

# S I G N A L B O X

## Autumn Menu

### Small

#### JOSPER GRILLED SOURDOUGH

Beer honeycomb & ricotta (VG, GF option) \$14

#### LOCAL SYDNEY ROCK OYSTERS

Natural or Kilpatrick or local mulberry dressing (GF) half dozen \$25 dozen \$50

#### FRIED MORETON BAY BUG & BANANA PRAWNS

Singapore chilli sauce, typhoon shelter \$32

#### HERVEY BAY SCALLOPS

Roasted tomato, wakame, Café de Paris butter (GF option) half dozen \$27 dozen \$54

#### KINGFISH TATAKI

shiso, salted cucumber, ponzu, ginger oil \$25

#### SILKEN TOFU

Aromatic and crispy chilli oil, shallots, coriander (Vegan) \$23

#### CRISPY BARBEQUE PUKARA ESTATE LAMB RIBS

Green papaya, coriander, pickled watermelon, nahm jim dressing (GF) \$24

### Large

#### JOSPER ROASTED BASS STRAIT ANGUS SHORT RIB

Barbeque zucchini, tomatillo salsa verde, olive crumb, red wine jus \$54

#### SPANNER CRAB LINGUINE

Heirloom tomato ragu, tiger prawn, pangrattato & chives (GF option) \$45

#### GRILLED WESTERN ROCK LOBSTER MORNAY

Raclette cheese, smoked paprika, chives and lemon – half \$52 whole \$95

#### PUKARA ESTATE LAMB NECK

Beetroot butter, roasted Jerusalem artichoke, goats fetta, dried raspberry, jus (GF) \$45

#### WHOLE JOSPER ROASTED SNAPPER

Baked with tomato, red onion and lemon—fresh roquette, pine nuts and Pukara olives (GF) \$44

#### FISH OF THE DAY

Roasted beetroot, orange, goats feta & endive salad \$ Market price

#### SWEET CORN RISOTTO

White coral mushroom, crispy onions, parmesan cheese, chives (Vegan) \$39

### Sides

Fried brussel sprouts, agave syrup & hommus (Vegan) \$12

Fat chips, chicken salt, aioli (V) \$11

Mixed leaf salad (Vegan) \$10

V – Vegetarian, GF – Gluten free

Please be advised that our dishes may contain traces of shellfish, nuts, gluten. Any specific allergies please discuss with your server prior to ordering your meal.

# S I G N A L B O X

## Easy eats

### STONE & WOOD BATTERED SNAPPER

fat chips, baby gem, parmesan, lime, cracked pepper, ranch dressing \$29

### WAGYU BURGER

American cheese, streaky bacon, tomato, lettuce, pickles, burger sauce on a milk bun with fat chips (GF option available) \$23

### CRISPY FRIED PORK BELLY SALAD or FRIED TOFU SALAD

Nashi pear, wombok Asian salad, coconut yoghurt, sriracha, cashew crumb, fried shallot \$30  
add 2 x garlic butter half shell scallops \$8

## Dessert

### WARM APPLE TART

Caramelised white chocolate custard, freeze dried apple, and toasted coconut \$16

### BASQUE "BURNT" CHEESECAKE

Roasted blueberries, Greek yoghurt, macadamia crumb (GF) \$16

### CHEESE PLATE

Adelaide Hills triple cream brie, Maffra cloth aged cheddar, Italian gorgonzola, dried fig & pear paste, oat biscuit, water cracker, gluten free wafer & candied walnuts \$30 for two people (GF option available)

## Children

(12 years old and under)

Battered fish with fat chips and salad

Cheeseburger with fat chips

Linguine, tomato ragu with parmesan cheese (Vegetarian)

All \$12

Children's Dessert \$6

2 scoops of vanilla ice cream with topping