



BEACH BAR DINNER

STARTERS

LOCAL SPINACH DIP parmesan, cheddar, wood fired flat bread	35
CREAMY CORN & CRAB DIP miso, mozzarella cheese, garlic chives, wood fired bread	42
CHOPPED SALAD chickpeas, lentil, sunflower, chevre, pickled onion, cherry tomato	44
KINGFISH SASHIMI whipped avocado, wasabi, ponzu, wakame seaweed	44
WOOD FIRED KAI yuzu butter, bush lemon, garlic crumb, chili oil	44
ABROLHOS SCALLOPS caper, beurre noisette, white wine, parsley, lemon	50

WOOD FIRED

ROASTED WALU STEAK basil, black pepper, lime, coconut – tomato sambal	52
N.T. BARRAMUNDI chili butter, moca, pickled lemon	54
YELLOWFIN TUNA – availability based	56
ROCK LOBSTER - availability based	MARKET PRICE
SPLIT KING PRAWNS coconut chutney, curry leaf butter, bush lemon	66
SMOKED CHICKEN house pickles, bongo chili hot sauce	52
BBQ PORK RIBS kung pao glaze, lime leaf, ginger, roasted white sesame, peanut	68
BEEF STRIPLOIN roasted garlic, dijonnaise sauce, sweet & sour onion	75

SIDES

hot chips celery salt, smoked paprika, aioli	18
coleslaw TW'S dressing	22
roasted potato flake salt, garlic confit, ponderosa spice	18
garden salad honey – mustard dressing, white wine vinegar	24
broccoli almond sauce, ginger dressing	22

DESSERTS

TIRAMISU mascarpone, espresso, almond sponge cake, chocolate cremeux	24
LEMON & RASPBERRY TRIFLE whipped cheesecake, fennel seed, milk crumb	22
BANANA BREAD PUDDING dark chocolate glaze, walnut-banana crunch	24
MATURE CHEESE preserved fruit condiment, lavosh, grissini	30