

RAW

- FRESH NATURAL OYSTERS** MP
Local oysters, chardonnay mignonette, lemon wedge ②
- FIRED KISSED MOOLOOLABA TUNA** \$30
Fermented mandarin sauce, volcanic salt, yuzu kosho ②
- FRESH LOCAL SCALLOPS** \$28
Wildflower gin, mango, fresh chili, shallots, lemon, Spanish onion ②

STARTERS

- HOUSE MARINATED OLIVES** \$12
Assorted Italian olives, dried lime, garlic confit ① ②
- CHARRED BURLEIGH SOURDOUGH** \$15
Fresh sourdough, yot dips ① Sourdough option ② +5
- BYRON BAY BURRATA** \$24
Infused basil oil, thai basil, heirloom tomatoes, volcanic salt, toasted sourdough ①
- WILD FOREST MUSHROOMS ARANCINI** \$18
Mozzarella cheese, porcini dust, truffle aioli ①
- YOT BUG ROLL** \$19
Fresh Moreton Bay bug, Creamy cocktail sauce, cos lettuce, soy pearls
- CRUMBED BOCCONCINI CHEESE** \$18
Double herb crumbed bocconcini, fermented chilli mayo, fresh herbs ①
- BABY CALAMARI** \$22
Calamari dusted in lemon pepper, lime dill aioli, black sesame seeds ②
- FISH TACOS** \$22
Catch of the day, pico de gallo, fermented chili mayonnaise ②
- LOCAL `S PRAWNS COCKTAIL** \$32
Fresh local prawns, creamy cocktail sauce, cos lettuce, lemon cheek ②
- CHARCUTERIE BOARD** \$39
Italian smoked provolone, Adelaide triple brie, San Danielle prosciutto, Danish salami, charcoal crackers, three fruit quince



FOOD MENU

OPEN FROM 11 AM - LATE DAILY

60 SEAWORLD DR. MAIN BEACH QLD 4217

DESSERTS

- SALTED CARAMEL CHEESECAKE** \$17
Ginger crumble, chocolate soil ① ②
- YOT STICKY DATE** \$19
Orange cream, warm butterscotch, chocolate crumble, dehydrated orange, vanilla ice cream ① ②
- ITALIAN AFFOGATO** \$22
Frangelico, St. Remio Coffee, shaved chocolate, vanilla ice-cream dehydrated orange ① ②

KIDS MENU

- BATTERED FISH AND FRIES** \$14
- CHICKEN NUGGETS AND FRIES** \$14

MAIN COURSE

- LOCAL BLACK MUSSELS** \$26
Fresh local black muscles, fresh chili, garlic, onion, napoletana sauce, Burleigh sourdough
- ROASTED JAPANESE PUMPKIN** \$21
Roasted Japanese pumpkin wedge, sunflower hummus, fried spice chickpeas ① ② ③ ④
- SEAFOOD LINGUINE** \$39
Prawns cutlets, local black mussels, NZ clams, baby calamari tentacles, cherry tomato confit, olives, fresh chili
- WAGYU BEEF BURGER** \$28
Wagyu beef patty, Burleigh brioche, gherkins, lettuce, tomato, aged black jackcheddar, sweet mustard, herb aioli with crispy coated fries
- YOT STEAK SANDWICH** \$29
Burleigh sourdough, tomato relish, aged black jack cheddar, sweet mustard, lettuce, caramelized onion with crispy coated fries
- CAPTAIN `S CATCH OF THE DAY** MP
(ask your waiter for description)
- 180G BLACK ANGUS EYE FILLET** \$44
Black Angus eye fillet, Italian salad, red wine jus with crispy coated fries
- 350G ANGUS SCOTCH FILLET** \$49
Angus scotch fillet, Italian salad, red wine jus with crispy coated fries
- BEER BATTERED FISH** \$28
Fish of the day, Italian salad, tartare sauce with crispy coated fries
- YOT DECK CHICKEN PARMIGIANA** \$29
Free range chicken, napoletana, ham, Italian salad with crispy coated fries

SIDES & SALADS

- CHAT POTATOES** \$9
Oven baked chat potatoes with rosemary salt ① ②
- GRILLED BROCCOLINI** \$11
Local broccolini with Dukkah salt, sherry vinaigrette sauce ① ② ③
- FRIES** \$12
Crispy coated fries with rosemary salt, herb aioli ① ②
- THAI BEEF SALAD** \$24
Marinated beef, wild rocket, fried noodles, Thai basil, cucumber, heirloom tomatoes, cashews, fried shallots ②
- COS LETTUCE WEDGE** \$20
San Danielle prosciutto, parma crumble, blue cheese sauce, grana padano ②

Food allergies: please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Customer requests will be catered for to the best of our ability. But the decision to consume a meal is the responsibility of the diner.

Please note surcharge applies on all CC transactions 15% Public Holiday Surcharge