

Restaurant Lunch Menu

Street Food

Tempura prawns, slaw, Malaysian chilli mayo	18
Pan seared duck gyoza, soy, dark chilli paste	16
Chicken + ginger Thai rolls, green tea noodle salad, sweet + sour sauce	17
Crispy pork bao, green pawpaw + mango, spicy tamarind sauce	16

Small plates

Chips, Murray River rosemary salt flakes, aioli	8
Quinoa fritters, Summer eggplant salad, feta, grapefruit, pine nuts + mint	16
Crumbed Queen olives + wild Australian olives, ciabatta, aioli	12
BBQ Octopus + Townsville prawn, native greens, lap Chong, Korean sauce	19
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce	18.5
Townsville ½ shell scallops, with stone fruit, mojo, pomelo pearls, red elk	22

Larger Plates

Seafood spaghetti, prawns, calamari, clams, chilli, garlic	25
Spaghetti with hickory smoked chicken, rocket pesto, peas, mint, parmesan	25
Summer pumpkin, + goats cheese tartlet with seasonal salad	20
Bento- Chicken + ginger Thai rolls with sweet + sour dipping sauce, crispy pork bao Duck gyoza, sauce. Sichuan calamari on Malaysian chilli sauce	24
Calamari salad with grains, mixed lettuce, apple, walnut, avocado, salsa Verde	25
Crispy bang bang chicken salad, brown rice, herbs, pickled pumpkin, shoots, coconut	25
Local barramundi + chips, tossed salad – <i>grilled or battered</i>	22 33
Cheeseburger, bacon, cos, sherry glazed onion, Swiss cheese, pickle mayo, chips	23
Black Angus eye fillet, asparagus, goats cheese tortellini, lentils, onion, red vein sorrel	42

Dessert

Affogato- House-made vanilla bean ice cream, almond biscotti, espresso, Baily's	12.5
Coconut panna cotta, spiced pineapple, gingerbread, lime + basil ice cream	15.5
Chocolate + caramel fudge, brownie, chocolate mousse, caramel popcorn	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

Pan seared duck gyoza, soy, dark chilli paste
 Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce
 Crispy pork bao, green pawpaw + mango, spicy tamarind sauce

Main

Summer pumpkin, + goats cheese tartlet with seasonal salad
 Spaghetti with hickory smoked chicken, rocket pesto, peas, mint, parmesan
 Calamari salad with grains, mix lettuce, apple, walnut, avocado, salsa Verde
 Cheeseburger, bacon, cos, sherry glazed onion, Swiss cheese, pickle mayo, chips

Dessert

Affogato- House-made vanilla bean ice cream, almond biscotti, espresso, Baily's
 Baked mango cheesecake, passionfruit gel, sticky lychees

We have a Seasonal Dinner Menu, if you would like to view, let one of the team members know.
Thank you for dining with us today

