

RQF



Daily Specials

Please ask staff for today's specials

Oysters (3/6/12)

NATURAL | KILPATRICK | HERB BUTTER | 10 / 20 / 38

Small plates + entrées

WHITING TACOS (2) | 18

Red cabbage slaw + jalapeño

WHITEBAIT | 13

crispy fried with pickled veg and house made chilli caramel

HOUSE MARINATED OLIVES | 9

House made olives chilli, garlic + lemon herb

SALT + PEPPER CALAMARI | 15

Salt + pepper fried squid with garlic aioli, pickled veg

GRILLED HALOUMI | 15

Char grilled haloumi with roasted pumpkin salad

WHITE ANCHOVIE BRUCHETTA | 15

Crusty bread topped with white anchovies, fresh tomato, basil, onion+ drizzled with olive oil.

TWICE COOKED STICKY PORK BELLY | 18

Asian slaw + house made bourbon bbq sauce salt + pepper soft shell crab

Salads

POACHED RHUBARB, GOATS CHEESE, WALNUTS + BEETROOT LEAF SALAD (V) | 15

ORANGE, WALNUT, SPINACH + GORGONZOLA SALAD (V) | 15

SMOKED TROUT SALAD | 15

House smoked trout, rocket, parmesan + toasted almonds

Shared plates

GRILLED MORETON BAY BUGS | Market Price

Lemon herb butter, green mango, green papaya salad, hot + sour sauce

WHOLE CRISPY SKINNED FISH | Market Price

Hot + sour chilli caramel, Asian greens + coconut rice

1KG MUSSELS | 47

Fresh mussels cooked in beurre blanc sauce served with crusty herb bread

Char Grill

Steaks served with onion puree, duck fat potatoes, horseradish cream + red wine jus

Add bug tail or prawns | 10

BUTCHERS CUT | MARKET PRICE

From the sea

BEER BATTERED FISH OF THE DAY | 28

With Asian herb salad, fries + aioli

We recommend one side to accompany your fish

All fish served with pickled onion, fried capers salad.

MACADAMIA NUT BARRAMUNDI | 29

Pan fried barramundi finished with roasted macadamia butter

HERB CRUSTED SALMON | 29

Pan fried salmon finished with salsa verde

SEAFOOD MARINARA | 33

Linguini pasta, fresh seafood tossed in house made napolitana sauce

SAFFRON CRAB RISOTTO | 33

Fresh locally caught crab, saffron risotto

400G MUSSELS | 27

fresh mussels cooked in beurre blanc sauce served with crusty herb bread

Sides

FRIES WITH ROSEMARY SEA SALT | 10

HOUSE MADE ONION RINGS | 08

ASIAN GREEN VEGES WITH CHOY | 08

ROAST PUMPKIN | 10

Roasted pumpkin topped with honey pumpkin seed crumb

EGG PLANT PARMIGIANA | 10

Grilled egg plant topped with napolitana melted parmesan

Desserts

STRAWBERRY ETON MESS | 13

Meringue, whipped cream, raspberry sorbet + macerated strawberries (gf)

STEAMED CHOCOLATE PUDDING | 13

chocolate pudding served with rum anglaise and white chocolate ice cream

APPLE, RHUBARB CRUMBLE | 13

apple crumble with rhubarb topped with vanilla ice cream

CHEESE BOARDS

Tasmanian Blue Cheese | South Cape Brie | South Cape Cheddar
With dried fruits, spiced apple, lavosh, quince paste, dried fig + walnut roll, grissini sticks

1 Selection | 12 2 Selections | 20 3 Selections | 26

Kids Menu (12yrs and under only)

All kids meals served with chips and small salad.

FISH AND CHIPS | 12

CALAMARI AND CHIPS | 12

CHICKEN NUGGETS AND CHIPS | 12