

ENTRÉE

Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce

Quail stuffed with white pudding, quinoa fritter, Woodland sorrel, spiced yoghurt, pickled pumpkin

Pork belly, baby eggplant, caper, Blush turnip, green frill, pickled lime

BBQ Octopus + Townsville prawn, native greens, lap Chong, Korean sauce

Townsville ½ shell scallops, with stone fruit, mojo, pomelo pearls, red elk

Zucchini flower, walnut + feta croquette, pear, local honey + orange dressing

MAIN

Western Plains pork cutlet, gnocchi, asparagus, grains, tarragon dressing

North Qld barramundi + chips -grilled or beer battered, muhammara aioli, Summer eggplant salad, feta, grapefruit, pine nuts + mint – *Grilled or beer battered*

Handmade corn + caramelized leek ravioli, golden raisins, fennel, bay corn, parmesan + pine nut crumb

Sous-vide duck breast, beets, Morcilla + date cigar, candied nuts, jus

Slow cooked chicken in Catalan sauce, bbq chorizo, potato + olive whipped mash, salad of cucumber, mint + quinoa

Black Angus eye fillet, asparagus, goats cheese tortellini, lentils, onion, red vein sorrel

SIDES \$8

Chips, Murray River rosemary salt flakes, aioli
Cos, Goats cheese mousse, grains, herb dressing
Olive whipped mash

Bowen tomato, fried Fior Di Latte, shallot, basil
Asian greens, white sesame, Sichuan sauce
Fried cauliflower, tahini, smoked almonds, pomegranates, spice

DESSERT

Baked mango cheesecake, passionfruit gel, sticky lychees, mango ice cream

Coconut panna cotta, spiced pineapple, gingerbread, lime + basil ice cream

Chocolate sphere, pistachio sponge, raspberry, pomelo custard, chocolate sand,
Chocolate ice cream

Chocolate + caramel fudge, brownie, chocolate mousse, caramel popcorn

Affogato- House-made chocolate ice cream, almond biscotti, espresso, Bailey's

Artisan cheeses served w/orange + fennel loaf, fruit chutney, charcoal lavoush, muscatels
Witches Chase Triple Cream Brie / Gippsland Shadows of Blue / Maffra Aged Cloth Cheddar /
Manchego