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Entrée

Marinated green + wild olives	10
Red curry goat wontons, palm sugar + black vinegar dressing, kaffir lime	19
Townsville zucchini flowers, cauliflower + almond cream, chimichurri puffed lentils	21
Gnocchi, wild mushroom cream, tarragon, mushrooms	22
Salmon sashimi, pickled clams + sea greens, cucumber, yuzu pearls, kabayaki sauce	22
Townsville scallops, kelp gribiche, sweet pickled cucumbers	23
Sichuan pepper calamari, Malaysian chilli sauce	21
Tempura quail, almond milk tofu, mushroom, asparagus, chilli sauce	23

Mains

Spring ricotta + pea ravioli, asparagus, chestnut cream, mint oil, lemon zest, torn buratta	33
Prawn + calamari strozzapreti, vine tomatoes, garlic, chilli, spring onion, peas, pecorino	36
Local Barramundi- <i>grilled or battered with fries</i> , asparagus + crispy Brussel sprouts on feta	36
Thai spiced crispy chicken, yellow miso eggplant, aromatic green curry, herbs, black rice	34
Duck breast, potato fondant, witlof, pickled cherries + onion, cherry kuzu	40
Western Plains pork cutlet, pumpkin + feta rotolo, Keeper's Hive honey, silverbeet, pine nut butter	38
Smoked lamb loin, Jerusalem artichoke tortellini, charred leek cream, caponata	38
250gm Eye fillet, broccolini with black bean glaze + herbs, shiitake mushrooms, jus	42

Sides \$9

Tempura broccoli, spicy chilli sauce
Harissa roasted cauliflower, whipped tahini, sunflower + wattleseed dukkah
Heirloom beets + tomatoes, goats curd, radish, spiced textures
Leaf salad, lemon + caper vinaigrette
Creamy mash
Fries with aioli