

Bread

Grilled garlic sourdough bruschetta

w vine ripe tomato, cracked pepper, Persian feta, torn basil 7

w sand crab, shaved fennel, roasted pimento, lemon myrtle emulsion 10

w rabbit rillettes w prunes 9

Goat's cheese and pablano chilli quesadilla w Mexican oregano and cherry tomato jam 9

OYSTERS

SIX 20

NINE 26

TWELVE 33

Natural w fresh lemon on ice

w Cucumber "noodles" nahm Jim ice cream, fried shallots

w Kilpatrick w a hint of jalapeño pepper

w king prawn, avocado and lime dressing

Calamari 16

Sea salt, three peppercorn calamari, fried garlic, shallot and coriander, nahm prik dressing

Hiramasa kingfish 18.5

Sashimi, sesame, ginger chips and ponzu

King Prawns 18.5

350g of the freshest chilled prawns, aioli and lemon

Crab 17

Fennel seed and yoghurt fried soft shell mud crab w fried parsley, smoked chipotle mayo

Octopus 17

Slow roasted octopus, roasted peppers, kipfler potato, green olives, herbs, smoked paprika

Salad 15

Garlic pangrattato, bacon lardons, shaved parmesan, poached organic egg, baby cos, caesar dressing

Fritters 14

Taro, chilli and black sesame fritters w pineapple relish, tapioca and chermoula

Pork 16

Twice cooked crisp ham hock w palm sugar caramel and pickled paw paw salad

Duck 15

Chinese inspired duck parfait w lemongrass jelly, cassava crackers and orange herb salad

MAINS

Live spring bay Mussel's	400g	20
	800g	28
Dry white wine, red soffritto, flat leaf, basil, olive tapenade bruschetta		
Pasta		27
Handpicked Queensland spanner crab, roasted cherry tomato, prawn oil w angel hair pasta		
F & C		22
Beer battered reef fish, smoked tomato, rocket, remoulade and shoestring fries		
Barramundi		34
Pan fried wild Daintree barramundi, mud crab butter, crisp potato rosti, cucumber ribbons		
Tuna		30
Seared marinated yellow fin tuna, spicy prawn and goats cheese tamale, romesco sauce		
Seafood		35
Bugs, prawns, yabbies, fish, mussels w fennel, leek, potato, pernod and saffron broth w sauce roullie		
Aged grain fed Porterhouse		32
Char grilled w mushroom sake ragu, diakon cake, broccoli, fried green onions		
Chicken		29
Organic roasted chicken on hazelnuts and pickled red cabbage, parsley, lemon salad		
Chilled Seafood platter for two		market price
A selection of the freshest chilled seafood w condiments, side salad and chips		
Local Mud crab		market price
Please select from our crab tanks		
Wok tossed Crack peppercorn and lime w sugar snaps		
Singapore chilli		
Lemon butter		
SIDES		
Shoestring fries w garlic and potato aioli		6
Small garden salad for one		9
Regular garden salad		13
Edamame w sea salt		9
Steamed vegetables w tarragon butter		8
Sweet pot gnocchi w burnt butter and ameretti biscuit		10

DESSERT

OTI famous mars bar sundae	13.5
Trio of fresh made gelati	12
Coconut panna cotta w macadamia nut and rainforest honey	15
Mareeba gold pineapple tart tatin w ginger icecream	15
Flourless frangelico, nutella and chocolate cake w white chocolate ice cream and macerated berries	15

LIQUID DESSERTS

	15
Espresso Martini – absolut vanilla vodka, kahlua and frangelico shaken with espresso coffee	
Death by Chocolate - crème de cacao dark and mozart chocolate liqueur blended with chocolate Ice cream	
Mint After Dinner – crème de menthe, mozart white chocolate liqueur blended with vanilla bean ice cream	
Brandy Alexander- remy brandy, dark crème de cacao, fresh cream shaken & strained	

COGNAC

COURVOISIER V.S.O.P	12
HENNESSY X.O	19.5
HENNESSY V.S.O.P	14
BARON DE SIGOGNAC ARMAGNAC	11

PORT

GALWAY PIPE	7
PENFOLD GRANDFATHER	15
HANWOOD	9
WOLF BLASS RESERVE	5.5
MORRIS TOKAY	8
MORRIS MUSCAT	8

Lunch

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Entrée

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Sashimi/ sesame, ginger chips and ponzu

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350g of the freshest prawns, aioli and lemon

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MAINS

F &C	22
Beer battered reef fish, smoked tomato, rocket, remoulade and shoestring fries	
Taco	20
2 lobster tacos, grilled soft flour tortillas/ Baja slaw/ pico de galo salsa/ lime and crema	
Pasta	
Handpicked spanner crab, roasted cherry tomato, prawn oil w angel hair pasta	25
Fish of the Day	27
Ask wait staff about today's catch of line caught fresh fish	
Okonomiyaki	19
Japanese style "pizza" bacon rashers, bay shrimp, tempura flakes, shaved bonito, QP, dried seaweed	
King island porterhouse	26
Char grilled w curry butter, dressed lettuce and fries	
Chicken	22
Organic Whole roasted chicken on hazelnuts and pickled red cabbage, parsley, lemon salad	
Bento box	23
Tuna tataki, chilled soba noodle salad, tempura soft shell crab, white miso soup, cucumber and sesame roll	
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A selection of the freshest chilled seafood w condiments, side salad and chips	
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Please select from our crab tanks	market price
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Singapore chilli	
Lemon butter	
SIDES	
Shoestring fries w garlic and potato aioli	6
Small garden salad for one	9
Large garden salad for two	13
Edamame w sea salt	9
Steamed vegetables w tarragon butter	8
Sweet pot gnocchi w burnt butter and amaretti biscuit	10