



To Start

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| Fried zucchini, preserved lime aioli | 12 |
| Garlic + herb flat bread, muhammara dip, Sicilian olives | 18 |
| Sichuan lamb dumplings, tamari, pickled spring onion, chilli | 20 |

Entrée

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| Goat cheese tortellini, pumpkin, golden raisin, walnut + coriander sauce | 25 |
| Kingfish sashimi, watermelon + chilli salsa, finger lime pearls, coconut nahm jim, kaffir lime salt | 24 |
| BBQ Townsville prawns, fennel, cucumber, fermented tomato + chorizo butter, toasted brioche | 25 |
| Crispy calamari, pickled fennel + cucumber, Malaysian chilli sauce, herbs | 24 |
| Western Australian octopus, pork belly, romesco, pickled daikon, chives | 25 |
| Asian style beef carpaccio, fried shallot, chilli, sesame, coriander, honey peanuts, ponzu | 24 |

Mains

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| Gnocchi, mushroom cream sauce, sauteed mushrooms, zucchini piccalilli, Grana Padano | 32 |
| Townsville prawns, green risotto, peas, asparagus, pearls, fennel pollen | 30 45 |
| Spring lamb shoulder massaman curry, eggplant, pumpkin, peanut + sesame seeds, Thai basil jasmine rice | 37 |
| Local Barramundi + chips - <i>grilled or battered</i> , with Honey glazed stone fruit, asparagus, beans, walnuts, feta, gribiche dressing, alfalfa seeds, coriander | 39 |
| Sumac chicken, green harissa labne, spinach, olive, walnut + pomegranate crust, burnt lime | 37 |
| Duck breast, heirloom beet + carrot, beet clotted cream, cherry-ginger sauce, almond-sunflower | 45 |
| Western Plains free range pork cutlet, potato galette, pea + feta cream, herb oil, seeded mustard, kale & pomegranate textures | 43 |
| 300gm John Dee Supergold MSA Sirloin | 46 |
| 220gm MSA Eye Fillet | 50 |
| <i>Steaks served with cauliflower, caramelised onion + ricotta rotolo, pine nut + quinoa textures, jus</i> | |

Sides

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| Peas, spinach, pickled baby onions, preserved lemon ricotta | 11 |
| Pumpkin, asparagus, feta salad, lemon + confit garlic vinaigrette | 13 |
| Heirloom cherry tomato, roasted peppers, BBQ cucumber, eschalot, watermelon, caper mayo | 12 |
| Chips with Sichuan aioli | 10 |

JAM

Tasting Menu

Amuse Bouche

Kingfish sashimi, watermelon + chilli salsa, finger lime pearls, coconut nahm jim, kaffir lime salt
Piper-Heidsieck Champagne, Reims, FR

First Entrée

Goat cheese tortellini, pumpkin, golden raisin, walnut + coriander sauce
2021 Gemtree 'Luna Crescente' Fiano, McLaren Vale, SA

Second Entrée

Western Australian octopus, pork belly, romesco, pickled daikon, chives
2022 Wicks Estate Chardonnay, Adelaide Hills, SA

Main

Duck breast, heirloom beet + carrot, beet clotted cream, cherry-ginger sauce, almond-sunflower
2021 Yangarra Estate Vineyard 'Old Vine' Grenache (99 points WOTY), McLaren Vale, SA

Dessert

Hazelnut semifreddo, local strawberries, baklava crisp, white chocolate
2021, Framingham Noble Riesling, Marlborough, NZ

Five Course Tasting Menu 90
With French Champagne & Wine 145

Handling fee of 1.1% applies to all card transactions

