



North Queensland Cuisine Tasting Menu

JAM

Amuse bouche

Townsville half shell scallop with Northern Lebanese chilli + herb sauce

First entrée

Tempura local zucchini flower, whipped feta, Tablelands rain forest honey, romesco, pumpkin, grains, elk, Joseph cold press virgin oil

Second entrée

Prawn tortellini, house smoked salmon, bisque cream, pearls, elk

Main

Duck breast + confit leg, beet+ feta ravioli and textures, red wine jus

Palate cleaner

Ebuta Dairy strawberry goat milk sorbet

Dessert

Black Forest dome- chocolate cake, cherry mousse + textures, mascarpone

Six Course Tasting Menu

With French bubbles & matching wines- see your waiter

77

120

