

Afternoon/Evening Dining from 11.30am 7 Days Evening Dining Wed-Sun

All our produce is delivered fresh and subject to availability **Executive Chef - Matt Smith**

From the Land

eye fillet 34

Banana Station prosciutto wrapped pasture fed eye fillet, local prawns, seasonal vegetables and hollandaise

rib fillet 29

sherry glazed Banana Station pasture fed rib fillet w local roast sweet potatoes, blue cheese salad and chilli jam

sous vide double lamb rack 35

bombay potatoes, lemon chutney, cucumber aioli and local snake beans

nasi goreng 24

organic rice, braised pork, seasonal vegetables sweet soy and spices

twice cooked duck breast 25

w local citrus segments, watercress, rocket and citrus ponzu dressing

karage chicken 23

w green salad and goma dressing

beef rendang 27

Banana Station beef, toasted spices, coconut acar pickle and steamed rice

master stock beef ribs 24

w chinese sweet and sour glaze and kimchi slaw

beef noodles 26

grilled Banana Station beef, green tea noodles avocado, Stocks Farm cherry tomatoes, edamame, sesame wakame and soy dressing

Sides

seasonal garden salad 10

w champagne dressing

seasonal vegetables 9

w preserved lemonbutter and sea salt

thick cut fries for one 4 to share 8

w rosemary salt and aioli

From the Ocean

fish and chips 25

local line caught reef fish – grilled, battered or herb crumbed w market salad, rosemary fries, malt vinegar & remoulade sauce GF

prawn linguine 25

local prawns and bay scallops, confit cherry tomatoes, white wine & crustacean oil

local king prawns 26

grilled Keppel Bay king prawns, green tea noodles avocado, Stocks Farm cherry tomatoes, edamame, sesame wakame and soy dressing

Malaysian seafood laksa curry 29

local reef fish, scallops & prawns, organic hokkien noodles, & bean sprouts

salmon fillet 29

lightly smoked with miso glaze, soba noodle salad and honey wasabi aioli

Kids

fish and chips 12

hand crumbed local reef fish w chips

150gm rib fillet 12

Banana Station pasture fed rib fillet w salad & fries or seasonal vegetables

crumbed organic chicken breast 12

w salad & fries or seasonal vegetables

stir fried udon noodles 12

organic noodles w vegetables & choice of Banana Station Beef or organic chicken

spaghetti bolognese 12

continued over >

Burgers

| | |
|---|----|
| steak sandwich | 17 |
| 150gm Banana Station pasture fed sirloin, smoked bacon, avocado, stocks farm tomatoes, smoked cheddar, balsamic onions and black garlic aioli | |
| teriyaki beef burger | 17 |
| Banana Station pasture fed teriyaki beef pattie, pineapple, pickled cucumber, monterey jack cheese, onion jam and miso mayo | |
| chicken burger | 17 |
| panko crubed organic chicken breast, kimchi slaw, gochujang mayo and brioche bun | |
| barra burger | 15 |
| tempura local barramundi, avocado, local pineapple relish, rocket, tomato, aioli GF | |
| vegetarian burger | 14 |
| grilled brown rice pattie, roast local sweet potato, mixed leaves, vine ripened tomato and curry leaf aioli | |

GLUTEN FREE - DAIRY FREE - ALLERGIES - INTOLERANCES

We can cater to most dietary preferences, intolerances and allergies, please ask our waitstaff for advice on selecting or modifying one of our meals to suit your requirements

Tapas

| | |
|---|--------------------|
| charcuterie board | 35 |
| selection of la boqueria smallgoods and Australian cheeses w olives, cornichons and warm ciabatta | |
| spring rolls | 13 |
| smoked local Koorana Crocodile and banana prawn spring rolls w chilli and ginger sauce | |
| mixed oysters | ½ doz 23 doz 42 |
| natural GF / spicy kilpatrick / lemongrass and cucumber sorbetGF / ponzu | |
| tebasaki chicken wings | 14 |
| w black sesame and togarashi sauce | |
| thick cut fries | 8 |
| w rosemary salt and aioli | |

Desserts

| | |
|--|----|
| trio of seasonal sorbets | 9 |
| dark chocolate mousse | 13 |
| w almond soil and balsamic local strawberries GF | |
| local pineapple rum cake | 13 |
| w coconut sorbet, rum anglaise, lemongrass reduction | |

continued over >