



## October Specials



**Tyropita** *Kefalograviera in filo, drizzled with honey & oregano* \$6

**Grilled Eggplant** rolls filled with spiced ricotta on mixed leaves \$14

**Local Asparagus** BBQ'd with Prosciutto & Hollandaise \$14

**Arancini Balls of Lamb Ragout** with tomato concasse, grana padano and spicy parsley vinaigrette \$15

**Duck Breast Salad** with citrus, almond, cucumber, fennel & vinaigrette \$24

**Weisswurst Sausages** with mash, sauerkraut, onions & mustard sauce \$24

**Zucchini Flowers** filled with prawn & scallop mousse and dill aioli \$22

**Local School Prawns** fried with garlic. On rocket with dill aioli. \$18

**Queensland Arrow Squid** BBQ'd with Kefalograviera cheese & balsamic glaze \$25

**Whole Snapper or Flounder** grilled with lemon, oregano, olive oil. With Greek salad and chips \$38

**Queensland Barramundi Fillet** grilled with Parisian butter, spinach, potatoes and beans. \$35

**Surf 'N' Turf** – NSW beef striploin with, Moreton bay bug & Ocean king prawn, garlic butter, vegetables \$49

**500gm Grass Fed Beef Short-Rib** slow cooked Bourgogne style, with carrots & onions in rich tomato & red wine jus with mash \$32

## From the bar

**Frenchies Beer on Tap** – \$8.50, \$13, \$20  
Bückeburger Pilsner OR Laperouse Pale Ale

**Squealing Pig Rosé Gin with Prosecco** \$14

**NO BYO/ NO Split Bills**