

Restaurant Luncheon Menu

Tapas + small plates

Chips, Murray River rosemary salt flakes, aioli	8
Mushroom + herb Arancini, aioli	14
Crumbed Queen olives + wild Australian olives, ciabatta, aioli	12
Townsville ½ shell scallops, with stone fruit, mojo, pomelo pearls, red elk	22
Tempura prawns, slaw, Malaysian chilli mayo	18
Pork + kimchi wontons, Korean sauce	16
Kataifi wrapped goats cheese, Muhammara sauce	15
BBQ Octopus + Townsville prawn, native greens, lap Chong, Korean sauce	19
Prawn + ginger Thai rolls, cellophane noodles, sweet + sour sauce	16
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce	18.5
Steam bao bun, shredded chicken, kimchi	16
Prawn fried rice with duck egg, shallot, pea, bean shots, soy	18

Mains

Seafood fettuccini, prawns, calamari + mussels, chilli, garlic	25
Chicken fettuccini, chorizo, spicy tomato + saffron sauce, pecorino	25
Mushroom + herb tartlet with Spring salad	19
Bento- Prawn + ginger Thai rolls with sweet + sour dipping sauce, tempura prawns	22
Pork + kimchi wontons, Korean sauce. Sichuan calamari on Malaysian chilli sauce	
Hickory hot smoked salmon salad with grains, green olives, mix lettuce, crumbed poached egg herbs, lemon dressing	24
Local barramundi + chips, tossed salad – <i>grilled or battered</i>	22
Panko crumbed chicken breast, Asian slaw, chilli aioli	22
Steak burger – Tasmanian Rib fillet, rocket, sherry glazed onion, mozzarella, chilli sauce, chips	22
Black Angus eye fillet, parsnip cream, mushroom, pickled onion, onion gel, basil oil	42

Dessert

Affogato- House-made vanilla bean ice cream, almond biscotti, espresso, Baily's	12.5
Chocolate panna cotta with pear, pistachio, honey powder, chocolate textures, candied ginger ice cream	15.5
Blood orange + white chocolate crème brulee, blood orange sorbet, lime sherbet, raspberries	15.5

Luncheon Special menu- 1 course \$25, 2 course \$33, 3 course \$39.5
Includes one of the following- glass of selected beer or wine- see your waiter,
or 1lt San Pellegrino Mineral Water

Entrée

Pork + kimchi wontons, Korean sauce
 Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce
 Mushroom + herb Arancini, aioli

Main

Mushroom + herb tartlet with Spring salad
 Chicken fettuccini, chorizo, spicy tomato + saffron sauce, pecorino
 Hickory hot smoked salmon salad with grains, green olives, lettuce, crumbed poached egg, herbs, lemon dressing
 Steak burger – Tasmanian Rib fillet, rocket, sherry glazed onion, mozzarella, chilli sauce, chips

Dessert

Affogato- House-made vanilla bean ice cream, almond biscotti, espresso, Baily's
 Baked lemon cheesecake, lemon gel, candied fruits

Please let us know if you would like to see our Dinner Menu showcasing some beautiful seasonal dishes

