



mains

cajun battered fish **gfo** **23.50**

tender reef fillets in a crisp cajun batter, served with our own tangy creole sauce and fries

ika ta'o moe niu **gfo** **34.50**

fresh, wild catch aussie snapper fillet topped with a spiced coconut crust & oven baked to tender, moist perfection. served atop palusami; a layered terrine of taro, sweet potato, pumpkin, red onion, spinach & spiced coconut cream. served with taro crisps

trawler trash **gfo** **34.50**

a treasure trove of luscious seafood! mussels, baby clams, prawns, scallops & snapper, in a rich tomato, garlic, herb and pernod infused sauce with a hint of chilli, served over conchiglie pasta, topped with fried soft shell crab & served with crisp garlic brushcetta. (available mild, medium, hot or volcanic)

tandoori prawns **gfo** **29.95**

juicy, grilled tandoori prawns, topped with a lush spiced mango sauce and served with fragrant rice, sambals; coconut banana & cucumber raita, and pappadums

anglers creel **gfo** **29.95**

the catch of the day! a selection of seafood delights; cajun battered fish, creole prawns, calamari & oysters served with tangy creole sauce & salad

catalina lamb **gfo** **29.95**

succulent spice dusted grilled lamb cutlets served with a salad of sweet oven roasted beetroot, toasted hazelnuts, crisp red onion, smoky bacon, tender puy lentils, orange, spinach & rocket, topped with an orange and caraway vinaigrette

humbleweed hash **25.00**

tex-mex black eyed peas, bean, vegetable & coriander hash, served with grilled cornbread. topped with avocado, sour cream and parmesan

char siu salmon **32.50**

sticky, sweet chinese char siu marinated atlantic salmon fillet oven roasted to succulent perfection. served atop a tangy green papaya salad w' fragrant rice (contains peanuts)

maple leaf pork **gfo** **32.50**

juicy & tender! oven roasted pork cutlet topped with an unforgettable apple, maple, onion & sage infused sauce. served with creamy potato and parsnip galette

basketcase chicken **28.50**

mouth watering salad of smoked chicken, crisp green apple, crunchy celery, fennel, witlof, radicchio, sweet green grapes & spiced pecans served in a crisp pastry basket, topped with a smoked honey & chive mayonnaise

carpetbag steak **35.00**

premium MSA graded eye fillet, tenderness guaranteed, stuffed with succulent oysters, wrapped in smoky bacon, grilled to order & served atop a crisp garlic crouton topped with a rich demi glaze, seasoned with parsley, lemon zest and worcestershire sauce.

porterhouse **gfo** **26.00**

premium MSA steak, tenderness guaranteed, grilled to order. served with your choice of mash, fries or seasoned wedges. don't forget to add a sauce!

fillet mignon **gfo** **30.00**

premium MSA graded eye fillet, tenderness guaranteed, wrapped in smoky bacon, grilled to order. served with your choice of mash, fries or seasoned wedges. don't forget to add a sauce!

add a sauce

- red wine & garlic 4.5
- mushroom 5
- green peppercorn gfo 5
- mustard cream gfo 5
- reef gfo 6

add a side dish

- garden salad 5.5
- glazed vegetables 5.5
- creamy mash 4.5
- chips sm 4 lge 5.5
- wedges sm 5 lge 7.5

gfo indicates gluten free option is available. please advise us if you have any special dietary needs or allergies menu changes may happen from time to time as fresh seasonal produce becomes available or shortages occur