

We care about showcasing our unique local produce & really hope you enjoy.

V vegetarian **VGO** vegan option **VG** vegan **GF** gluten free **DF** dairy free  items cooked in our mibrasa charcoal oven.
15% surcharge applies to public holidays. Credit/Debit Card processing fee apply. No split bills.

PLEASE NOTE, SOME OF OUR DISHES CONTAIN NUTS. WHILE WE TAKE PRECAUTIONS TO MINIMIZE THE RISK OF CROSS CONTAMINATION, WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE 100% ALLERGEN FREE

LIGHT MEALS

Local reef fish beer battered - nori chips, pickled fennel, house tartar	32
Snapper poke bowl - marinated snapper, radish, spring onion, sesame seeds, red pickled onion, wasabi mayonnaise, ginger pickle, seaweed, edamame GF, DF	23
Salmon poke bowl - radish, spring onion, sesame seeds, red pickled onion, seaweed, wasabi mayonnaise, ginger pickle, edamame GF, DF	24
Spicy tuna poke bowl - chilli soy local longtail tuna, radish, spring onion, sesame seeds, red pickled onion, seaweed, wasabi mayonnaise, ginger pickle, edamame GF, DF	25
Slow cook lamb bao (2) - slow cooked sticky lamb, hoisin, bao, Asian slaw, aioli	24
Salt & pepper crocodile bao (2) - bao, asian slaw, aioli	24
Jackfruit bao (2) - pulled jackfruit, cajun, tamarind, bao, asian slaw, aioli V, VGO	23
Reef fish burger - battered reef fish, cos lettuce, smoky cheddar, tomato, house tartare & nori chips	26
Beef burger, milk bun, bacon, smoked cheddar, pickles, tomato, mayo, leaves & nori chips	27

SALADS

Super green salad avocado, couscous, broccolini, leaves, almond fetta V, VGO	23
Summer threadfin salad, watermelon, rocket, basil, fetta, vinaigrette, pistachio dukka GF, DF	27
Sticky beef salad, papaya, lime, coriander, shallot, chilli DF	24

SHARED FEED ME *the best way to dine.* Minimum 4 people

75pp

House baked potato focaccia, rosemary, garlic, balsamic, olive oil 🔥 DF

+ 3 oysters 12pp

Fish wings, peri peri, local reef fish 🔥 GF, DF

Betel leaf wrap snapper, chilli, galangal, tamarind, citrus, peanut, caramel GF

Fried loligo squid, geraldton wax salt and pepper, cabbage slaw, aioli GF

Wild caught local snapper, papaya, coriander, cashew sauce GF, DF

Slow cooked lamb shoulder, sticky, cauliflower, couscous, cos, fetta, lemon GF

Seasonal Sides

+ shared dessert \$7pp

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SMOKY BAY OYSTERS

1 6

Oyster GF, DF	5	26
Oysters, local finger lime caviar mignonette GF, DF	6	32
Oysters, grilled, bacon, cheddar, chipotle GF	6	32
Oysters, chilli, garlic, coriander, lime	6	32

SMALL PLATES & SHARES

House made focaccia, evoo, balsamic DF	4pp
Cauliflower & lentil popcorn, cauliflower, lentils, chilli, tomato, cos GF, DF	17
Local snapper ceviche, local snapper, avocado, jalapeno, ruby grapefruit, finger lime GF, DF	22
Betel leaf wrap (2) snapper, chilli, galangal, tamarind, citrus, peanut, caramel GF	19
Chargrilled local banana prawns, coconut prawn bisque, finger lime, flat bread 🔥 GF, DF	34
Fish wings, peri peri, local reef fish 🔥 GF, DF	19
Sardines, local pickled sardines, braised tomato, focaccia 🔥 DF	18
Gulf of Carpentaria bugs, lemon, butter, garlic 🔥 GF	32
Fried loligo squid, geraldton wax, salt, leaves, aioli GF, DF	23
Salt & pepper crocodile, miso, cabbage slaw salad, aioli GF, DF	28
Chicken lemongrass skewers, turmeric, free range chicken (2) 🔥 GF, DF	16
Seasonal dips (2), house baked potato & rosemary focaccia	16
Charcuterie board - hard salami, prosciutto, various cheese, season fruit, pickled vegetables, breads & lavosh	36
Cheese board selection of cheese, seasonal fruit preserve, breads, lavosh	24

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LARGE PLATES

Whole humpty doo baby barramundi , coconut laksa puree, coconut rice, green mango salad, chilli, cashew, lime 🔥 GF, DF	72
Cauliflower steak , red pepper hummus, black olives, sun dried tomato, fetta, burnt miso butter, lemon 🔥 V, VGO	28
Wild-caught local snapper , cashew sauce, papaya, coriander 🔥 GF, DF	Fillet 42 Whole 78
Crispy skin humpty doo barramundi , pineapple, chimichurri, coconut rice, chilli, citrus, greens 🔥 GF, DF	44
Seafood paella risotto , banana prawns, loligo squid, reef fish, chorizo, cherry tomato, saffron 🔥 GF, DF	34
Free range charcoal chicken , skin-on, peri peri, couscous, rocket, charred corn, sweet corn puree 🔥 DF	37
Striploin , grass fed, 300g, rocket, cherry tomato, pecorino, red wine jus 🔥 GF	44
Slow cooked lamb shoulder , sticky, cauliflower, couscous, cos, fetta, pickled zucchini, lemon 🔥 GF	Small 38 Large 74
Seafood platter , finger lime oysters, seasonal ceviche, prawns, reef fish bites, peri peri fish wings, sardines, fried loligo squid, flat bread. <i>(Recommended for 2 people)</i>	130

SIDES

Rocket salad , pecorino, lemon, evoo	10
Green papaya salad . GF, V	11
Sauteed snake beans , chilli, shallots VG	12
Watermelon , feta, pepitas, rocket, vinaigrette V	12
Crispy potatoes , rosemary, salt VG	12
Chips , nori, salt, aioli V	9
Sauteed kangkung , chilli, garlic	10

DESSERTS

Belgium chocolate mousse , pistachio mousse, raspberry	16
Caramelised banana , vanilla ice cream, wattle seed caramel, macadamia, mint GF	16
Kensington pride mango panna cotta , raspberry coulis, vanilla ice cream	15
House seasonal sorbet , See staff for details VGO, GF, DF	12
Cheese board selection of cheese, seasonal fruit preserve, breads, lavosh.	24

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