



Summer 2014

"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

Private dining room - Luxe Room with exclusive seating available between 6 - 18 guests, perfect for celebrating any personal occasion or business gathering in style

First floor - A Level Above located upstairs is an astounding private function room with large balconies overlooking the CBD & 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 - 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

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| Crumbed Queen green olives + Ligurian olives w/warm ciabatta, aioli | 9 |
| Mini baked flat bread, caramelised onion, feta, eucalypt honey, rosemary | 6 |
| Fried goats cheese, spiced beetroot relish, honey | 12 |
| Thai prawn + ginger rolls w/Nahm Jim dipping sauce | 16 |
| Chicken liver pâté w/shiraz jelly, fresh figs, sopressa, cranberries, truffled honey, toasted ciabatta | 12 |

ENTRÉE

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| Duck prosciutto, esquites, tomato, shredded pastry feta balls, grains + nuts | 18 | |
| Rannoch Farm quail stuffed w/wild rice + macadamia nuts w/asparagus, figs, spiced beetroot relish, walnuts, witlof | 22 | |
| Bento- Crispy prawns w/ cashew + chilli sauce Local ½ shell scallops w/ lemon + ginger curd, pearls Steamed pork belly bun w/ XO sauce, mango, watercress Chicken dumplings w/chilli soy | 20 | |
| Goat's cheese tortellini, Soubise sauce, asparagus, toasted almonds, sage butter | 19 | |
| Salmon ceviche, XO battered oysters, cucumber ribbons, tendrils, pomelo, galangal emulsion | 18 | |
| Townsville steamed prawns on a finger lime panna cotta & avocado, citrus salsa | 25 | |
| Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce | 17 | |
| Linguini tossed w/prawns, calamari, chili, garlic, herbs & extra virgin olive oil | 19 | 29 |

Entrée's continued





MAINS

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| Red Emperor w/summer salad, chips, galangal aioli <i>Grilled or beer battered</i> | 19 | 29 |
| BBQ Townsville Tiger prawns split, brushed with chilli, garlic + oregano w/chips | 20 | 35 |
| Moroccan pumpkin + eggplant tagine, white bean salad w/salsa verde, kataifi egg | | 26 |
| Puffed rice crusted salmon in shiitake broth, scallop ceviche, wild mushrooms, pickled ginger, radish, wakame, aromatic herbs | | 33 |
| Free range chicken + feta roulade, grain + nut salad, wilted chard, peach, organic pumpkin + yoghurt sauce | | 33 |
| Victorian lamb rack w/Freekah, jamón ibérico, feta, olive, + fig salad, Pinot glaze | | 37 |
| 300gm <i>Grass Fed</i> Pure Black Natural Angus Rump w/chips, roasted eschallots, baby beets, witlof, cress, béarnaise | | 34 |
| 250gm <i>Grain fed</i> Stanbroke- North Queensland Eye fillet w/ buckwheat gnocchi, mushroom crème, spiced cauliflower, sage | | 38 |

SIDES

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| Chips, Murray River salt flakes, aioli | 6 |
| Snow peas + beans w/ miso butter, ginger | 7.5 |
| Grains + pumpkin, feta + egg salad | 7.5 |
| Summer salad- baby cos, cherry tomato, shaved pickled cucumber, orange, Pedro Ximenez dressing | 7.5 |



DESSERT

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| Passionfruit & white chocolate brulee, plum, pistachio sand, caramel & fig ice cream | 15 |
| Dark Callebaut chocolate fondant, macadamia nut + date tart, vanilla ice cream | 15 |
| Summer strawberries & cream – strawberry parfait, rosewater mascarpone cream, strawberry + peach salad, praline | 15 |
| Layered lemon curd + set vanilla yoghurt w/hazelnut meringue biscuits + 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

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| Espresso Martini- Skyy vodka, Kahlua coffee liqueur, fresh espresso, crème de cacao, dash vanilla Gomme | 15 |
| Heggies Boytrytis Riesling (375ml) SA Eden Valley- James Halliday 2013 -95 Points | Glass-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

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

RICE WINE

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| Wenjun | China-Sichuan | 12 |
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