



BEACH BAR DINNER

STARTERS

LOCAL SPINACH DIP parmesan, cheddar, wood fired flat bread <i>v</i>	35
CREAMY CORN & CRAB DIP miso, mozzarella cheese, garlic chives, wood-fired bread	42
CHOPPED SALAD chickpeas, lentil, sunflower, chevre, pickled onion, cherry tomato <i>v/gf</i>	44
ABROLHOS SCALLOPS brown butter, bush lemon, caper	55
REEF FISH SASHIMI whipped avocado, wasabi, ponzu, wakame seaweed <i>gf</i>	44
WOOD FIRED KAI yuzu butter, bush lemon, garlic crumb, chili oil <i>gf</i>	44

MAINS

ROASTED WALU STEAK basil leaf, lime, coconut, tomato sambal <i>gf</i>	52
TASMANIAN SALMON chili butter, moca, pickled lemon <i>gf</i>	54
YELLOWFIN TUNA availability-based <i>gf</i>	56
ROCK LOBSTER availability-based <i>gf</i>	120 / MP 70
SMOKED CHICKEN house pickles, bongo chili hot sauce <i>gf</i>	52
BEEF STRIPLOIN roasted garlic, dijonnaise sauce, sweet & sour onion <i>gf</i>	75
PORK RIBS kung pao glaze, chili, peanut, roasted lime <i>gf</i>	65
SPLIT KING PRAWNS coconut lolo, chili oil, basil, coriander, bush lemon <i>gf-df</i>	78
MISO EGGPLANT tzatziki, hummus, muharamma, garden herbs	52



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SIDES

HOT CHIPS celery salt, smoked paprika, aioli <i>v/gf</i>	18
COLESLAW TW's dressing <i>v/gf</i>	22
ROASTED POTATO flake salt, garlic confit, ponderosa spice <i>v/gf</i>	18
GARDEN SALAD honey – mustard dressing, white wine vinegar <i>v/gf</i>	24
BROCCOLI almond sauce, ginger dressing <i>v/gf</i>	22

DESSERTS

CLASSIC TIRAMISU vanilla sponge, mascarpone, coffee mousse, cocoa	24
COCONUT CRÈME CARAMEL roasted coconut, lime chantilly	24
BANANA BUTTERSCOTCH MOUSSE dark chocolate glaze, walnut & banana crunch, fresh cream	24
MATURE CHEESE quince paste, fresh honeycomb, seeded cracker, sesame grissini	32