

BOARDWALK

SNACKS

House made garlic bread (veg, gf opt)	\$10
House roasted spiced nuts (gf, vegan, df)	\$10
Marinated rainbow olives (vegan, gf, df)	\$10
Peppers stuffed with feta (veg, gf)	\$13
Fries, rosemary salt, roasted garlic aioli (veg, df, vegan, opt)	\$13

THE REEF

Oysters (each/half dozen) <i>pickled ginger and sesame dressing or natural (gf, df)</i>	\$7/\$34
King Prawns <i>nam jim (gf, df)</i>	\$14
Togarashi Spiced Calamari <i>yuzu kewpie, lime cheek (gf, opt, df opt)</i>	\$22
Panko Crumbed Soft Shell Crab <i>rice noodle salad with ginger and sesame dressing, pickled veg, nut blend, sriracha mayo (df)</i>	\$27
Beetroot Cured Tasmanian Salmon <i>black sesame, toasted pine nuts, yuzu horseradish crème fraiche, pickled heirloom beetroot, micro herbs, dill oil (gf, df opt)</i>	\$26
Boardwalk Bouillabaisse <i>barramundi, king prawns, mussel, baby octopus served with saffron potato, rouille, croutons (gf opt, df)</i>	\$60

FARM

Tomato & Olive Focaccia <i>hummus, olive oil, parsley (vegan)</i>	\$13
Corn & Manchego Croquette <i>lime and coriander aioli, smokey spice mix (veg)</i>	\$9
Charred Miso Glazed Eggplant <i>smoked yoghurt, pistachio dukkha, sesame seed (gf, veg, vegan opt, df opt)</i>	\$18
Heirloom Baby Carrots <i>smoked yoghurt, nut blend (veg, vegan opt, df)</i>	\$18
Dahl <i>coconut, peas, fried shallot, mango chutney, paratha bread (vegan, df)</i>	\$22

LAND

Twice Cooked Pork Belly <i>betel leaf, sticky sauce, chicharrón pork skin (gf opt, df)</i>	\$9
12-hour Confit Duck Leg <i>Magnetic Island honey pumpkin puree, black currant balsamic glaze (gf, df)</i>	\$27
Chicken Karaage <i>gochujang mayo, kimchi (gf, df)</i>	\$21
King Pork Chop <i>tangy grainy mustard sauce, pickled fennel salad (gf, df, opt)</i>	\$36
Lamb Shank Barbacoa <i>mint mojo, smoked yoghurt, pickled shallot (df opt, gf opt)</i>	\$36
Chef's Premium Steak Cut of The Day <i>ask one of our friendly staff for today's selection!</i>	MP

EXTRAS

Green Leaves <i>seed mix, pickled fennel, lemon dressing (gf, df, vegan)</i>	\$15
Fries <i>rosemary salt, roasted garlic aioli (veg, df, vegan opt)</i>	\$13
Turmeric Spiced Basmati rice <i>peas, sultanas, roasted nut blend, coriander (gf, df, vegan)</i>	\$16
Creamy Kiplfer Potato <i>confit garlic, parmesan, herbs (gf, veg)</i>	\$16

SWEETS

Chocolate Tart <i>toasted pistachio, crème fraiche (veg)</i>	\$18
Lemon Gin Bombay Cheesecake <i>island honeycomb, citrus syrup (veg, gf)</i>	\$18
Chef Dessert of The Day <i>ask one of our friendly staff for today's selection!</i>	\$18

[GF – GLUTEN FRIENDLY | V – VEGETARIAN|VG – VEGAN|
|DF – DAIRY FRIENDLY | OPT – OPTION|

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance

