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### *Entrée*

Marinated green + wild olives	9
Ginger chicken + tofu wontons, Chiang Mai sauce	18
Townsville zucchini flowers, cauliflower + almond cream, chimichurri puffed lentils	20
Gnocchi, wild mushroom cream, tarragon, mushrooms	20
Townsville scallops, pumpkin kimchi, sweet pickled cucumbers, crispy taro	23
Marinated Dunsborough octopus, Nduja sauce, fennel, pickled cucumber	22
Sichuan pepper calamari, Malaysian chilli sauce	20
Smoked lamb loin, couscous, minted labneh, Ras el hanout	24

### *Mains*

Winter pumpkin + feta tortellini, parsnip cream, golden raisins	33
Prawn + calamari strozzapreti, vine tomatoes, garlic, chilli, spring onion, peas, pecorino	35
Local Barramundi- <i>grilled or battered with fries</i> , asparagus + crispy Brussel sprouts on Ebuta feta	35
Indonesian fried chicken, Nasi goreng, herbs, JAM kecap manis	34
Duck breast, Pablo baby beets, blackberry jus, nasturtium	39
Western Plains pork cutlet, crispy fried corn, vadouvan curry roasted cauliflower, curry leaves	37
250gm Eye fillet, scorched broccolini with black bean glaze + herbs, shiitake mushrooms, jus	40

### *Sides \$8.5*

Tempura broccoli, spicy chilli sauce  
Vadouvan curry roasted cauliflower, crispy leaves  
Heirloom beets + tomato, goats curd, radish, spiced textures  
Leaf salad, lemon + caper vinaigrette  
Creamy mash  
Fries with aioli