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**lock'n'load**

bistro

## Dinner Menu from 5.30pm

(v) vegetarian (gf) gluten free

**Grilled turkish bread** with house made dips (v) 9.5

### To start

**Today's market oysters; 3ea**

chilled w/ citrus and palm sugar dressing

grilled w/ soya, tomato and pancetta

**Grazing plate for 2** (chefs selection) 25

**Cappuccino of 5 onion soup**

w/ warm bread and herb oil (v) 8.9 (add crispy duck 3)

**Salt and pepper squid**, asian slaw, lime aioli 13.5

**Grilled haloumi**, toasted pine nut, fig, pine nut and orange salad

w/ pomegranate molasses (v) 14.5

**5 Hervey bay half shell scallops**, beetroot marmalade, wasabi tobikko foam 16.5

**Bangalow pork belly**, twice cooked

w/ celeriac apple remoulade and chilli peanut brittle 15.9

### Mains

**Pesto ricotta cake**

w/ slow baked tomato, bell pepper and asparagus salad, aged balsamic (v) 21

**Seared local reef fish**

w/ braised oxtail, roasted bay prawns, ginger and baby carrots 28

**Grilled sirloin**

w/ café de paris butter, potato fondant, spinach and onion jam 29.5

**Braised lamb shank papardelle pasta**

w/ chickpeas, roasted tomato and herbs 23.9

**Chicken and cashew nut curry**

w/ turmeric rice, pickled cucumber and pappadums 24.5

**Herb crusted barramundi**

w/ wombuk, smoked bacon, shiitake mushrooms, carrot ginger butter 27

**Leek and mushroom cider crème pie**

w/ mushroom essence, herb salad (v) 21.9

**Confit duck leg risotto**

w/ mushrooms, snowpeas and shaved grano 25.9

### Sides

**Rocket salad**, fresh orange, red onion and aged balsamic (v) 7

**French fries** and aioli (v) 6.5

**Sautéed beans** w/ lemon and garlic crumbs (v/gf) 7.5

One bill per table

15% surcharge applies on public holidays

## To finish

**'World famous' dark chocolate brownie** peanut butter ice cream, hot fudge shot  
12

**Kaffir lime Pannacotta**, green apple sorbet 12

**Warm date and orange pudding**, coffee ice cream, honeycomb and butterscotch  
sauce 12

**Pear, lemon and golden syrup crumble**, hazelnut ice cream 12

**Cheese board selection for 2**, fig and walnut jam, grilled fruit bread 17

## Wines to compliment

### White wines

	g	btl
hazard hill semillon sauvignon blanc (great southern wa)	6.5	28
monster's attack riesling. (clare valley sa)	9	40
tar & roses pinot grigio (strathbogie ranges vic)	7.5	33
chapel hill verdelho (mclaren sa)	7.5	34
ferngrove chardonnay (frankland river wa)	7.9	36
crowded house sauvignon blanc (marlborough nz)	8	37
dog point sauvignon blanc (margaret river wa)		49
tscharke eva savagnin (sweet style) (barossa valley sa)	7.5	32
house chardonnay	6	23

### Red wines

squid fist sangiovese (barossa valley sa)	9	40
chapel hill 'parsons nose' shiraz (mclaren vale sa)	7.9	34
thorne clarke sandpiper merlot (margaret river wa)	7.5	33
blue pyrenees cabernet sauvignon (pyrenees vic)	7.5	34
red claw pinot noir (mornington peninsula vic)		49
te manta gamay noir (hawkes bay nz)	8.5	39
two hands 'gnarly dudes' shiraz (barossa valley sa)		49
house shiraz	6	23

### Sparkling

bennett's lane sparkling nv (regional sa)	6.5	28
ninth island sparkling brut (tamar valley tas)		42
louis roederer brut premier nv (reims france)		120
house sparkling	6	23

Great selection of beers, spirits & cocktails available  
for our full range of drinks please see the bar list