

Snacks + entrée

	E	M
Crumbed Queen olives + marinated wild Australian olives, ciabatta, aioli	14	
Clay baked walnut + lemon brioche, rainforest honey, pepita + ricotta	12	
Chicken + pickled ginger wontons, crispy Funori, street chilli sauce	16	
Townsville half shell scallops with Northern Lebanese chilli + herb sauce	18	
Chiang Mai curry chicken noodle soup	17	
Tempura local zucchini flowers, whipped feta, Tablelands rain forest honey, romesco, pumpkin, grains, elk, Joseph cold press virgin olive oil	18	
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce	18	
Pork belly, Ebuta Dairy goat feta tortellini, quince, tarragon oil	20	

Mains

Handmade gnocchi, cep cream, peas, pickled cauliflower, grana	30	
Prawn tortellini, house smoked salmon, bisque cream, pearls, elk	34	
<i>Fish + chips</i> - North Qld barramundi -grilled or lightly battered	24	34
winter salad- butternut pumpkin, corn salsa, romesco, feta, pepita, lemon pickle		
Aleppo-style BBQ chicken, walnut, lemon + mint, cranberry muscat, muhammara labneh	29	
Duck breast + confit leg, beet+ feta ravioli and textures, red wine jus,	38	
Western Plains pork cutlet, potato terrine, apple, corn, elk, apple jus	36	
Tasmanian grass fed Rib fillet, creamy mash, black garlic + seeded mustard butter, jus	36	
MSA Black Angus eye fillet, creamy mash, black garlic + seeded mustard butter, jus	38	

Sides

Chips, salt flakes, aioli	7.5
Tomato, capers, basil, grapes, mozzarella, shallot vinaigrette	
Winter beans, baby beets, barley, lemon dressing	
Charred carrot, miso butter, peanuts, sesame seeds, caramelized onion puree	
Our creamy potato mash	



Dessert

Quince + rhubarb meringue tart, ginger ice cream	15
Tres leches milk cake, blanc chocolate bark, chardonnay pear, cinnamon ice cream	15
Chocolate caramel brulee, blood orange ice cream, hazelnut praline	15
Black Forest sphere- chocolate cake, cherry mousse + textures, mascarpone	15
Affogato- vanilla bean ice cream, almond biscotti, espresso, Baileys	13
<i>Dessert platter- selection of house made desserts to share 3- 4 guests</i>	50

Cheese

Artisan cheeses served w/crisp breads, fruit chutney, muscatels

35gm, serve 1/cheese 14 2/cheese 24 3/cheese 35

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; a sweet nutty flavour and flaky dry texture.

Dessert Cocktails

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

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

