

S I G N A L B O X

Autumn Menu

small

JOSPER GRILLED SOURDOUGH

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

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

TIGER PRAWN LINGUINE

Heirloom tomato ragu, slipper lobster, pangrattato & chives (GF option) \$45

GRILLED WESTERN ROCK LOBSTER MORNAY

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

ROASTED DUCK BREAST

baked cabbage, caramelized endive, chestnut puree, jus (GF) \$46

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 (GF, Vegan) \$39

Sides

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

Dutch carrots, fetta, dukkah (V, GF) \$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

Mango, wombok Asian salad, coconut yoghurt, sriracha, cashew crumb, fried shallot \$28
add 2 x garlic butter half shell scallops \$8

dessert

WARM APPLE TART

Caramelised white chocolate custard, freeze dried apple, almond and orange \$16

BASQUE 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