

Dinner Menu



TO START

| | <i>E</i> | <i>M</i> |
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| 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

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| 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 |

MAINS

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| 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> | | 38 |
| Spanish chicken in Catalan sauce, bbq chorizo, potato + olive mash, salad of cucumber, mint + quinoa | | 33pp |
| 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 |
| Six Course Degustation menu - 75pp 120pp w. matching wines | | |

DESSERT

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| Bomb Alaska- mango + coconut ice cream, raspberry gel, chocolate mud cake, toasted meringue, mango | 15.5 |
| 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

