



North Queensland Cuisine

Tasting menu

Amuse bouche

Townsville scallops, native finger limes, charcoal aioli, fried mushroom
Piper-Heidsieck Champagne, Reims, FR

First entrée

Jerusalem artichoke + feta tortellini, turnip puree, peas, leek, tendrils
2017 Montalto 'Pennon Hill' Chardonnay, Mornington Peninsula, VIC

Second entrée

Lamb loin, beetroot, olive paste, coriander oil, hibiscus
2018 Riscasoli Chianti DOCG, Chianti, Italy

Main

Duck confit, quince tortellini, du Puy lentils, savoy + Jamón sauce, kale oil
2017 Cullen Margan Vineyard 'Red Moon' Malbec, Petit Verdot, Margaret River, WA

Desserts

Molten chocolate lava cake, poached pear, vanilla ice cream
Valdespino 'El Candado' Pedro Ximenez Sherry

Five Course Tasting Menu

80

With French Champagne & matching wines- see your waiter

125



**All bills to be paid at the table. No lining up at counter during this time*

