

## STARTERS

- Grilled Baby Octopus (GF option).....22**  
spiced sweet potato, nduja dressing,  
charred pickled cucumber, chorizo crumble
- Panko Crumb Calamari.....18**  
chipotle mayo, lemon + salad
- Half Shell QLD Scallops (x3).....24**  
chilli + kaffir lime butter, coriander,  
crispy shallots
- Pork Riblets (DF).....17**  
adobo glaze, crispy garlic, pickled green  
papaya

## FROM THE GRILL

- Rump (250g).....36**
- Sirloin (300g).....42**
- Scotch Fillet (300g).....46**
- CHOOSE:** • jus; or maitre d'hotel butter  
• mash+vegetables; or chips+salad

## MAINS

- Chicken Penne Pesto.....32**  
seasonal vegetables, creamy pesto, basil,  
pinenuts, herb pangrattato, parmesan
- Beef Ragout.....33**  
savoury braised beef, pappardelle, mushrooms  
and peas, mascarpone
- Grilled Spatchcock .....40**  
confit chats, portobello, dutch carrots,  
tarragon cream sauce
- 4hrs Braised Beef Short Ribs .....42**  
buttery parsnip, root vegetables, truffled  
braising jus, pickled onions
- Lamb Chops.....39**  
pistachio crusted, seasonal vegetables,  
polenta, lamb jus
- Pork Belly.....37**  
seasonal vegetables, celeriac mashed  
potatoes, cider jus, apple jam
- Pan Seared Barramundi (GF,DF).....36**  
coconut curry, asian vegetables + smashed  
chats, lime
- Miso Glazed Eggplant (GF,VG option).....28**  
furikake rice, edamame, pickled ginger, yuzu  
lime aioli
- Thai Beef Salad (GF,VG option).....28**  
seared sirloin, cucumber, mint, tomatoes,  
shallots, basil, lime + chilli vinaigrette
- Pizza (GF base + \$6).....28**  
Choose: Margherita; Chilli Prawn + Chorizo;  
Ham + Pineapple; BBQ Ranch Chicken;  
Proscuitto; Vegetarian; Lamb; or Pepperoni



## SIDES

- Salad (V).....12**  
mesclun, seasonal vegetables, lemon  
dressing
- Roasted Japanese Pumpkin (V).....14**  
garlic yoghurt, candied walnuts
- Furikake Chips.....14**  
yuzu lime aioli
- Confit Garlic Mashed Potatoes (V).12**
- Fries (V,VG option).....14**  
rosemary salt, parmesan, truffle oil

## DESSERT ALL \$14

- Affogato**  
vanilla bean ice cream, espresso,  
hazelnut liqueur
- Trio of Sorbets in a cone**  
blood orange, raspberry + Lime
- Mars Cheesecake**  
caramel sauce, chantilly cream
- Warm Skillet Cookie**  
vanilla ice cream, ganache
- Eamonn's Traditional Irish Coffee**  
with Irish whisky and cream

## KIDS ALL \$15 (UNDER 12 YEARS)

- Chicken Nuggets & Chips**
- Battered Fish & Chips**
- Ham + Cheese Pizza**
- Vanilla Ice Cream.....\$6**  
w/ chocolate, caramel or  
strawberry topping

**No split bills - thank you!**  
(GF) Gluten Free (V) Vegetarian (VG) Vegan  
(DF) Dairy Free

All dishes are cooked & prepared in a  
gluten environment. Please advise staff of  
any allergies as all ingredients used in  
our dishes are not necessarily listed on  
the menu. Surcharges: 1.6% on cards;  
10% weekends; 20% public holidays