

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	16

Entree

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Gnocchi, cep cream, peas, pickled cauliflower, Grana Padano	19	30
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 main</i>	24	38

Mains

Orecchiette pasta, house smoked chicken, peas, green sauce, Comté	29
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, tendrils, black barley, lemon dressing	24 34
Salmon, char sui pork + prawn fried rice, yellow curry, charred pickled cos, yuzu pearls	35
Massaman curry- lamb shoulder, sweet potato, tomatoes, eggplant, kaffir rice	33
Chicken roulade, charred corn, herb oil, pickled onion, harissa chickpea crème	32
Western Plains pork cutlet, cauliflower + smoked pancetta risotto, elk, apple chutney	34
Tasmanian grass fed Cape Grim rump, baby cos salad, chips, jus	33
MSA Black Angus eye fillet, corn croquette, porcini 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, buffalo mozzarella, basil + shallot vinaigrette	
Broccolini + greens, chive cream	

Vegetarian menu available on request

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



Dessert

Passionfruit curd + raspberry meringue tart, Ruby chocolate wafer, berry sorbet	14
Chocolate caramel brulee, blood orange ice cream, hazelnut praline	14
Coconut dome- coconut cream, coconut cake, kaffir lime mousse, saffron floss	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 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.*

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**

