



<i>Entrée</i>	
Crumbed feta stuffed green olives with house-baked lemon foccacia, burnt leek butter	17
Chicken + shredded pork Thai rolls, pickles, soy	18
Gnocchi, wild mushroom cream, tarragon, wood ear mushrooms	19
Torched miso glazed salmon, lemon thyme gel, spring onion puree, pickled cucumber, dill sambal	22
Sichuan pepper calamari, Malaysian chilli sauce	19
Townsville scallops, salmon + herb mousse, pickled radish, basil oil	20
Lamb loin, cranberry puree, beets, toured feta, blistered grapes	23
<i>Mains</i>	
Jerusalem artichoke + feta tortellini, turnip puree, peas, leek, tendrils	30
Prawn linguini, Oak Valley cherry tomatoes, garlic, chilli, spring onion, peas, sherry, pecorino	33
Roasted Magnetic Coast King prawns, green harissa, watercress, fries	35
Townsville barramundi- <i>grilled or battered</i> , Spring salad of peas, leek, labna, cucumber + herbs, fries	35
Indonesian fried chicken, Asian slaw, Nasi goreng, herbs, JAM kecap manis	35
Duck breast, confit leg, saffron feta tortellini, du Puy lentils, savoy + Jamón sauce, kale oil	39
Bangalow pork loin + slow cooked belly, hazelnut + black garlic cream, pumpkin puree, pickled canataloupe	36
MSA Rib fillet 300gm, potato rosti ball, pickled beet, charred corn, quinoa	42
<i>Sides \$8.5</i>	
Tempura broccoli, spicy chilli sauce	
Local cherry tomato, feta and baby beet salad	
Creamy mash	
Fries with aioli	
<i>Desserts</i>	
Orange + finger lime semifreddo, jaffa chocolate + macadamia crumb, St Germain gel	16
Molten chocolate lava cake, raspberry sorbet, glazed pear	16
Persian love cake, pomegranate, rose petal, pistachio, honeycomb, spiced mascarpone	16
Jaffa brulee, maccadamia praline	16
Cheese plate, Woombye triple cream brie & Maffra cloth wrapped cheddar, Kingfisher Creek Blue, charcoal lavoche, red wine poached pear	16/26/36

**Handling fee of 1.1% applies to all card transactions; *All bills to be paid at the table and NOT at counter during this times*



Tasting Menu

Amuse bouche

Townsville scallops, salmon + herb mousse, pickled radish, basil oil
Piper-Heidsieck Champagne, Reims, FR

First entrée

Torched miso glazed salmon, lemon thyme gel, dill sambal, pickled cucumber
2017 Montalto 'Pennon Hill' Chardonnay, Mornington Peninsula, VIC

Second entrée

Lamb loin, cranberry puree, beets, touched feta, blistered grapes
2018 Riscasoli Chianti DOCG, Chianti, Italy

Main

Duck confit, saffron + feta tortellini, puy lentils, savoy + Jamón sauce, kale oil
2018 Yangarra Estate Vineyard 'Noir', Grenache, Mourvedre, Shiraz, McLaren Vale, SA

Dessert

Molten chocolate lava cake, glazed pear, strawberry sorbet
Valdespino 'El Candado' Pedro Ximenez Sherry

Five Course Tasting Menu

With French Champagne & matching wines- see your waiter

80

125