

Dinner

Entrees

<i>Breads, oils and balsamic (VG)</i>	11
<i>Soup of the day (V)</i>	13
<i>Sourdough to share, stuffed with garlic butter, sun blushed tomato and cheese</i>	22
<i>Salt & pepper calamari, salad and tartar sauce</i>	21
<i>Thai fish cake with spring onion and cucumber salad and sweet pickled ginger</i>	18
<i>Creamy garlic mushrooms with toasted brioche and micro herbs</i>	16
<i>Moreton Bay bug with chili and lime dressing and a mango and coriander salad (GF)</i>	20

Salads

<i>Fresh garden salad, mixed herbs, French dressing (VG, GF)</i>	14
<i>Prawn salad, herbs, chilli lime dressing (GF)</i>	22

Mains

<i>Pan roasted snapper, sautéed potatoes, greens, butternut squash puree and sauce antiboise (GF)</i>	32
<i>Red onion, gorgonzola and pear tart with wild rocket, pineapple sage and liquorice dressing (V)</i>	28
<i>Slow cooked pork belly with apple gel, cauliflower puree, kipfler potato and cider jus (GF)</i>	32
<i>Wild mushroom risotto with dressed rocket and a parmesan tuile (V) (GF)</i>	28
<i>Pan roast chicken supreme with garden herb polenta, baby veg and jus (GF)</i>	32
<i>Rack of lamb, grilled zucchini, roast garlic puree, tomatoes, goat cheese tapenade and jus (GF)</i>	45
<i>Jerk chicken with "rice and peas" and a roast pineapple and corn salsa (Chefs special)</i>	30
<i>Chili and ginger king prawns with stir fried veg and egg noodles</i>	30
<i>350g Rib fillet with rustic chips and salad and either pepper or mushroom sauce</i>	38

Desserts

<i>Lemon posset with a raspberry compote and almond granola (GF)</i>	15
<i>Chocolate and walnut brownie with rum & raisin ice cream</i>	16
<i>Texture of strawberry with frozen yoghurt, shortbread, gel and snow powder</i>	16
<i>Slow baked pineapple with spiced rum syrup and vanilla bean ice cream (Chefs special) (GF)</i>	15
<i>Gourmet cheese board with selection of local & international cheeses with savory biscuits, spiced fruit chutney and grapes</i>	27

Head Chef – Wesley Hinds

The inspiration behind a couple of dishes and ingredients on the menu is from childhood memories of my Nan cooking traditional Caribbean classics for me and my family. The jerk chicken is a classic Caribbean dish and I'm using the same spice mix that has been passed down through my family, making its way from St Elizabeth Bay in Jamaica to England and now to Australia.

Jamaican cuisine includes a mixture of cooking techniques, flavours, spices and influences from the indigenous people on the island of Jamaica. It is also influenced by the crops introduced into the island from tropical Southeast Asia. Jamaican cuisine includes various dishes from the different cultures brought to the island with the arrival of people from elsewhere. Other dishes are novel or a fusion of techniques and traditions.

Enjoy!