

## *Mother's Day Menu*

2 course \$55pp

3 course \$65pp

### *Entrée*

Fresh Coffin Bay oysters

- Mignonette dressing

- Panko crumbed w/Qld finger lime caviar & chilli mayo

- Baked- wrapped in pancetta, Korean BBQ sauce

Rannoch Farm quail stuffed w/ pear, honey & blue cheese w/Fesenjan sauce,  
glazed radicchio

Glazed short rib, cauliflower puree, miso emulsion, coriander

Townsville steamed prawn salad Nicoise w/egg, tomato, white anchovy, herbs, bean, olive,  
confit potato & red wine dressing

Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce

Autumn mushroom fettuccini, sage, beurre noisette, shaved Grana Padano

### *Main*

North Qld Barramundi w/Autumn salad, chips, aioli *Grilled or beer battered*

Beef cheek red curry w/black rice, cucumber, herb + sesame salad, pickled limes

Twice baked Fontina cheese soufflé w/barley, quinoa, kale, Tablelands walnut, chick pea,  
date & red salad

Puffed rice crusted salmon in shiitake broth, scallop ceviche, wild mushrooms,  
pickled ginger, radish, wakame, aromatic herbs

Leatherwood honey + rosemary glazed chicken Ballantine on a fregola risotto w/  
confit chicken, broad beans, ricotta pesto, fennel pollen

250gm *Grain fed Stanbroke*- North Queensland Eye fillet w/ gnocchi, mushroom crème, spiced  
cauliflower, sage

### *Dessert*

Raspberry parfait + white chocolate cone w/coconut marshmallow, raspberry glaze

Dark Callebaut chocolate fondant, chocolate fig truffle, vanilla bean ice cream

Chai panna cotta + Arabica coffee zabaione w/pistachio brownie crumb

Poached petite pear + Gorgonzola w/honey + orange rind ice cream, ginger nut