

DINNER MENU

To Start

Crumbed Queen olives + marinated wild Australian olives, ciabatta, aioli	12
Duck + chicken Thai rolls, soy + ginger sauce	17
Pork + ginger wontons, street chilli sauce	15

Entree

Gnocchi, pumpkin, shimeji, pickled eggplant, torched goats chevre, cured egg	18	28
Salmon ceviche, black rice wafer, pickled radish, red elk, soy	17	
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce	18	
Coconut chicken salad, peanut, crispy shallot, slaw, chilli lime dressing	18	28
Pork belly, compressed pear, cucumber + celeriac salsa, pickled onion puree	20	29
BBQ Townsville prawns with chilli, garlic, oregano, chips, baby cos salad	24	35

Mains

Orecchiette pasta, house smoked chicken, peas, green sauce, Comté		27
Spaghetti, salmon, calamari, clam, pea, evoo, chilli, garlic, parsley		29
North Qld barramundi + chips -grilled or beer battered, yuzu aioli salad of compressed apple, asparagus, red elk, black barley, lemon dressing	24	33
Salmon, chilli bamboo rice, shiitake mushrooms, roasted pepper + soy sauce, fried leek		30
Roast duck yellow curry with sweet potato + snake beans, saffron + ginger rice		29
Tamarind + chilli chicken, sautéed vegetables, ginger + shallot sauce, coriander pesto		29
Western Plains pork cotoletta, apple + mint slaw, baked feta, apple jus		33
Cape Grim rump, baby cos salad, chips, jus		33
Black Angus eye fillet, ham hock kataifi, eggplant + mustard cream, pickled shallot		38

Sides 7.5

Chips, Murray River rosemary salt flakes, aioli
Salad of cos, compressed apple, spelt, black barley, lemon dressing
Ox Heart tomato, basil oil, roasted feta, shallot
Broccolini + Asian greens, crispy lotus root, street chilli sauce

Dessert

Coconut parfait, palm sugar marshmallow, spiced pineapple, macadamia crumb	14
Banana brulee, sesame praline, salted caramel ice cream	13
American chocolate brownie, chocolate panna cotta, chocolate butter cream chocolate ice cream	14
Limoncello + quark cheesecake, lemon curd, meringue crisps	14
Affogato- House-made chocolate ice cream, almond biscotti, espresso, Baileys	12.5
Artisan cheeses served w/crisp breads, fruit chutney, quince, muscatels 35gm, serve 1/cheese 14 2/cheese 22 3/cheese 33 4/cheese 42	

