



...food is the glue that
binds and unites
family and **friends**.

Wood fired Breads

goats cheese pizza bread \$14
goats cheese, caramelized onion, rocket and balsamic glaze

olive and garlic ciabatta bread \$14
warm kalamata olives, pesto oil, balsamic & olive oil, goats cheese dip

bruschetta pizza bread \$14
garlic base topped with vine ripened tomatoes , red onions, basil, feta and vanilla balsamic

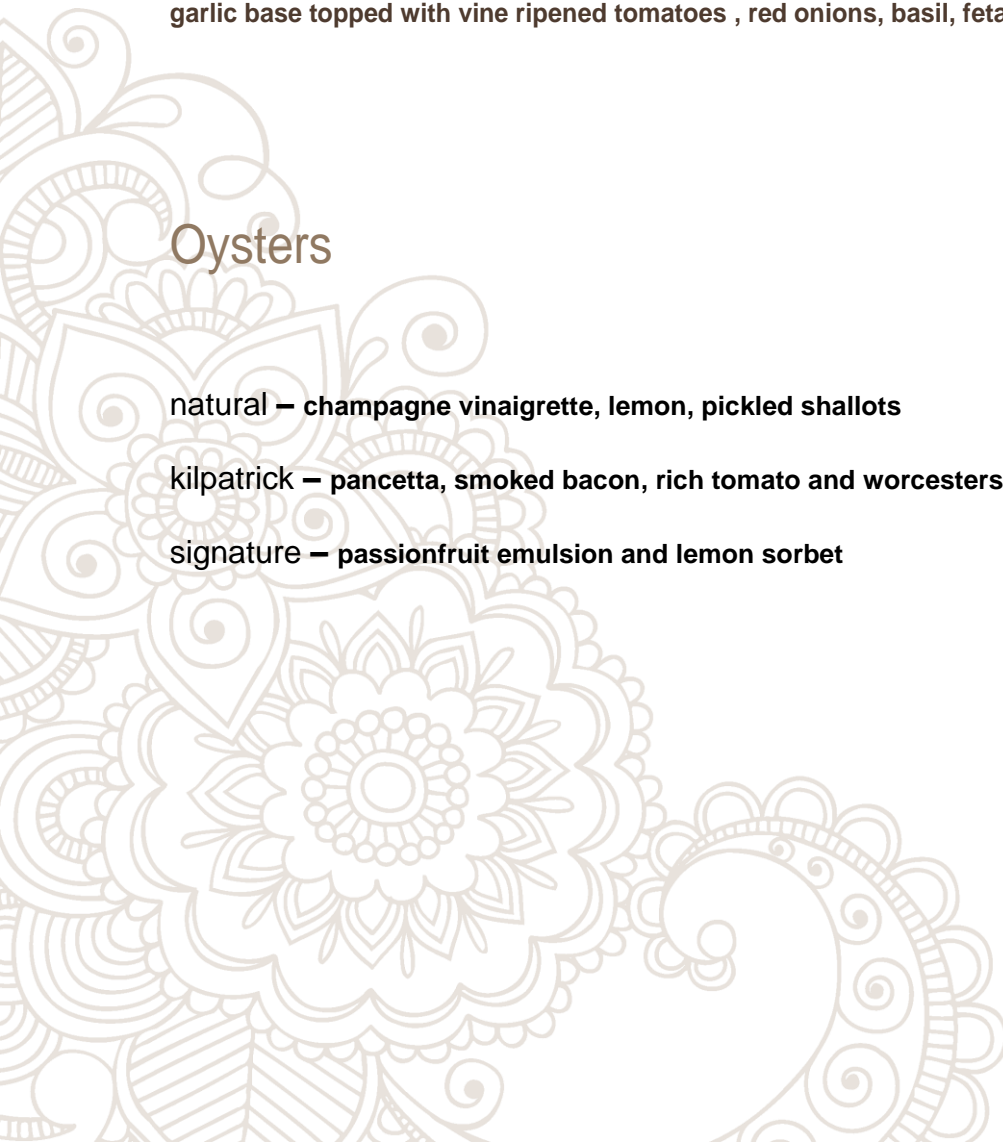
Oysters

HD \$20 / FD \$35

natural – champagne vinaigrette, lemon, pickled shallots

kilpatrick – pancetta, smoked bacon, rich tomato and worcestershire sauce

signature – passionfruit emulsion and lemon sorbet





Entrée

tiger prawn, sweet pea and feta fritters salad of shaved fennel, apple and dill, fennel puree, red pepper jam	\$18
crispy skinned pork belly gf cauliflower puree, chorizo, caramelized baby apple, hazelnut vinaigrette	\$18
tuscan spiced calamari panzanella salad, lemon and rosemary oil	\$17
braised beef cheek pastie minted pea mash, glazed onions, beef jus	\$17
prosciutto wrapped sea scallops gf lime, chilli and mascarpone risotto, pistachio and raisin vinaigrette	\$22

Main

rib fillet gf garlic mash, prosciutto beans, braised onions, jus	\$38
macadamia crusted market fish pan fried gnocchi, butternut pumpkin, peas, pine nuts, sage and butter sauce	\$35
chili seafood olio linguini fresh local seafood, red onion, semi dried tomatoes, chili, rocket, extra virgin olive oil	\$35
spinach and ricotta ravioli pesto cream sauce, shaved parmesan add braised chicken \$5	\$26
seafood bouillabaisse gf blue swimmer crab, tiger prawns, reef fish, moreton bay bugs, black lipped mussels, cooked in a chili tomato bisque with toasted ciabatta and aioli	\$40
indian spiced chicken ragu gf aromatic rice, papadums, crisp onions, minted yoghurt	\$28
wood fired slow roasted lamb shoulder for two gf garlic mash, minted pea puree, glazed onions, beef jus	\$75





Side

all sides \$8

pan fried gnocchi – butternut pumpkin, pine nuts, sage and butter sauce

beer battered chips – aioli

green beans – whipped smoked almond butter

fresh salad – sherry and walnut dressing

PIZZA

all pizzas \$24

gourmet meat
garlic base, braised chicken, Italian sausage, chorizo, pork belly, mozzarella and aioli

damiano (signature pizza)
garlic base, braised lamb, goats cheese, caramelized onions, rocket and balsamic glaze

garlic prawn and mango
confit garlic base, sautéed garlic prawns, mango, baby spinach, toasted coconut, mozzarella

vegetarian
roasted pumpkin, baby spinach, caramelized onion, roasted capsicum, artichoke, tomato base, mozzarella





DESSERT

all desserts

\$13

salted caramel cheesecake

toffee banana, caramel sauce, salted peanut praline, yoghurt gelato

flourless chocolate cake gf

raspberry sorbet, honeycomb, warm chocolate sauce

butterscotch pudding

vanilla ice cream, toffee sauce, hazelnut praline

vanilla bean panna cotta gf

balsamic strawberries, glass biscuits

