STARTERS

Focaccia + Marinated Olives V
Focaccia, Pepe Saya cultured butter, parmesan + local marinated olives
$19.50

Cauliflower Hommus VG GFO
Roasted cauliflower hommus, tahini, pickled chillies, dukkah, green chilli sauce + charred sourdough
$18.50

Prosciutto + Stracciatella
Prosciutto di San Daniele, Vannella stracciatella, chilli crunch + focaccia
$24.50

Chips + Guac VG GF DF
DIY guacamole, pico de gallo, coriander, chilli, lime + seasoned tortilla chips
$28.50

Seared Yellowfin Tuna GF DF A
Soy-sesame tuna, tomato salsa, wakame, fish roe, lime-sriracha mayo, ginger-teriyaki glaze + sesame rice crackers
$34

Fish Crudo GF DF A
Market catch, citrus marinade, ceviche mayo, chilli crunch
$32

Jalapeño Croquettes V
Potato, parmesan, jalapeño, corn, cream cheese, black pepper + aioli
$26

Baked Scallops (3 pc) GFO A
Hervey Bay scallops, rosemary lemon sauce + parmesan
$32

Charred Octopus GF DF A
Charred octopus, olive sauce, crispy golden potatoes, olive dust, lime + herb oil
$35

Oysters GF A
Large Pacific oysters, citrus marinade, finger lime pearls + lemon
each **$7** *half dozen* **$40** *dozen* **$65**

Prawns A GFO
Tiger prawns (half kilo), lemon, The Imperial sauce + charred sourdough
$40

KIDS

Mac + Cheese GF

Fish Bites + Chips GF

Wagyu Cheeseburger + Chips
$16

Ice Cream
Two scoops of vanilla ice cream + chocolate, caramel or strawberry topping
$8

A *Australian Seafood* | I *Imported Seafood* | M *Mixed Seafood*
V *Vegetarian* | VG *Vegan* | DF *Dairy free* | DFO *Dairy free option* | GF *Gluten free* | GFO *Gluten free option* + $3
*A surcharge of 10% will apply on Sundays and 15% on public holidays.

Most of our menu items can be adjusted to suit your dietary requirements. Some of our ingredients are processed on equipment that also processes nuts, sesame and gluten. Please ask our friendly team about our flexible options and further dietary information when placing your order. Additional charges may apply to any changes.

MAINS

Braised Beef Cheek Sandwich GFO
12-hour braised beef cheeks, bocconcini, caramelised onions, rocket, tomato, aioli + chips
$34

Fish + Chips GF A
Crispy market fish, chips + ceviche mayo
$32

Chicken Schnitzel DFO
Chicken schnitzel, fresh slaw, citrus dressing + your choice of herb mash or chips
$30

The Imperial Wagyu Burger GFO
Wagyu patty, American cheddar, caramelised onions, pickles, tomato, lettuce, The Imperial sauce + chips
$28

Grilled Fish GF A
Grilled market fish fillet, diamond shell clams, citrus herb mash, seasonal greens, fish roe + rosemary-lemon sauce
$42

King Crab Pasta GFO I
Ribbon pasta, king crab, lemon cream, chilli oil, cherry tomatoes + finger lime pearls
$48

Dry-Aged Rib Sirloin GF
400g rib sirloin, bone marrow, nduja butter, corn + basil purée + seasonal greens
$52

Lamb Cutlets
Crumbed lamb cutlets, garlic labneh, green beans, feta + green chilli salsa
$52

Grain Salad V GF
Roasted sweet potato + cauliflower, grains, green beans, seasonal greens, cranberries, feta, cauliflower, hommus, preserved lemon, dukkah + citrus honey dressing
$29
Add Avocado **$5** *Add Haloumi* **$7**
Add Smoked Salmon **$8** *Add Chorizo* **$8**

Seafood Feast For Two M
Hot - Hervey Bay scallops, seared yellowfin tuna, octopus, nduja butter + parmesan roasted lobster, crispy market fish, chips + focaccia
Chilled - Pacific oysters, tiger prawns, lemon + dipping sauces
$149

SIDES

Chips VG DF GF
Chips + confit garlic aioli
$10

Charred Greens + Stracciatella V GF
Seasonal charred greens, Vannella stracciatella, chilli crunch + basil oil
$16

Charred Corn Ribs V GF
Corn ribs, creamy corn + basil purée, parmesan, charred corn salsa + crème sauce
$22

DESSERTS

Mrs Miller's Stack
Crisp wafer layers, dulce de leche, toasted nut crust, torched meringue + mixed berry jam
$19

Settler's Apple Crumble VG
Warm apple crumble + blood orange sorbet
$19

Mickey's Mango Tiramisu
Soaked sponge, Vannella mascarpone, mango, pistachio crumble + mango-lime sauce
$19

Affogato V GF
Vanilla ice cream + double shot of espresso **$13**
Add liqueur **$18**