

Food Menu

Got a wild hunger you can't tame? Then appease your appetite with our tempting bar bites and tasty island nosh.

To Start

HOUSE MARINATED OLIVES (VG, DF, GF) | 8

Queen Green Olives, Spanish Black Olives, Kalamata Olives, Australian Wild Olives. Marinated in our own lost island marinade and served warm. J'adore olives?

ISLAND SPICED MIXED NUTS (VG, DF, GF) | 8

Go nuts over these spiced mixed nuts, served with chilli, lime and Kaffir Lime leaves. Served warm.

FLASH-FRIED EDAMAME (VG, DF, GF) | 9

Smattered with our very, very special house seasoning.

DRAGON KISSED FRIES (VG, DF, GF) | 11

Legendary on the Island. Served with our wild blend of rosemary, garlic, chilli and exotic seasoning with our famous spiced dragon sauce.

Oyster Bar

It wouldn't be an island without oysters. These quick, liquor nibbles will have you feeling all wild and untameable in no time.

STRAIGHT UP HALF A DOZEN/DOZEN (GF, DF) | 29 | 58

Well, you read the title. This is six or twelve of our finest oysters with mignonette.

TEMPURA OYSTERS HALF A DOZEN/DOZEN (DF) | 29 | 58

Tempura battered oysters with dill/lime aioli.

GRILLED OYSTERS HALF A DOZEN/DOZEN (GF, DF) | 29 | 58

Grilled oysters with a spicy Asian barbeque sauce and crispy pancetta.

HOW TO TRAIN YOUR BABY DRAGON (GF, DF) | 22

Want to fly with the little guy? Then take flight with this course of:

One natural oyster + one cooked oyster with a shot of Reposado Tequila.

Extra Oysters | 5 each

LAST ORDERS TO KITCHEN:

Tuesday and Sunday 9pm.

Wednesday and Thursday 10pm.

Friday and Saturday 10:30pm.

10% service charge applies to parties of 7 or more.
10% surcharge applies on Sundays & public holidays.
No split bills.

Small Shares

SHITAKE FIELD RICE PEARLS (VG, DF) | 16

Served with crispy chilli seaweed and Vegan truffle aioli. What's not to love?

SAMOSAS (VG) | 18

You can join a Congo dance or chow down these beauties with mango and pineapple salsa.

FIRE-LICKED VEGETERIAN SKEWERS (VG, DF, GF) | 14

And then the baby dragon exhaled! Served with tasty Italian herb dressing.

CHICKPEA AND COCONUT MASALA (VG, GF, DF) | 18

South-East Asian inspired flavours, served with golden rice pilaf and seasonal greens.

KARAAGE CHICKEN RIBS (GF) | 18

A favourite Japanese Izakaya snack. One bite and you'll find out why.

Served with a nori side and spiced chilli aioli.

AZTEC HONEY CHILLI PRAWNS (GF) | 24

Pay homage to our Island cooks with these pan-seared prawns, coated with a sweet and spicy honey chilli dressing. Served with tortilla, slaw and holy guacamole.

SLOW-COOKED STICKY CHICKEN RIBS (GF, DF) | 20

An island favourite, cooked with sweet and sour spices, accompanied by golden rice pilaf.

WILD BARRAMUNDI FILLET (GF) | 26

Taste a little bite of paradise with this catch.

Served on a bed of chickpea masala, seasonal greens and herbal butter.

SCOTCH FILLET (GF) | 34

Satisfy the wildest of carnivore cravings with this fillet, served medium rare to medium.

Sided with chat potatoes and Island inspired jus.

Sweet Endings

LAGUNA PLANTATION BANANA FRITTERS (VG, DF) | 13

Served with refreshing sorbet and drizzled with maple syrup. Bowl-licking deliciousness.

CHEESE BOARD | 18

Did somebody say cheese? Fromage and more fromage with seasonal fruits and crackers.

CRACK THE CODES:

VG – Vegan

DF – Dairy Free

GF – Gluten Free

LAST ORDERS TO KITCHEN:

Tuesday and Sunday 9pm.

Wednesday and Thursday 10pm.

Friday and Saturday 10:30pm.

10% service charge applies to parties of 7 or more.
10% surcharge applies on Sundays & public holidays.
No split bills.