

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

Burgers

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

Tapas

- charcuterie board** **35**
selection of la boqueria small goods and Australian cheeses w olives, cornichons and warm ciabatta
- spring rolls** DF **13**
smoked local Koorana Crocodile and banana prawn spring rolls w chilli and ginger sauce
- mixed oysters** **1/2 doz 23 doz 42**
natural gf / spicy kilpatrick DF / lemongrass DF GFS / cucumber sorbet GF DF / ponzu DF GFS
- tebasaki chicken wings** GF DF **14**
w black sesame and togarashi sauce
- thick cut fries** w rosemary salt and aioli DFO **8**
- house made dukka bread** **14**
w goats cheese mousse

Desserts

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

GLUTEN FREE - DAIRY FREE - ALLERGIES - INTOLERANCES

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

DF Dairy Free DFO Dairy Free Option GF Gluten Free GFO Gluten Free Option GFS Gluten Free Contains Soy

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From the Land

eye fillet <small>DF GF</small> Banana Station prosciutto wrapped pasture fed eye fillet, local prawns, seasonal vegetables and hollandaise	34
rib fillet <small>GF</small> sherry glazed Banana Station pasture fed rib fillet w local roast sweet potatoes, blue cheese salad and chilli jam	29
sous vide double lamb rack <small>DF GF</small> bombay potatoes, lemon chutney, cucumber aioli and local snake beans	35
nasi goreng <small>DF GFS</small> organic rice, braised pork, seasonal vegetables sweet soy and spices	24
twice cooked duck breast <small>DF GFS</small> w local citrus segments, watercress, rocket and citrus ponzu dressing	25
karaage chicken <small>DF GFS</small> w green salad and goma dressing	23
beef rendang <small>DF GF</small> Banana Station beef, toasted spices, coconut acar pickle and steamed rice	27
master stock beef ribs <small>DF GFS</small> w chinese sweet and sour glaze and kimchi slaw	24
beef noodles <small>DF GFO</small> grilled Banana Station beef, green tea noodles avocado, Stocks Farm cherry tomatoes, edamame, sesame wakame and soy dressing	26

Sides

thick cut fries w rosemary salt and aioli for one 4 to share 8 <small>DFO</small>	
Seasonal vegetables <small>GF</small> w preserved lemon butter and sea salt	9
seasonal garden salad w champagne dressing	10

From the Ocean

fish and chips <small>DFO GFO</small> local line caught reef fish - grilled, battered or herb crumbed w market salad, rosemary fries, malt vinegar & remoulade sauce <small>gf</small>	25
prawn linguine <small>DF</small> local prawns and bay scallops, confit cherry tomatoes, white wine & crustacean oil	25
local king prawns <small>DF GFO</small> grilled Keppel Bay king prawns, green tea noodles avocado, Stocks Farm cherry tomatoes, edamame, sesame wakame and soy dressing	26
Malaysian seafood laksa curry <small>DF GFO</small> local reef fish, scallops & prawns, organic hokkien noodles, & bean sprouts	29
salmon fillet lightly smoked with miso glaze, soba noodle salad and honey wasabi aioli	29

Kids

fish and chips <small>DFO GFO</small> hand crumbed local reef fish w chips	12
150gm rib fillet <small>DF GFO</small> Banana Station pasture fed rib fillet w salad & fries or seasonal vegetables	12
crumbed organic chicken breast <small>DFO GFO</small> w salad & fries or seasonal vegetables	12
stir fried udon noodles <small>DF GFO</small> organic noodles w vegetables & choice of Banana Station Beef or organic chicken	12
spaghetti bolognese <small>DF</small>	12