



Entrée

Crumbed Queen olives + marinated Australian olives, house-baked pumpkin foccacia	16
Mushroom + parmesan arancini, smoked aubergine, lentils, tomato, muhammara	18
Chicken + pickled ginger gyoza, crispy Funori, street chilli sauce	18
Tempura prawn, Sichuan pepper calamari on Malaysian chilli sauce	20
Townsville scallops, native finger limes, charcoal aioli, fried mushroom	20
Lamb loin, beets, olive paste, coriander oil, hibiscus	22

Mains

Jerusalem artichoke + feta tortellini, turnip puree, peas, leek, tendrils	30
Bbq Magnetic Coast King prawns, nahm prik long reua, fried silken tofu, sea succulents	35
Townsville barramundi- <i>grilled or battered</i> , Dutch carrot, quinoa, pomegranate salad, chips	35
BBQ chicken + sweet potato red curry, tempura broccolini, herbs, kaffir + coconut rice	35
Duck breast, confit leg, quince tortellini, du Puy lentils, savoy + Jamón sauce, kale oil	39
Western Plains pork saddle, pesto gnocchi, parsnip, black garlic puree	36
Veal rib fillet, honey glazed carrot, caramelised onion puree, creamy mash	39

Sides \$8

Tempura broccolini, jim jaew sauce
Pumpkin, quinoa, feta and baby beet salad
Creamy mash
Fries, charcoal aioli

Desserts

Molten chocolate lava cake, poached pear, vanilla ice cream	16
Rhubarb parfait, strawberry layered cake, ruby chocolate + wattle seed crumb	16
Jaffa brulee, caramelised fig, honeycomb crumb	15
Cheese plate, Woombye Tripple Cream Brie & Maffra Cloth Wrapped Cheddar, charcoal lavoche, orange & Chardonnay poached quince	18

**Handling fee of 1.1% applies to all card transactions; 15% Public Holiday surcharge*

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