



WINTER 2013

“With Pride & Passion”

A local Townsville restaurant dedicated to providing seasonally inspired menus in a relaxed dining room.

Events & Functions

Luxe Room- Our private dining room with seating available up to 18 guests is perfect for celebrating any personal occasion or business gathering in style.

“A Level Above” located upstairs is an amazing private function room with large balconies overlooking the CBD and Ross River. We can tailor menus and occasions to suit your requirements, functions of up to 50 guests sit down or cocktail functions up to 100.

Restaurant- Sunday evenings are available for exclusive hire including Weddings. The restaurant can also cater for large group bookings throughout the week.

Special Events- Throughout the year we hold special events, to receive our quarterly newsletter drop your details at reception to be added to our data base.





TO START

Crumbed Queen Green olives + Ligurian olives w/ warn ciabatta, aioli	9
House baked bread topped w/ prosciutto, feta, honey, dukkah	11
Thai prawn + ginger rolls w/ dipping sauce	12

ENTRÉE

Coffin Bay Oysters-	Natural	3/12	6/20	12/38
	Pancetta Kilpatrick			
	Finger lime + miso mayonnaise			
Sautéed scallops w/ salmon pastrami, pickled radish + baby carrot, watercress, sesame dressing				18
Chiang Mai curried soup w/ chicken + ginger dumplings, shiitake mushrooms				17
Rannoch Farm quail w/ artichoke + white bean puree, walnut, sour cherries, honey roasted pear				20
Fresh figs, avocado, Heirloom beets, witlof, goats curd, pomelo, asparagus, Rainforest honey				18
	Add chicken			6
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce, watercress				17
Braised rabbit ragout w/ pan seared gnocchi, Grana Padano				20

Entrée's continued



MAINS

E M

Beer battered barramundi w/ chips, baby caper aioli, winter salad	19	30
BBQ Townsville Tiger prawns split, brushed with chilli, garlic + oregano w/ chips	20	35
Aubergine, confit onion + Mungalli Creek feta tart w/ soft polenta, ratatouille + candied papitas	28	
Wild Barramundi + Kinkawooka mussels in Penang red curry w/ pumpkin, leaves, black rice		33
Baharat spiced chicken, date + pistachio roulade w/ shirin polow, coriander dressing		32
Western Plains pork cutlet on braised lentils w/ fig, goats curd + prosciutto		35
300gm Pure Black Natural Angus Rump w/ chips, roasted eshallots, watercress, béarnaise		32
250gm Stanbroke- North Queensland Eye fillet w/ mushroom ravioli, cauliflower croquette		36
400gm Pure Black Natural Angus Rib on the bone w/ creamy mash, asparagus, jus		42

SIDES

Soft white polenta, garlic mushrooms, ratatouille, Grana Padano	8
Chips, Balinese pyramid salt, aioli	7
Roasted Butternut, raisins + peanuts	7
Caramelised fig, walnut, watercress, goats curd + prosciutto salad	8
Creamy mash	7



DESSERT

Triple chocolate tart w/ Wondaree macadamia's, raspberries, coconut foam, caramel ice cream	15
Butterscotch + apple pudding w/steamed, vanilla ice cream, pistachio brandy snap	15
Jam Bombe- frozen white chocolate parfait, raspberry jelly, toasted meringue	15
Orange + vanilla crème brûlée w/ strawberry labneh panna cotta, rosewater macaroon	15
Artisan cheeses served w/ lavoche, crisp breads + pear chutney	1 serve 9 2 serves 14

Blue d' Auvergne- France. *Strong, spicy and nutty flavoured blue*

Pyengana Cheddar- Tasmania. *Matured to 12 months or more this cheese develops a very nutty and aged taste*

Le Conquérant Camembert- France. *Delicious rich fudgy texture with distinct hints of white stew and cauliflower*

Selection of cakes and slices are on display in our cabinet

DESSERT BEVERAGES

Chocolate 10 Cane- 10 Cane rum, Mozart -chocolate, chocolate bitters, cream, vanilla Gomme	15
Espresso Martini- Skyy vodka, Kahlua coffee liqueur, fresh espresso, crème de cacao, dash vanilla Gomme	15
Heggies Boytrytis Riesling (375ml) SA Eden Valley- <i>James Halliday 2013 -95 Points</i>	G-8 38
Josef Chromy Boytrytis Riesling (375ml) Tasmania	38
Kalleske JMK Shiraz VP 2008 (375ml) SA Barossa Valley	40
Penfolds Grandfather Port, Barossa Valley, SA	12
St Hallet Anniversary Tawny, Barossa Valley, SA	8
Baileys of Glenrowan Topaque, Glenrowan Vic	7
Seppeltsfield Para Grand Tawney, Barossa Valley, SA	9

COGNAC

Hennessy XO	18
Hennessy V.S.O.P	12
Rémy Martin VS	9

RICE WINE

Wenjun	China-Sichuan	12
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