

Seaside Signatures

Our Seaside Signatures have been carefully curated to showcase the culinary artistry of our chefs, celebrating timeless classics with a refined coastal influence. Each dish — from the rich indulgence of Seafood Tower to share to the elegance of Passage Duck à l'Orange and the robust flavour of our premium Char Siu Pork Tomahawk — is crafted to the highest standard.

To complete the experience, our team has thoughtfully paired each course with a recommended wine selection, ensuring every bite is elevated with the perfect complement.

SEAFOOD TOWER FOR TWO (M)

A LAVISH TWO-TIER TOWER FEATURING MORETON BAY BUGS, FRESHLY SHUCKED OYSTERS, LOCAL KING PRAWNS, TENDER CALAMARI, AND CRISP-FRIED CATCH OF THE DAY, SERVED WITH SEASONED CHIPS, GARDEN SALAD, AND HOUSE-MADE SAUCE.

GFO ADD 14

135 140

 Perfectly matched with *Lost Farm Chardonnay Tamar Valley, Tasmania*

PASSAGE DUCK À L'ORANGE

TENDER CONFIT DUCK BREAST, SLOW-COOKED AND GLAZED WITH A CLASSIC FRENCH ORANGE SAUCE. SERVED WITH HERB-ROASTED POTATOES AND BUTTERED SEASONAL GREENS FOR A REFINED, FLAVOURFUL FINISH.

GF / DF

42 46

 Perfectly matched with *Les Peyrautins Merlot Languedoc-Roussillon, France*

600G BETTAPORK TOMAHAWK

QLD FREE RANGE PORK | BONE-IN LOIN CUT | NATURALLY SWEET & TENDER

A 600G BETTAPORK TOMAHAWK FROM BILOELA, SLOW-ROASTED FOR TENDERNESS AND FINISHED OVER HIGH HEAT FOR A CARAMELISED CHINESE BBQ CHAR. SERVED WITH A WARM SOBA NOODLE AND ASIAN GREENS SALAD, WAKAME, AND A HOUSE CHAR SIU GLAZE.

GFO / DFO

48 52

 Perfectly matched with *Brightlands Single Vineyard Shiraz McLaren Vale South Australia*