

RQF



*Shop Local. Eat Local.
Spend Local. Enjoy Local.
Support the local businesses who support the
area where you live, work & play.*

Oysters

THREE | 10

SIX | 20

TWELVE | 38

Natural, kilpatrick (gf/df)



2 Course Express Lunch

With a glass of wine for \$39

11:30 - 5PM WEEKDAYS

Starter

PANKO CRUMBED CALAMARI

or

COCONUT CRUMBED PRAWNS

Main

BEER BATTERED FISH OF THE DAY

or

KING FISH

W/ GLASS OF CHARDONNAY OR SHIRAZ



Small plates and Entrées

FISH TACOS (2) | 18

Battered flathead, Red cabbage slaw with
jalapeño

COCONUT CRUMBED PRAWNS | 15

Coconut crumbed prawns w/ sweet chilli sauce

WHITE ANCHOVIE BRUSCHETTA (2) | 15

Crusty bread, tomato,
basil, onion, olive oil

PANKO CRUMBED CALAMARI | 15

Panko crumbed calamari with garlic aioli

CRISPY FRIED WHITEBAIT | 13

Crispy fried whitebait, chilli caramel sauce (df)

GRILLED HALOUMI | 15

Grilled Haloumi, roasted pumpkin salad (gf)

BUCKET OF FRESH PRAWNS | 20

Fresh local cooked prawns
w/cocktail sauce (gf)

HOUSE MARINATED OLIVES | 9

Chilli, garlic and lemon
herb marinade (gf, v)

Salads

PUMPKIN KALE SALAD | 15

Pumpkin, sweet potato, walnuts, goats
cheese, balsamic glaze (gf)

SMOKED SALMON SALAD | 15

Rocket, parmesan chips, toasted almonds (gf)

Shared plates

CATCH OF THE DAY CRISPY SKIN WHOLE FISH | 55

Bok Choy, ginger, jasmine rice, chilli caramel
sauce

CHILLI JAM MUSSELS | 500g 25 | 1KG 47

Draught beer sauce and crusty bread

SEAFOOD PLATTER FOR 2 | 70

Grilled fish, fresh prawns, oysters, panko crumbed
calamari, crispy whitebait, fries with aioli, lemon
broccolini

From the Sea

We recommend one side to accompany your fish

BEER BATTERED FISH OF THE DAY | 24
Beer battered fish w/fries, slaw & tartar sauce

BARRAMUNDI* | 30
w/cream leak, lemon broccolini, roasted macadamia butter

SALMON (HUON VALLEY, TAS)* | 30
w/baked potato, broccolini & gremolata

KING FISH* | 29
w/ potato mash & green beans

SEAFOOD PAELLA | 28
w/bomba rice & seafood stock (gf)

**All fish are 180-200g*

Desserts

CHOCOLATE FONDANT | 13
w/rum anglaise

STICKY DATE PUDDING | 13
w/rum anglaise

BAKLAVA | 13
w/orange blossom glaze

All desserts served w/Vanilla Ice Cream

Cheese Boards

BLUE | BRIE | CHEDDAR
w/dried fruits, spiced apple, lavosh, quince paste, grissini sticks
ONE SELECTION | 10
TWO SELECTIONS | 18
THREE SELECTIONS | 24

Char Grill

SIRLOIN STEAK 300gm | 35
Slaw, fries & red wine jus (gf)

REEF AND BEEF | 49
Sirloin Steak, slaw, fries & red wine jus w/fresh prawns & panko calamari



Burgers

STEAK BURGER | 20
w/beetroot, pineapple, tomato, rocket, bbq sauce, slaw, aioli and fries

FISH BURGER | 20
Beer battered flat head w/tartare slaw, lettuce, tomato, pickles gherkins, fries & garlic aioli

Sides

FRIES | 10
w/rosemary sea salt, aioli

ROAST PUMPKIN | 10
w/honey glaze (gf/df)

GRILLED BROCCOLINI | 8

Kids Menu

(12yrs and under only)
All kids meals served with chips and small salad

FISH AND CHIPS | 15
CHICKEN NUGGETS AND CHIPS | 15

All credit card payments incur 1.25% Surcharge and AMEX 2%.
Public Holidays 15% Surcharges Apply.