



## Eats Specials

**Oysters<sup>(GF)</sup> \$16.5/\$33/\$66 (x3/x6/x12)**

Freshly shucked, Champagne mignonette, capers

**Burrata<sup>(V)</sup> \$27**

Prosciutto crudo, confit tomato medley, basil, tomato bisque, crostini

**Seared Tuna<sup>(GF)</sup> \$26**

Mango, chilli, tomato, shallot, coriander, ponzu sauce

**Roast Chicken Salad<sup>(GF)</sup> \$28**

Apple, fennel, citrus segments, onion, tomatoes, honey mustard, jus

**Prawn Cocktail<sup>(GF)</sup> \$29**

Exmouth Tiger prawns, baby cos, Marie Rose sauce

**Lamb Cutlets<sup>(GF)</sup> \$32**

Romesco sauce, pickled eggplant, spiced yoghurt, hazelnuts, leafy greens

**Baked Emperor<sup>(GF)</sup> \$35**

Soy, ginger, spring onions, chilli, bok choy, coriander, jasmine rice

## Sips Specials

**Passion Obsession Cocktail \$18**

Rum, amaretto, passoa, vanilla, lime, grapefruit

**Dingo Lager (cans) \$8**

Crisp and refreshing summer lager, local beer

**Frozen Margarita \$18**

Tequila, triple sec, lemon, lime

**Frozen Passionfruit Margarita \$18**

Tequila, passoa, lemon, lime

