



## SPRING 2013

*"With Pride & Passion"*

Chef/Owner Matt Merrin and the kitchen crew are dedicated to provide modern seasonally inspired menus. Matt, having worked in both Perth & Melbourne, is passionate about using our wonderful North Queensland produce as well as sourcing the best from all over the country.

*"Surrounded by great produce and fantastic customers, that feel more like family & friends, while sharing some amazing wine, has to be one of the best jobs in the world"*

### Events & Functions

**Luxe Room-** Our private dining room with exclusive 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.

**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/warm ciabatta, aioli	9
House baked flat bread, Mungalli yoghurt dip topped w/eucalypt honey, raisins, almonds, pickled cauliflower	11
Thai prawn + ginger rolls w/Nahm Jim dipping sauce	12
Chicken liver pâté w/shiraz jelly, fresh figs, sopressa, cranberries, truffled honey, toasted ciabatta	17

## ENTRÉE

Coffin Bay Oysters- Natural Pancetta Kilpatrick Salmon w/soy + bonito dressing	3/12 6/19 12/35
Prawn tortellini, picked Sunshine Coast crab w/pea + fennel custard, walnut crumb	19
Chiang Mai curried soup w/ chicken + ginger dumplings, shiitake mushrooms	17
Whispers & Willows local organic tomato + vine ripened cherry tomato, basil, Soignon Buche Blanche, puffed rice, pickled walnuts, Pedro Ximenez sherry dressing	18
Salmon tartare tossed w/citrus aioli + herbs, salmon sashimi, radish, baby beets, dill, herb oil	18
Salt flake + Sichuan pepper dusted calamari on Si Racha chilli sauce, watercress	17
Duck confit roulade, torched goats cheese, dried cherries, pickled beetroot, pomegranate foam, fresh figs, hazelnuts	25

*Entrée's continued*



## MAINS

	E	M
Townsville barramundi w/ chips, spring salad, galangal aioli <i>Grilled or beer battered</i>	19	29
BBQ Townsville Tiger prawns split, brushed with chilli, garlic + oregano w/ chips	20	35
Fried tempura silken tofu + shiitake mushroom nori, lemongrass chilli jam, soba noodle salad w/ ponzu dressing		26
Rice crusted salmon + prawn dumplings, lemongrass green curry, onion + herb salad		33
Free range chicken + feta roulade, grain + nut salad, wilted chard, persimmon, organic pumpkin + yoghurt sauce		33
Victorian Spring lamb rack w/freekah, jamón ibérico, feta, olive, + fig salad, Pinot glaze		37
Western Plain's pork cutlet, panko crumbed, roasted eschallots + artichoke cream, pickled baby fennel		35
300gm <i>Grass Fed</i> Pure Black Natural Angus Rump w/chips, roasted eschallots, cress, béarnaise		33
250gm <i>Grain fed</i> Stanbroke- North Queensland Eye fillet w/ mushroom ravioli, cauliflower croquette		36
400gm <i>Grass Fed</i> Pure Black Natural Angus Rib on the bone w/ creamy mash, asparagus, jus		42

## SIDES

Chips, Murray River salt flakes, aioli	6
Steamed spinach, zucchini + peas w/almonds crust	7
Local organic tomato, bbq zucchini, basil, walnut, EVO Oil	8
Grains + pumpkin, feta + egg salad	8
Persimmon, vine ripened cherry tomato, shaved parmesan + spinach salad w/Pedro Ximenez vinaigrette	7
Creamy mash	6



## DESSERT

Lime leaf + coconut panna cotta, caramelised blood orange, Yuzu jelly, caramel glaze	15
Dark Callebaut chocolate fondant, macadamia nut + date tart, vanilla ice cream	15
Jam Bombe- frozen white chocolate parfait, raspberry jelly, toasted meringue	15
Layered hazelnut custard + Frangelico cream w/hazelnut meringue biscuits + spring berry salad	15
Affogato- Di Manfredi espresso, chocolate ice cream, Baileys liqueur	10
Artisan cheeses served w/ lavoche, crisp breads + truffle honey	1/serve 9 2/serves16 3/serves22

**Soignon Buche Blanche** - France. *Soft ripen goat's cheese from Loire Valley, a region renowned for its world class goat's cheese. The cheese interior bright white with a mild tangy flavour dotted with sweet notes of caramel*

**Gorgonzola Dolce**- *Milder version of Gorgonzola, sweet & gentle, rich & creamy*

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

## 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>	<b>Glass-8</b> 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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