

ENTRÉE

Coffin Bay oysters

Limoncello granita/ Red wine vinaigrette/ Panch Phoron crumb + Tamarin chutney

Victorian lamb loin, our Middle Eastern lamb sausage, smoked Persian feta, beet, zhoug

Sticky beef cheek + pork wontons, spicy tamarind sauce

Tasmania scallops, Jamón wafer, gribiche sauce, lemon + basil pesto

Handmade gnocchi, confit duck Fesenjan sauce, peas, cavolo nero, Manchego

Goat curd, fig, Bowen Tomatoes, cauliflower crumb, basil oil

MAIN

“Dish for two” Slow roasted + smoked, feta crusted lamb shoulder, our kipfler potato salad, spiced yoghurt sauce, cumin + rosemary focaccia

North Qld barramundi + chips with herb, tomato + mozzarella salad
– *Grilled or beer battered*

Autumn pumpkin tortellini, goat’s cheese cream, lime, balsamic pearls, herbs

Duck breast, confit duck sticky rice paper roll, kimchi, sticky peanut sauce

Townsville bug, prawn, clam + calamari in aromatic orange curry
w/ kai-lan, yam dumplings, noodles

Black Angus eye fillet, confit beet, ancient grains, feta, crumbed 63-degree egg

SIDES

Chips, Murray River rosemary salt flakes, aioli 6.5

Baby cos, BBQ asparagus, labneh, crumbed 63-degree egg, barberries 7.5

Our kipfler potato salad 7.5

Roasted carrot, pepita, black garlic & herb yoghurt 7.5

Tomato, herb + mozzarella salad 7.5

Tossed greens, spicy tamarin dressing, togarashi 7.5

DESSERT

‘Dessert for two’

White chocolate + strawberry bomb Alaska, toasted coconut meringue,
milk chocolate mousse

Tiramisu Tres Leches cake, honeycomb chocolate, mascarpone ice cream
hazelnut crumb, blackberries

Pear Sharlotka, candy pistachio, honeycomb, plum yoghurt sorbet

Banana tarte tatin, bourbon caramel anglaise, candy pecans, peanut butter ice cream

Artisan cheeses served w/orange + fennel loaf, fruit chutney, charcoal lavoush, muscatels
Witches Chase Triple Cream Brie / Gippsland Shadows of Blue / Maffra Aged Cloth Cheddar / Manchego