

# Dinner Menu



## TO START

	<b>E</b>	<b>M</b>
Crumbed Queen + wild Australian olives, ciabatta, aioli	12	
House baked lemon + poppy seed bread, candied fruit butter	10	
Prawn + ginger Thai rolls, cellophane noodles, herbs, sweet + sour sauce	16	
Pork + kimchi wontons, Korean sauce	16	

## ENTREE

Coffin Bay oysters three ways - Northern Lebanese chilli + herb sauce 3/12 6/22 12/40 Red wine vinaigrette or Panch Phoron crumb + Tamarind chutney		
Mushroom + herb tartlet, Spring vegetables salad of tomato's, carrot blood orange, cauliflower, mango, walnuts	19	
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce	18.5	30
Townsville ½ shell scallops, with stone fruit, mojo, pomelo pearls, red elk	22	38
BBQ Octopus + Townsville prawn, native greens, lap Chong, Korean sauce	19	
Lamb cutlets, masala chutney, onion bhaji, beans, mint yoghurt	23	
Pork belly, Paris carrot, caper, Woodland sorrel, caramel apple sauce	20	35
Handmade charcoal ricotta ravioli, citrus cured egg yolk, crispy leek, citrus oil	18.5	30
Our hot smoked salmon, gnocchi, salsa verde, almond cream, walnuts, cauliflower	20	34

## MAINS

North Qld barramundi + chips, Summer eggplant salad, feta, grapefruit, pine nuts + mint <i>Grilled or beer battered</i>	25	36
Black sesame market reef fish, lemongrass curry, lotus root, samphire, prawn fried rice		37
Lamb collar, eggplant + Meredith goats curd puree, cabbage, date jus		34
Western Plains pork loin + Bangalow Belly, beet + ricotta ravioli, Leatherwood honey pear, nuts, chard <i>'Dish for two'</i>		33pp
Spanish chicken + chorizo in Catalan sauce, salad of cucumber, mint + quinoa, potato + olive mash		
Rare roasted venison, smoked beetroot purée, sorrel, kale, Jamón crumb, creamy potato + white bean mash		42
Sous-vide duck breast, Spring vegetables, wattle seed crumb, Davidson plum jus		38
Tasmanian Rib on the bone with chips + roasted carrot, pepita, black garlic & herb yogurt		40
Black Angus eye fillet, parsnip cream, mushroom, pickled onion, onion gel, basil oil		42
<b>Six Course Degustation menu - 75pp</b>	105pp w. matching wines	130pp w. premium wines

## DESSERT

<i>Dessert for two- mango bomb Alaska</i>		
Layered mango + coconut ice cream, vanilla bean ice cream, raspberry meringue, seasonal berries + mango		25
Chocolate panna cotta with pear, pistachio, honey powder, chocolate textures, chocolate ice cream		15.5
Baked lemon cheesecake, lemon gel, candied fruits, ginger ice cream		15.5
Blood orange + white chocolate crème brûlée, blood orange sorbet, lime sherbet, blue berries, pomelo curd		15.5
Affogato- Di Manfredi espresso, Ferrero coated chocolate ice cream, Baileys liqueur		12.5
Artisan cheeses served w/ red wine + walnut loaf, crisp breads, dried fruit chutney, muscatels		
	35gm, serve 1/cheese14	2/cheese 22    3/cheese 33    4/cheese 42

### Additional Menus Available Inside

Lunch Menu      Degustation Menu  
Kids Menu        Vegetarian Menu

