



- dinner menu -

Toasted Burleigh Baker sourdough with hemp dukkah, balsamic reduction and EVOO (vg) 10

Authentic Scotched Egg wrapped in nutmeg spiced pork with smoked paprika aioli and fruity bbq sauce 11

Haloumi Cheese Cigars wrapped in thin pastry served with mixed berry compote (4pc, v) 12.5

Swiss Brown Mushroom Ragout sautéed in spiced tomato & coconut cream, served with toasted organic Burleigh Baker sourdough. (vg) 14.5

Crunchy panko crumbed arancini balls of pumpkin & Swiss gruyere cheese on smoky tomato coulies and dehydrated olives (4pc, v) 16

Haggis Dumplings! Steamed Haggis gyoza dumpling with garlic-chili sauce and fresh coriander (4pc) 16

Peat Smoke Fried Chicken. Free range fried chicken tenderloins marinated in peat smoked sake, garlic and soy served with aioli and seven spice (3pc, gf) 16

Seared sashimi quality Scallops on watermelon, with Parsian feta, flying fish caviar & hemp dukkah (3pc, gf) 16

Crispy Silkin Tofu with yellow coconut sauce on steamed rice, with petit summer herb salad (vg, gf) 21.5

Beer battered fish of the day, fries, side salad, and house made tartare sauce 23.5

Medium rare Angus scotch fillet, grilled black pudding, crispy desiree potato hay and red wine jus (gf) 29.5

Grilled Lamb Cutlets marinated in smoked paprika, on chickpea salsa with natural yoghurt +\$6 per extra cutlet (3pc, gf) 29.5

Grilled King Salmon fillet on neeps 'n' tatties served with light beurre, sauteed greens, and dehydrated Kalamata olives (gf) 29.5



(gf) - gluten free (v) - vegetarian (vg) - vegan

sides:

Crispy shoe-string fries, white truffle oil and aioli. (v, gf) 9

Sweet potato fries, aioli. (v, gf) 9

Fresh garden salad, balsamic glaze. (vg, gf) 9

Sauteéd broccolini. (v) (gf) 10

- cheese & charcuterie -

The Captain's Table - Cheese Platter

Lingot D'argental, Gorgonzola Dolce, Swiss Gruyere, quince paste, mixed berry compote, fresh & dried fruits, roasted nuts and water crackers. 33

Walk the Plank - Charcuterie Platter

Beef bresaola, Serrano Jamon, Sopressa hot, dehydrated Kalamata olives, Spanish onion jam, roasted nuts and water crackers. 33

- make your own -

Design your own platter, accompanied with water crackers, quince and dried fruit
1 choice \$14, 2 choices \$24, each additional item +\$9

(GF crackers available)

- *Swiss Le Gruyere*

- *Lingot D'argental*

- *Gorgonzola Dolce*

- *Marinated Persian Feta*

- *Bresaola*

- *Sopressa Hot*

- *Jamon Serrano Bodega*

- dessert -

Rich dark chocolate truffle with fresh whipped chantilly cream (v) 10

Warm sticky date pudding with butter scotch sauce (v) 12

+3 scoop of vanilla ice cream (vegan option available)

Pistachio Semi-Freddo (v) 12

Amaretto, pistachio and stewed prune semi-freddo with prune sauce



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15% surcharge on public holidays