

Poolside Lunch Menu

Starters

FRESHLY SHUCKED OYSTER

Natural (GF, DF) \$6

Kilpatrick (GF, DF) \$7

Mignonette (GF, DF) \$6.5

HOUSE MADE BRIOCHE

Smoked paprika cultured butter \$19

RICE PAPER ROLLS (V, VEO, GF, DF)

Soba noodles, avocado, mint, coriander, slaw, \$18

cucumber, peanut sauce \$5

Add prawns \$5

SALT AND PEPPER SQUID (DF, GF)

Garden salad, aioli \$22

KARAAGE CHICKEN (DF)

Sticky glaze, chipotle aioli \$20

KINGFISH CEVICHE (GF)

Heirloom tomato, jalapeno, white onion, herb oil, \$26

salmon caviar, buttermilk dressing \$26

TRUFFLE FRIES (V, GFO)

Parmesan, parsley, truffle aioli \$18

FRIES (V, GFO, DF)

Skin on chips, sea salt aioli \$14

Mains

FISH & CHIPS (GFO, DFO)

Coral coast barramundi, grilled or beer battered, tartare sauce with a leaf salad & fries \$38

WAGYU BURGER (GFO)

Brioche bun, truffle mayo, tomato, lettuce, onion rings, American cheese & fries \$30

CRISPY CHICKEN BURGER (GFO)

Brioche bun, sticky glaze, slaw, cheese, chipotle aioli & fries \$28

CHILLED SEAFOOD BASKET (GF, DF)

2 natural oysters, 4 fresh Whitsunday prawns, chilled bugs, house ceviche, leaf salad, lemon, cocktail sauce \$40

Salads

GARDEN SALAD (VE, V, GF, DF)

Mixed leaf, cucumber, cherry tomato, shaved carrot, red onion, citrus vinaigrette \$15

CAESAR SALAD (GFO, DFO)

Cos lettuce, boiled egg, parmesan, bacon, anchovies, garlic crouton, Caesar dressing \$23

POKE BOWL (VEO, V, GFO, DF)

Edamame, soba noodles, carrot, cabbage, red onion, pickled ginger, \$23

wakame, avocado, sweet sesame dressing \$23

Add:

Grilled chicken \$8

Kingfish sashimi \$12

Add: Garlic Aioli | Chipotle Aioli | Truffle Aioli \$2.50

Share Plates

ANTIPASTO BOARD (GFO, DFO)

Selection of charcuterie, olives, cheese, marinated \$42

vegetables & charred Turkish bread \$42

SEAFOOD PLATTER FOR TWO (GFO, DFO)

Lemon herb reef fish, fried calamari, QLD crayfish, \$185

Whitsunday tiger prawns, chargrilled octopus, chilled

bugs, oysters, house ceviche, condiments, fries,

salad & Turkish bread \$185

The Seafood Platter is only available on restaurant or lawn tables

Desserts

WATERMELON SALAD (VEO, GF, DFO)

Spiced syrup, berry sorbet, vanilla labneh \$16

CHOCOLATE MOUSSE (GF)

Caramelised banana, dulce de leche caramel, \$18

peanut brittle \$18

WARM STICKY LEMON POLENTA CAKE

Limoncello syrup, mascarpone cream \$18

CHEESE BOARD (GFO)

A selection of three cheese with lavosh, chutney, \$35

dried fruit & nuts \$35

V - vegetarian | VO - vegetarian option available
 VE - vegan | VEO - vegan option available
 GF - gluten free | GFO - gluten free option available
 DF - dairy free | DFO - dairy free option available