













ENTRÉES

SOUP OF THE DAY	15.00
Using Locally Grown Produce & Prepared Daily. Please ask our Friendly Staff for Today's Soup.	
FRESHLY SHUCKED TASMANIAN OYSTERS KILPATRICK  OR NATURAL	18.00/36.00
Rindless Crispy Bacon, Worcestershire Sauce & Lemon ½ Dozen or Dozen	
COLD SEAFOOD PLATTER FOR TWO 	135.00
Chef's Selection of Daily Seafood; Lobster, Prawns, Scallops, Smoked Octopus, Crab, Oysters, Mussels, Clams with Dips, Sauces & Lemon Please ask our Friendly Staff for Today's Selection	
THAI STYLE FISH CAKES 	23.00
Made with Local Caught Fish served with a spicy Cucumber Relish	
SMOKED TROUT SALAD 	23.00
With Beets, Potatoes, Chives, Yoghurt & Soft Boiled Egg	
ISRAELI COUS COUS 	21.00/26.00
With Sweet Tomato, Pistachio & Buffalo Mozzarella, Basil, Verjuice, Extra Virgin Olive Oil & Lemon	
ADD Prawns	26.00/31.00
ADD Smoked Chicken	25.00/30.00
DUCK LIVER PATE	25.00
Homemade Pate with Grilled Herb Bread, Grapes, Goat's Cheese, Tarragon & Balsamic Onions	
COURGETTE FRITTERS 	21.00
Rocket, Yoghurt, Chilli & Lemon	

MAINS


SHERRY BRAISED BEEF CHEEK 	45.00
Creamy Whipped Potato, Baby Onions, Mushrooms & Asparagus	
FISH OF THE DAY 	33.00
Locally Caught Prepared to your liking Steamed or Grilled; Roasted Pumpkin, Pico di gala Salsa, Lime & Bell Pepper Reduction	
SCALLOPS & MUSSELS 	35.00
Roasted Baby Vegetables served in a Vermouth & Saffron Sauce	
MIDDLE EASTERN SPICED LAMB CUTLETS	33.00
Hummus & Potato Puree, Walnut & Garlic Yoghurt, Grilled Baby Beets	
T-BONE STEAK	45.00
A 400 gr Tender Steak, Grilled with a Delicious Herb & Chipotle Butter, Baked Potato, Roasted Beetroot Salad with Horseradish Aioli & Selection of Mustards for you to choose	
SEAFOOD TIKKA CURRY 	33.00
This Fantastic Mildly Spiced Curry with a Tomato & Lentil Base features Chefs Selection of Seafood. Served with Fluffy Rice & Poppadums	
NASI GORENG	32.00
Indonesian Fried Rice with Chicken Satay, Prawns, Fried Egg & Kroepoek (available as vegetarian option)	
COCONUT CHICKEN	32.00
Chicken Fried & Cooked with Galangal, Garlic, Tumeric, & Lemongrass; Served with Toasted Coconut, Lime & Steamed Rice	
CHICKPEA & BEAN FATTET (V)	26.00
Cooked with Tomato, Cinnamon, Mint, Chilli, Cabbage Topped with Yoghurt, Pine Nuts & Sumac	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. Any guest consuming alcohol must be of legal drinking age. © 2016 Starwood Hotels & Resort Worldwide, Inc. All Rights Reserved. Sheraton and its logos are the trademark of Starwood Hotels & Resorts Worldwide, Inc., or its affiliates.

 - Gluten Free

 - Contains Pork

 - Vegetarian

 - Spice

*Please advise staff of any food allergies prior to ordering



SMALL PLATES

ROASTED BABY VEGETABLES Buttered with Herbs	9.00
SAUTEED SPINACH With Walnuts & Lemon	9.00
BABY COS LETTUCE With Balsamic Onions & Parmigiano	9.00
ASPARAGUS Buttered with Dill	9.00
FLUFFY WHIPPED POTATOES With Pesto Topping	9.00
HERB SALAD With Mixed Leaves Lemon & Extra Virgin Olive Oil	9.00
CRISP FRIES	9.00
STEAMED RICE	9.00

DESSERTS


MIXED BERRIES With Wattle Seed Mascarpone, Toasted Hazelnuts, Lemon Zest & Black Pepper	17.00
RHUBARB & MIXED BERRIES PAVLOVA ^{GF} Lemon & Vanilla Curd, Candied Flowers & Pistachio	17.00
The ULTIMATE ICE CREAM SANDWICH Crisp Fruit Bread, Vanilla or Berry ice Cream Candied Almonds, Chocolate Sauce Garnished with Sweets	17.00
PORT DOUGLAS CHEESECAKE Coconut & Passionfruit Flavoured; Garnished with Macaroons & Candied Chilli	17.00
CHOCOLATE DREAM Chocolate Meringue filled with a Smooth Chocolate Mousse, Topped with Chocolate Dipped Strawberries, Chocolate Truffles, Chocolate Biscuit & Chocolate Crumbs	21.00
FRUIT SALAD Local Seasonal Fruit with Mint, Honey, Orange Zest & Sesame Crisp	15.00
ARTISAN CHEESE PLATTER Selection of Daily Cheeses with Water Crackers, Quince Paste, Grapes, Toasted Nuts & Dried Fruit	27.00

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