

BREAD

Natural Cob with golden vanilla butter	7
Garlic Cob hot and crispy	8
Traditional Cob with garlic and melted cheese	9
Crusty Cob with a trio of dips	14

STARTERS

Creamy Seafood Chowder <i>Max style</i>				14
Oysters by the dozen	Natural			34
	Kilpatrick or Mornay			39
Caesar Salad	Plain	E	15	M 26
	Topped with grilled chicken		19	30
Seafood Cocktail - oysters, prawns, smoked salmon and avocado			19	34
Prawn Cocktail served with a salad & a home made cocktail sauce			19	34
Beer Battered Prawns on a champagne and mango salsa			19	34
Creamy Garlic Prawns served with rice			19	34
Freshly Crumbed Calamari with our homemade tartare sauce			16	28
Spicy Cajun Calamari pan fried with bok choy, herbs and spices			19	34
Crumbed Mushroom filled with fragrant rice and herbs (V)			15	27
Grilled Octopus Salad drizzled with the chef special dressing			19	34
Sea Scallops served on a fragrant lemon risotto			19	34
Moreton Bay Bugs Crêpe served in a mornay sauce			24	38

CHILDREN'S MENU (under 10 only) each 10

- Battered Perch fillet and chips**
- Crumbed Calamari and chips**
- Crumbed Chicken breast strips and chips**
- Fettuccine Bolognese**

PLATTERS

Seafood Platter for Two ** 100

Natural oysters, fresh prawns, smoked salmon, beer battered fish, calamari, prawns & chips
grilled bay bugs, garden salad & fresh fruit

Ship and Shore for Two ** 110

Fresh prawns, natural oysters, avocado, grilled bay bugs, beer battered fish, calamari & chips
eye fillet of beef, grilled chicken breast, garden salad and fresh fruit

One payment per table. 15% surcharge on public holidays

**** Not valid with any discount if shared by more than two people**

MAIN COURSES

Fettuccine	• Primavera - tossed with fresh garden vegetables & spices (V)	26
	• Marinara - freshly cooked seafood in a spicy tomato base	34
	• Tossed with bay bugs & prawns in a creamy garlic sauce	34
Chicken Breast	• Grilled with avocado, melted cheese, veal jus & vegetables	32
	• Topped with champagne garlic prawns & vegetables	36
Eye Beef Fillet	• Topped with avocado, melted cheese, veal jus & vegetables	34
	• Mignon, wrapped in bacon, topped with pepper sauce & vegetables	34
	• Carpet Bag, filled with oysters, topped with veal jus & vegetables	38
	• Surf & Turf served with creamy garlic prawns & vegetables	38
Fish Fillets and Chips	Beer battered perch fillets and crispy hot chips	26
Aussie	Beer battered prawns, calamari, perch fillets & chips	29
Barramundi	• Grilled with lemon butter sauce & vegetables	29
	• Topped with avocado, melted cheese & vegetables	32
	• Smoked salmon, asparagus, hollandaise sauce & vegetables	34
Salmon	• Topped with avocado, hollandaise sauce & vegetables	32
	• Asparagus, mash with mint & citrus dressing	32
Whole New Zealand Sole	Grilled to perfection & served with beer battered chips	33
Snapper	Grilled and served on potato mash with beurre blanc	30
Snapper Crumbled	Cooked in a pot with leeks & cream, topped with a herb crust	30
Sammy	Barramundi fillet topped with creamy garlic prawns & vegetables	35
Tuna	Seared & served on mash with a burgundy sauce & roasted garlic	33
Mixed Grill	• Seafood selection of grilled seafood and vegetables	35
	• Traditional with beef, bacon, chicken and vegetables	
Hot Pot	Combination of seafood slowly cooked in your choice of :	35
	• Classic - creamy lobster bisque	
	• French - creamy garlic sauce	
	• Exotic - spicy coconut cream	
Eastern Grill	Skewers of moroccan beef, chicken tandoori and chilli garlic prawns served with homemade dips and fragrant rice	38
Grilled Moreton Bay Bugs	served with dipping sauces, garden salad & chips	*Market Price
Whole Lobster Mornay	served with fresh garden salad and beer battered chips	*Market Price
Side orders	beer battered chips, fresh garden salad, steamed vegetables, potato mash, fragrant rice	each 7.5

Additional condiments or dips at extra cost

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