



Dinner Menu

TO START

	E	M
Crumbed Queen + wild Australian olives, ciabatta, aioli	12	
House baked charcoal brioche with Misty Mountains quark, pear, JAM textures	11	
Chicken + ginger Thai rolls, Sriracha mayonnaise, chilli soy	17	
Duck gyoza pan seared, soy, dark chilli paste	16	

ENTREE

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
Queensland bug, prawn, clam, pea, spaghetti with creamy shrimp bisque	26	36
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce	18	
Townsville steamed prawn and house cured Kingfish, finger lime, kaffir dressing	20	
Quail, eggplant nahm prik, chicken + mushroom san choy bow	20	
Pork belly, baby eggplant, caper, Blush turnip. green frill, pickled lime	20	35

MAINS

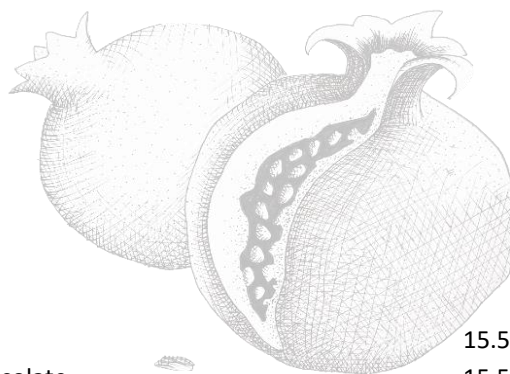
North Qld barramundi + chips -grilled or beer battered, lime + ginger aioli eggplant, feta, beans, grapefruit, pine nuts + mint salad	25	35
Black sesame <i>market reef fish</i> , lemongrass curry, lotus root, samphire, prawn fried rice		35
Western Plains pork loin with bamboo rice crust, Asian greens, street chilli sauce		35
Chicken, brioche + smoked feta roulade, corn + witlof risotto, nasturgen		35
Black Angus eye fillet, asparagus, goats cheese tortellini, lentils, onion, red vein sorrel		39.5
Tasmanian Rib on the bone, our creamy mash potato, jus		39.5
Whole roasted duck 3 course indulgence for two		59pp
* Shredded -black rice wafer		
* Leg + Autumn mushroom risotto		
* Breast on roasted silver beet, pumpkin + walnut salad, spiced quince + orange chutney		

Six Course Degustation menu - 75pp

120pp w. matching wines

Sides

Chips, Murray River rosemary salt flakes, aioli
 Cos leaves, roasted pear, parmesan shavings, lime vinaigrette
 Sautéed Autumn mushrooms, spring onions, black shallot butter
 Creamy potato mash
 Broccolini + Asian greens, crispy shallots, shallot oil
 Fried cauliflower, tahini, smoked almonds, pomegranates, spice



DESSERT

Apple crumble mess, toffee apple, rum + raisin ice cream	15.5
Almond parfait, macadamia nougat, Davidson plum meringue, white chocolate	15.5
Chocolate sphere, banana cream, caramel popcorn, torched banana, peanuts, chocolate ganache	15.5
Mocha + wattle seed semifreddo, blueberries, chocolate aero, chocolate soil	15.5
Affogato- House-made chocolate ice cream, almond biscotti, espresso, Bailey's	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	

