

Dinner Menu

5PM TO 8PM DAILY

TO SHARE

Chicken Karaage \$13

Japanese BBQ sauce

Southern Fried Crocodile \$14

Garlic aioli and tomato sauce

Burrata and Tomatoes (GF, V) \$22

Confit tomatoes, pink peppercorn oil, black salt, basil and crispy bread

Beetroot and Gin Salmon Gravlax \$29

(GF, V, DF)

Kaffir lime, pickled cucumber, dill and avocado

Tempura Crab Bao Buns \$29

Tempura soft shell crab, kimchi and tomato chilli jam

Vietnamese Calamari Salad \$24

Lettuce, cucumber, red onion, carrot, herbs and nuoc cham dressing

SALADS

Bowl of Chips \$12

Garlic aioli and tomato sauce

Potato Wedges \$14

Sour cream and sweet chilli

Grazing Platter \$31

Selection of cured meats, dips, breads and savouries

Cheese Plate \$35

Cheeses, crackers, quince paste and fresh fruit (GF on request)

MAINS

Battered Fish and Chips \$28

Lightly battered mackerel fillet, garden salad and house tartare

Fried Sichuan Tofu (GF, VG, D, S) \$22

Tofu, black bean, chilli pepper, mushroom and steamed rice

Gnocchi of Day \$28

See specials for today's flavour

Half Duck (GF, D) \$40

Roasted duck Maryland, breast, rice and sesame steamed Asian greens

FNQ Barramundi \$40

White bean puree, crispy kipfler, green beans and herb oil

Chicken and Prawn Laksa (GF, DF, S) \$38

House paste, vermicelli, tofu, carrot, bean shoot, herb and lime

Tiger Prawn Capellini (S) \$34

Local grilled prawns, thin spaghetti, chilli, parsley, cherry tomatoes and butter white wine sauce

Gourmet Burger \$28

Angus beef patty, truffle mayo, maple-bacon, lettuce, tomato and chips

Nannygai Burger \$28

Pan seared white reef fish, miso butter, black vinegar aioli, wakame, cucumber, chips

Please enquire with waiting staff if you have dietary requirements:

GF = Gluten Free / DF = Dairy Free / V = Vegetarian / VG = Vegan / S = Spicy

A 0.9% surcharge applies for all credit cards. A 15% surcharge applies to all public holidays. Menu is subject to change.

3 SIXTEEN
BAR & BISTRO

Dinner Menu

5PM TO 8PM DAILY

FROM THE GRILL

Rib Eye Steak \$55

Sirloin Fillet \$48

*All steaks come with red wine jus or chimichurri
and your choice of two sides*

SIDE

Three-grilled Tiger Prawns (GF, DF) \$13

Chips with Rosemary Salt \$13

Green beans, salted egg yolk \$13

Steamed Asian greens, sesame seeds \$13

Mixed leaves, avocado dressing (GF, DF) \$13

DESSERTS

Flourless Chocolate Fondant (GF, V) \$14

Vanilla ice cream

Wattle Seed Crème Brûlée \$14

House shortbread

Sticky Date Pudding (VG, D) \$14

Caramel sauce, coffee coconut sorbet

Trio of Sorbets (DF, GF, V, VG) \$12

Chef's sorbet creations

KID'S MENU

(For kids 12 and under)

Grilled Fish (GF) \$15

Mixed vegetables and mash

Battered Fish \$15

Chips and tomato sauce

Cheeseburger \$15

Pattie, cheese, tomato sauce and chips

Spaghetti \$15

Your choice of Bolognese or Napoli sauce

Chicken Nuggets \$15

Chips and tomato sauce

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