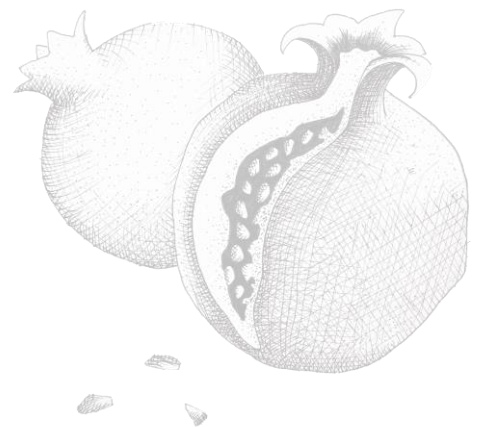


## To Start

Crumbed Queen olives + marinated wild Australian olives, ciabatta, aioli	12
House baked olive brioche, basil oil, JAM spice textures	11
Chicken + ginger Thai rolls, green tea noodle salad, sweet + sour sauce	17
Duck gyoza pan seared, soy, dark chilli paste	16

## Entree

	E	M
Zucchini flower, walnut + feta croquette, pear, local honey + orange dressing	19	
Handmade corn + caramelized leek ravioli, golden raisins, fennel, bay corn, parmesan + pine nut crumb	18.5	30
Townsville ½ shell scallops, with stone fruit, mojo, pomelo pearls, red elk	22	38
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce	18.5	
BBQ Octopus + Townsville prawn, native greens, lap Chong, Korean sauce	19	
Quail stuffed with white pudding, quinoa fritter, Woodland sorrel, spiced yoghurt, pickled pumpkin	25	
Pork belly, baby eggplant, caper, Blush turnip. green frill, pickled lime	20	35



Vegetarian menu available on request

Credit card surcharges apply 1 % Visa/MC/PayWave & 2.5% Amex/Diners. Public Holiday surcharges apply 10%

## Mains

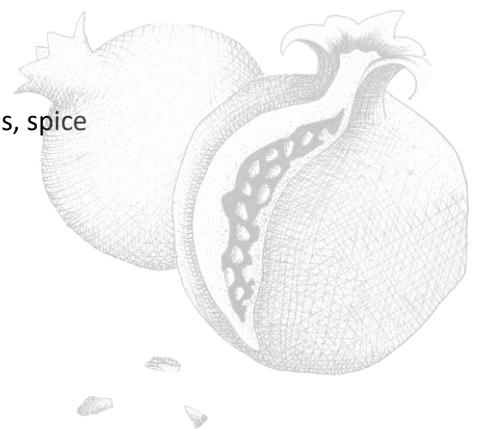
E M

North Qld barramundi + chips - <i>grilled or beer battered</i> , muhammara aioli Summer eggplant salad, feta, grapefruit, pine nuts + mint	25	36
Black sesame <i>market reef fish</i> , lemongrass curry, lotus root, samphire, prawn fried rice		37
Western Plains pork cutlet, gnocchi, asparagus, grains, tarragon dressing		38
Sous-vide spiced duck breast, beets, Morcilla + date cigar, candied nuts, jus		38
Slow cooked chicken in Catalan sauce, bbq chorizo, potato + olive whipped mash, salad of cucumber, mint + quinoa		33
Black Angus eye fillet, asparagus, goats cheese tortellini, lentils, onion, red vein sorrel		42
Tasmanian Rib on the bone, chips + roasted carrot, pepita, black garlic & herb yoghurt		42

## Sides

8

Chips, Murray River rosemary salt flakes, aioli  
Cos, goats cheese mousse, grains, herb dressing  
Bowen tomato, fried Fior Di Latte, shallot, basil  
Olive whipped potato mash  
Asian greens, white sesame, Sichuan sauce  
Fried cauliflower, tahini, smoked almonds, pomegranates, spice



## Dessert

Baked mango cheesecake, passionfruit gel, sticky lychees, mango ice cream 15.5

Coconut panna cotta, spiced pineapple, gingerbread, lime + basil ice cream 15.5

Chocolate sphere, pistachio sponge, raspberry, pomelo custard, chocolate sand, Chocolate ice cream 15.5

Chocolate + caramel fudge, brownie, chocolate mousse, caramel popcorn 15.5

Affogato- House-made chocolate ice cream, almond biscotti, espresso, Bailey's 12.5

Artisan cheeses served w/crisp breads, fruit chutney, red wine pear, muscatels  
35gm, serve 1/cheese 14 2/cheese 22 3/cheese 33 4/cheese 42

**Witches Chase Triple Cream Brie** –QLD Tambourine Mountain. *A very rich, robust, full flavoured cheese that has a flowing texture and full creamy flavor.*

**Gippsland Shadows of Blue** – Victoria. Double cream blue, wrapped in natural bees wax and aged for 2-3 moths. Mild creamy blue cheese

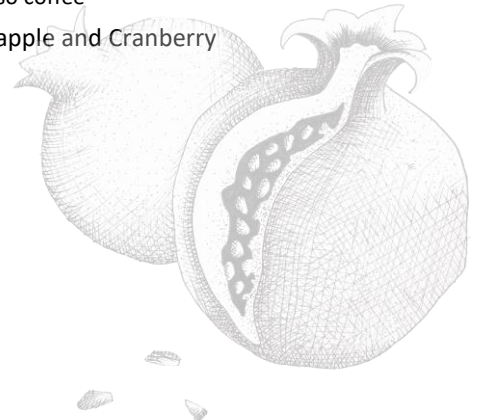
**Pyengana Aged Cloth cheddar- Tasmania.** *It has sweet upfront notes with complex after tones, matured 15 -24 months. characteristics, sweet nutty flavour and flaky dry texture.*

**Manchego-** Spain. *Made from Manchego sheep's milk. Aged for 6 months and acquires a caramel & nutty flavour*

## Dessert Cocktails

**Espresso Martini** – Absolut vodka, Kahlua, Licor 43 and fresh Espresso coffee

**Peach & Lychee Martini** -Peach Schnapps, Lychee Liqueur, Pineapple and Cranberry



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