



Autumn 2014 Restaurant Menu

“With Pride & Passion”

“Surrounded by great produce and enjoying some amazing wine with our customers who feel more like family & friends...this has to be one of the best jobs in the world”

Chef/owner Matt Merrin and the kitchen crew are dedicated to provide modern seasonally inspired menus. Having worked in some iconic establishments in Perth & Melbourne, Matt and the team source the best produce from all over the country and are passionate about using our wonderful local North Queensland suppliers

Events & Functions

Luxe Private Dining - an elegantly appointed room, perfect for celebrating any personal occasion or business gathering in style, seating available between 6 - 18 guests

A Level Above - located upstairs is a panoramic 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 events including degustation dinners and our celebrated Melbourne Cup luncheon. To receive our quarterly newsletter, inquire at reception to be added to our data base



TO START

Crumbed Queen + Ligurian olives w/warm ciabatta, aioli	9
Parmesan + rocket house baked bread w/honey + mustard dressing	7
Three pan seared chicken dumplings, chilli soy	12
Thai prawn + ginger rolls w/Nahm Jim dipping sauce	12
Fried goats cheese, spiced beetroot relish, honey	16
Share plate- chicken liver pâté w/shiraz jelly, grilled vegetables, sopressa, cranberries, marinated feta, olives, beetroot relish, toasted ciabatta	18

ENTRÉE

Fresh Coffin Bay oysters	Mignonette dressing Panko crumbed w/Qld finger lime caviar & chilli mayo Baked- wrapped in pancetta, Korean BBQ sauce	3ea
Rannoch Farm quail stuffed w/pear chutney + blue cheese w/Fesenjan sauce, glazed radicchio		22
Glazed short rib, cauliflower puree, miso emulsion, coriander		19
Bento-	Duck & herb spring rolls Steamed bun w/pulled pork in Korean BBQ sauce Korean-style baby octopus salad Crispy prawns w/cashew + chilli sauce	22
Townsville steamed prawn salad Nicoise w/egg, tomato, white anchovy, herbs, bean, olive, confit potato & red wine dressing		22
Townsville bug, pickled shallot, kale on a shellfish butter risotto, ginger salt		22
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce		18
Autumn mushroom fettuccini, sage, beurre noisette, shaved Grana Padano		18

MAINS

	E	M
North Qld Barramundi w/Autumn salad, chips, aioli <i>Grilled or beer battered</i>	21	31
Beef cheek red curry w/black rice, cucumber, herb + sesame salad, pickled limes		30
Twice baked Fontina cheese soufflé w/salad of barley, quinoa, kale, Tableland's walnut, chickpea & Heirloom tomato		29
Puffed rice crusted salmon in shiitake broth, scallop ceviche, wild mushrooms, pickled ginger, radish, wakame, aromatic herbs		33
Leatherwood honey + rosemary glazed chicken ballottine on a fregola risotto w/ confit chicken, broad beans, ricotta pesto, fennel pollen		33
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/gnocchi, mushroom crème spiced cauliflower, sage		38
<i>Dish for two</i>		
Slow roasted Western Plains Pork shoulder w/crispy crackle, white onion cream chickpea + apple salad w/mojo sauce, creamy sweet potato mash		34pp

SIDES

Chips, Murray River salt flakes, aioli		6
Creamy sweet potato mash		7.5
Beans + Asian mushrooms tossed w/miso emulsion, pickled ginger		7.5
Grains, kale, pumpkin, feta + egg salad		7.5
Nicoise salad red wine dressing		7.5

DESSERT

Raspberry parfait + white chocolate cone w/coconut marshmallow, raspberry glaze	15
Dark Callebaut chocolate fondant, chocolate fig truffle, vanilla ice cream	15
Chai panna cotta + Arabica coffee zabaglione w/pistachio brownie crumb	15
Poached petite pear + Gorgonzola w/honey + orange rind ice cream, ginger nut	15
Affogato- Di Manfredi espresso, chocolate ice cream, Baileys liqueur	10
Artisan cheeses served w/ lavoche, crisp breads + truffle honey	1/serve 11 2/serves18 3/serves25

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

Espresso Martini- Skyy vodka, Kahlua coffee liqueur, fresh espresso, crème de cacao, dash vanilla Gomme	15
Yalumba FSE 8B Boytrytis Viognier SA Wrattenbully	Glass-8 38
Craigmoor Botrytis 2009 (375ml) NSW Mudgee	32
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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