

### To Start

Crumbed Queen olives + marinated wild Australian olives, ciabatta, aioli	12
Smoked chicken + shallot Thai rolls, Asian bbq sauce	17
Pork + ginger wontons, street chilli sauce	15

### Entree

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Gnocchi, cep cream, peas, pickled cauliflower, Grana Padano	19	29
Townsville oven baked half shell scallops, bacon foam, Jamón crisps	19	
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce	18	
Smoked chicken salad- elk, heirloom baby beets + tomatoes, walnuts, Gippsland Shadows of Blue, basil, red wine + shallot vinaigrette	20	
Pork belly, preserved peach, goats cheese foam, pickled onion puree, elk, pine nut za 'atar	20	
BBQ Townsville prawns with chilli, garlic, oregano, baby cos salad, <i>*chips served with the main</i>	23	35

### Mains

Orecchiette pasta, house smoked chicken, peas, green sauce, Comté	27
Spaghetti, salmon, calamari, clam, pea, evoo, chilli, garlic, parsley	29
North Qld market fish + chips - <i>grilled or beer battered</i> , 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 cutlet, cauliflower + smoked pancetta risotto, elk, apple chutney	33
Tasmanian grass fed Cape Grim rump, baby cos salad, chips, jus	33
MSA Black Angus eye fillet, ham hock kataifi, eggplant + mustard cream, pickled shallot	38

### Sides

Chips, Murray River rosemary salt flakes, aioli	7.5
Salad of cos, compressed apple, spelt, black barley, lemon dressing	
Heirloom baby beets + tomatoes, walnuts, basil, red wine + shallot vinaigrette	
Broccolini + Asian greens, crispy lotus root, street chilli sauce	

Vegetarian menu available on request

Handling fee of 1.1% applies to all card transactions; 10% Public Holiday surcharge



## Dessert

Passionfruit curd tart, raspberry meringue, dragonfruit sorbet	14
Chocolate caramel brulee, blood orange ice cream, hazelnut praline	13
Coconut dome- coconut cream, coconut cake, kaffir lime mousse, wafer	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, 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 months. 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.*

## Dessert Cocktails

**Espresso Martini** – Absolut vodka, Kahlua, Licor 43 and fresh Espresso coffee **16**

**Marmalade Margarita** – Tequila, Grand Marnier, Lemon and lime juice, Marmalade **16**

