesto **\$12**

Smashed avocado, fior di latte, ume and sesame furikake, toasted sourdough **\$15**

Woodfired open omelette - salumi, Spanish onion, cherry tomatoes, fior di latte and toasted sourdough **\$18**

Breakfast Pizza - Bacon, egg, pork chipolatas, mushroom, chilli and tomato relish **\$22**

W&F breakfast – bacon, pork chipolatas, mushrooms, cherry tomatoes, fried eggs and toasted sourdough **\$26**

## *Amidship & Topside (All day from 11.30am)...*

Chipotle crab, charcoal buns, cucumber, coriander **\$18**

Salmon salad, tomato, avocado, fior di latte, citrus and parsley dressing (GF) **\$21**

Pulled BBQ beef brisket nachos, cheese, tomato, coriander, onion salsa topped with sour cream **\$21**

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

Cheese Board – Selection of three cheeses, tomato and chilli relish, dried figs, water crackers and Crisp lavosh (V) **\$28**

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

The Sea – Jonah crab, snow crab, smoked salmon, prawns, oysters, mussels, selection of accompaniments, toasted sourdough **\$69**

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

### *Pizza*

Confit garlic and rosemary **\$14**

Fresh tomatoes, basil pesto, fior di latte **\$18**

Chicken, bacon, onion, pomodoro sauce, basil pesto aioli, mozzarella **\$22**

Mushroom, capsicum, tomato, shallot, onion, pomodoro sauce, mozzarella **\$22**

Prawns, pomodoro sauce, chilli flakes, capsicum, shallot and mozzarella **\$27**

Prosciutto, salumi, mushroom, pomodoro sauce and mozzarella **\$27**

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

### *Overboard...*

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

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

Garden salad with parsley and citrus dressing (V, GF) **\$9**

Prawn and lettuce wraps, cocktail sauce, avocado and chives **\$16**

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

Fresh nigiri with a selection of seafood, pickled vegetables, ume and sesame furikake and soy **\$16**