

## Lunch

12:00pm to 2:30pm

### Roasted garlic & caraway focaccia (*d.f, n.f, v, vgn*) - **15**

Please choose from:

Smoked caramelised wattleseed butter with black ash and whipped saltbush butter (*g.f, n.f, v*) or

Aged balsamic vinegar & Joseph's extra virgin olive oil (*g.f, d.f, n.f, v, vgn*)

Additional + 4 for both.

Gluten free available on request.

## Raw bar

Oysters Each - **8** | Half Dozen - **38** | Dozen - **69** 🍷

### Natural

Lemon & lime cheeks (*g.f, d.f, n.f*)

**Pepperberry mignonette** - Native pepperberry & eschalot vinaigrette (*g.f, d.f, n.f*)

**Jalapeno & mango** - Pickled jalapeno & mango granita, native ginger & mango salsa, baby coriander (*g.f, d.f, n.f*)

### Seafood ceviche mixto

Peruvian & Japanese inspired umeboshi leche de tigre, grilled baby octopus, kingfish, scallop, red onion, coriander, chilli, toasted corn, taro & cassava chips (*g.f, d.f, n.f*) - **35**

## Small plates

Beer battered oysters Half Dozen - **38** | Dozen - **69**  
Salt & vinegar seasoning, smoked tartare sauce, tarragon (*n.f*)

### Mini Wagyu beef burger sliders (3)

Caramelised onions, cheddar cheese, pickles, lettuce, burger sauce, onion ring (*n.f*) - **27**

### Mini plant based burger sliders (3)

Potato bun, vegan cheese, caramelised onions, lettuce, sliced tomato, pickles, vegan aioli, onion ring (*d.f, n.f, v, vgn*) - **26**

### Crispy chicken wings

Sticky ginger, chilli & sesame sauce, lime mayonnaise (*g.f, n.f*) - **28**

### Buffalo spiced cauliflower 🍷

Cauliflower, vegan ranch, kale slaw, baby coriander (*d.f, v, vgn*) - **23**

### Bay bug roll (2)

Milk bun, southern fried bug tail, butter lettuce, sliced tomato, remoulade sauce (*n.f*) - **30**

### Corn ribs 🍷

Spiced seasoning, lime, coriander, kaffir lime aioli (*g.f, d.f, n.f, v*) - **17**  
Vegan aioli available on request + 2

### Black Kinkawooka mussels & chorizo

Salumi chorizo, sundried tomato cream sauce, preserved lemon, white wine, basil, grilled sourdough (*n.f*) - **34**

## Salads

### Nashi pear noodle salad

Lime compressed nashi pears, sweet potato noodles, cucumber, carrots, toasted spiced cashews, nori seaweed, mint, coriander, beanshoots, red onion, roasted sesame seed dressing (*g.f, d.f, v*) - **23**

Add fresh king prawns + 12 / add grilled chicken + 10

### Stonefruit, fig & whipped goats cheese salad

Raspberry balsamic glaze, wild rocket, radicchio, caramelised pecans, apple gel, whipped goats cheese, fig, snow pea sprouts, flaky pastry puffs, hazelnut dressing (*v*) - **28**

Add prosciutto + 8

### Classic caesar salad

Baby cos lettuce, maple bacon, shaved parmesan, soft boiled egg, garlic croutons, caesar dressing (*n.f*) - **20**

Add fresh king prawns + 12 / add grilled chicken + 10

### Bayside garden salad 🌿

Cherry tomato, cucumber, pickled red onion, mint, Persian feta, basil, red radish, mixed oak leaves, balsamic dressing (*g.f, n.f, v, vgn option - no Persian feta*) - **22**

## Pasta

*Gluten free & vegan options available on request*

### Native bush ricotta agnolotti

Bush tomato, native basil pesto, whipped smoked ricotta, almond beurre noisette, macadamia, spinach, broad leaf rocket, confit cherry tomatoes, lemon (*v*) - **32**

### Beef shortrib pappardelle

Slow braised beef shortrib, red wine, pomodoro sauce, basil, napoli sauce, parmigiano reggiano (*n.f*) - **35**

### Seafood spaghetti

Moreton Bay bug, king prawns & black mussels, confit cherry tomato, white wine, creamy saffron bisque sauce, lemon, garlic, parsley (*n.f*) - **36**

### Liguini Puntanesca

Garlic, kalamata olives, cherry tomatoes, capers, olive oil, anchovies, white wine, chilli, parsley, napoli sauce, pangrattato (*d.f, n.f*) - **30**

*Vegan option available*

## Big plates

Crispy chicken breast 🍽️

Quinoa tabouli, crispy garlic kale, smoked labneh, pea sprouts, grilled lemon, salsa verde (n.f) - **44**

Paperbark smoked salmon 🍽️

Bok choy, wild rice, hot & sour sauce, lime (g.f, d.f, n.f) - **44**

Chicken schnitzel

Panko crumbed free range chicken breast, market greens and choice of sauce (n.f) - **34**

Sirloin (300g)

Market greens, fried vegetable wedges and choice of sauce (g.f, n.f) - **47**

*Sauces: creamy peppercorn sauce, garlic herb butter or native chimichurri*

## To share

Seafood platter (n.f) - **130**

Fresh oysters (4), fresh tiger prawns (4), ceviche mixto, curried scallops, mussels marinere, garlic & herb bug (1), beer battered fish (2), fries, garden salad, tartare sauce, cocktail sauce, kaffir lime aioli, pepperberry mignonette (Gluten free available on request)

## Sides

Grilled seasonal vegetables

Garlic chips, buttered almonds (g.f, v) - **16**

Fries

Rosemary sea salt & garlic aioli (d.f, n.f, v) - **14**

Add vegan aioli (d.f, n.f, v, vgn) + 2

## Something to finish

### The “Sugarcane Burn”

Crystallised macadamia nuts, marshmallow, coconut mousse, milk chocolate, rocky road, cherry gel, carob espuma  
(v) *Gluten free option available on request* - **26**

### Bailey’s cheesecake

Chocolate sunrise lime mousse, crystallised pistachios, cocoa crisp (v) - **19**

### Housemade sorbets selection (2)

Housemade sorbet served with seasonal fruit (g.f, d.f, n.f, v, vgn) - **16**  
*Vegan coconut vanilla ice cream available (gf, df, nf, v, vgn)*

### Petit fours

Chefs selection of bite sized mini desserts: A selection of 3 seasonal petit fours  
Lemon curd & fingerlime, macadamia ferrero rocher, Elements honey macaron, (v) - **12**

### Affogato

Espresso, vanilla ice cream (g.f, v, n.f) - **8**  
Add your favourite liquor + 7  
Add vegan coconut vanilla ice cream (gf, df, nf, v, vgn) + 2

We take dietary requirements very seriously. You will find all our dishes are noted with:

*g.f - gluten free*  
*d.f - dairy free*  
*d.f.o - dairy free option available*  
*n.f - nut free*  
*v - vegetarian*  
*vgn - vegan*

#### Foraged Ingredients:

Saltbush  
Fingerlime  
Sunrise lime  
Pepperberry  
Wattleseed  
Bush tomato  
Karkalla  
Bunya nuts  
Macadamia nuts  
Warrigal greens  
River mint  
Native thyme  
Native blackened spice mix - Native thyme  
Australian native togarashi  
Davidson plum  
Element’s honecomb  
Riberries  
Strawberry gum



*Healthy Wellbeing Icon - Signifies dishes made with wholesome, high-quality native and local ingredients that support overall well-being and healthy living.*