

Entrees To Share

- half dozen fresh oysters
sauce mignonette (gf, df) 29
- wild mushroom arancini
truffle-miso mayo, red radicchio, grana
padano cheese (v) 18
- tempura zucchini flowers
spinach, ricotta, parmigiano, sriracha mayo (v) 22
- garlic & chilli prawns
in nap sauce, with house-baked baguette (df) 24
- the fernery burrata
peach & apple compote, watermelon
radish (v;gf) 24
- spicy calamari
sweet chilli & lemongrass reduction (df) 21
- moreton bay bug
butter & sage sauce, pickled cucumber, confit
garlic, fresh capers 26
- lamb kofta skewers
tzatziki, pomegranate pearls, summer greens 18
- king fish
buttermilk, parsley oil & fresh capers 24

Mains

- barramundi al cartocio
oven baked fish, capers, roasted fennel, grape
tomatoes (gf) 35
- local red reef snapper (serves 2)
500-700g whole fresh snapper, lemon butter,
tomato & caper salsa (gf) 62
- chicken supreme
crispy skin chicken breast stuffed with spinach
and mozzarella cheese, potato mash, red
wine jus (gf) 34
- new york angus mb3+
bone marrow, chimichurri, 250g sirloin & red wine
jus, honey roasted pumpkin (df, gf) 52
- herb crusted lamb rack
with oven roasted chats, chimichurri, red
wine jus 46
- australian angus beef burger
maple caramelised onion, miso-truffle dressing,
cheddar, pickles, chips 27
- walnut & beetroot risotto
deep red risotto, cooked in beetroot stock &
finished with feta & walnuts (gf, v) 32
(add chicken, 5)

Pasta

- linguini e olio
grape tomato, shallots, parsley and basil sauteed
in garlic & white wine 30
- linguine ai gamberi
garlic-chilli prawns, cream sauce, baby spinach,
fresh grape tomatoes 34
- oceana pasta
spaghetti, fresh prawns, barra & squid cooked in a
white wine sauce with garlic, onions & parsley 37
- traditional Aegean sujuk pasta
spaghetti, crispy sujuk, shallots, Spanish onion in a
spicy pink sauce 34

Sides

- fries (vg, gf) 10
- truffle fries
miso truffle mayo, grana Padano (v, gf) 14
- house baked baguette
balsamic butter (v) 10
- herb roasted chat potato (vg, gf) 10
- honey roasted pumpkin (vg, gf) 10
- potato mash (v) 7
- sautéed broccolini (vg gf) 12
- garden salad (vg, gf) 12
- summer salad
sweet peach, green apple, cucumber cus, cherry
tomato, spanish onion, parsley, mayo & mustard
dressing (v) 19
- mediterranean chickpea salad
mix leaf, cucumber, tomato, balsamic glaze, feta
cheese, olives and chickpeas (v, gf) 18
(add chicken, 5)

Desserts

- chocolate fudge cake
honey comb, chocolate sorbet, mini mushroom
meringues 20
- not a lemon tart
shortcrust, lemon custard, dried berries, whipped
cream, nut praline, cake crumbs 22