

**Small Plates**

Warm Australian Olives, roast garlic and rosemary  
**\$7.50**

Southern Australian Oysters (6) - shucked and doused with saltwater dressing  
**\$3.50 each**

SeaSalt Antipasto and other things (an antipasto of 3 of our favourite seafood flavours)  
**\$18.00**

Escabeshe of Atlantic Salmon, cucumber and pickled tomatoes  
**\$16.00**

Steamed Asparagus, slow poached egg with shaved truffle pecorino and evo  
**\$16.00**

Cognac and Duck Liver Parfait, brioche toast and pickles  
**\$16.00**

**Something to Share "or not"**

**\$19.00**

Saffron- stained Ferron Risotto with stracchino and fennel

Liguini "Bolognaise" with shaved grano padano and sweet basil

Quesadilla of Spicy Beef and Lamb, guacamole, crème fraiche and tomato-chilli salsa

Sweet Bangalow Pork- Pan fried galette with roast apple puree and Branston gell  
-Cold pressed terrine, pickled paw paw and an apple and cress salad

**More Substainial**

**\$39.50**

Lockyer Valley Beef Fillet on 'Paris' mash, roasted winter vegetables, foie gras mousse and red wine jus

Double cutlet of Victorian Lamb, garlic roasted pumpkin and a potato, feta and olive rosti

Slow Roasted Duck, caramelized fig, wilted Treviso and grilled Spanish onion

Freelance "Fillet of East Coast Reef Fish" prepared at the chef's whim

**Sides**

**\$9.00**

'Toowoomba Farm' Salad Leaves and infant herbs tossed with preserved lemon dressing

Green bean and heirloom tomatoes with rocket and balsamic dressing

Steamed greens with cultured butter fondue & roast almonds

Fries with garlic mayo