snacks

small plates

olives & nuts marinated olives, spiced almonds	16	prawn and mango salad pomegranate, roquette, feta, fennel	36
grissini and croutons beetroot and goats curd, capsicum, anchovy	18	asparagus, burnt orange, buratta salad V grilled asparagus, buratta, seeds & grains	32
truffle fries V truffle, chives and parmesan fries, spiced tomato	16	bbq beef brisket panini sweet mustard pickle, fried spring onion, chipotle aioli	28
charred corn V smoked paprika butter, chilli, lime, parmesan	16	salt and pepper bug tails cucumber and radish slaw, chilli, coriander	36
six oysters natural eschallot vinaigrette, lemon, tabasco	24	sashimi sashimi of game fish, soy, ginger, wasabi	38
wagyu beef sliders smoked cheddar, bacon, caramelised onion	28	bbq pulled pork bun smoked pork, ranch dressing slaw, cornichons	28
charcuterie board selection of cured meats, grilled vegetables, pickles	48		
toasted bread and olives		V vegetarian	

large plates		desserts	
pan roasted reef fish	42		
kipfler potato, olive, tomato, poached egg		rum and coconut	22
japanese fried chicken soy & mirin chicken thigh, wasabi mayo, pear & ponzu	42	rum baba, coconut semi-fredo, caramelized pineapple	
orecchiette pasta brocolinni, cherry tomato, walnut, pecorino	36	chocolate & popcorn chocolate brownie, salted caramel, popcorn ice cream	22
share plates		PB & J peanut parfait, strawberry gel, genoise sponge	22
cold seafood platter for two	110		
chilled king prawns, ceviche of fish, smoked salmon & bugs natural oysters with lemon avocado		cheese and biscuits selection of australian and international cheese, fruit chutney, lavosh	35
hot seafood platter for two local reef fish, seared scallops grilled king prawns, salt & pepper bugs	170		

large plates

		pan roasted reef fish braised cos, citrus, smoked buttermilk, almond	42
		35 day dry aged pinnacle sirloin caramelized onion, roast garlic, pomme puree	58
small plates			
		sakia beer organic chicken	52
six oysters natural mignonette vinaigrette, lemon and tabasco	24	corn, witlof, truffle cream, sherry jus	
		braised osso bucco	48
bonito sashimi nori puree, white onion dashi, pickled raddish	27	prosciutto, bone marrow risotto, saffron	
		berkshire pork cutlet	52
s callop nashi, kohl rabi, beetroot glaze	29	cauliflower puree, roast apple, confit fennel	
		share plates	
braised pork croquette	27		
apple puree, amaretto, apple		cold seafood platter for two chilled king prawns, ceviche of fish, smoked salmon & bugs	110
venison tartar	27	natural oysters, avocado	
oyster emulsion, egg yolk, king brown	_,	hot seafood platter for two	170
onion tortellini mushroom consommé, , croutons	27	local reef fish, cuttlefish, scallop, salt & pepper whitsunday bugs & grilled king prawns	
		chateaubriande for two butter roasted kipfler, burnt honey onions ,roasted baby carrot	140
		sides	14
		brussel sprout & walnut	V
		beer battered chips	V
		garden salad	V

qualia sources the highest quality australian produce, focusing on sustainability and organic/biodynamic practices

qualia garden, hamilton island

the collaboration of our kitchen and gardens team enhances our menu with a selection herbs, vegetables and fruits handpicked daily.

whitsunday seafood, queensland

offers a daily supply of sustainably hand line caught local reef fish and pelagic fish species. their fishermen are managed by a strict quota system ensuring no risk of over fishing as well as a zero bycatch policy, ensuring not only minimal environmental impact but maximum product quality.

mungalli creek dairy, north queensland

their jersey cows roam the rolling hills of south atherton tablelands and graze on organic mountain pastures which impart a flavour to their milk. organic/biodynamic

flinders island milk fed lamb, northeast tasmania

the flinders island meat animal welfare charter ensure that all animals are cared for to the highest possible standard. the pastures the lambs graze on are dusted with a covering of sea salt from the ocean winds giving the product extra flavour.

golden plains pork, victoria

produced in the western plains region of victoria in a natural and stress free environment.