



## Entrée

Pesto + sundried tomato house-baked focaccia, Sicilian olives	18
Duck dumplings, Asian broth, chilli sambal, chives, sesame	22
Preserved lime ricotta ravioli, pine nut brown butter, oyster mushrooms, honey pepita, Grana	24
Comté + leek tartlet, crispy zucchini flower, pickled persimmons, cucumber, charred citrus aioli	24
Kingfish sashimi, watermelon + chilli salsa, finger lime pearls, coconut nahm jim, kaffir lime salt	24
Crispy calamari, fennel + cucumber, Malaysian chilli sauce, herbs	24
Pork belly, quince tortellini, parsnip cream	24
Asian style beef carpaccio, fried shallot, chilli, sesame, coriander, honey peanuts, ponzu	24

## Mains

Gnocchi, pumpkin cream sauce, kale, sugar snaps, Grana Padano	30
Seafood orecchiette pasta, Townsville prawns, calamari, chilli, garlic, parsley EVOO	38
Local Barramundi + chips - <i>grilled or battered</i> , with Ox Heart tomatoes, baby beets, almond ricotta, basil oil	39
Sumac chicken, green harissa labne, spinach, olive, walnut + pomegranate crust, burnt lime	37
Western Plains free range pork cotoletta, creamy mash, pomegranate, pistachio + apple salsa, herb + alfalfa	39
Harissa lamb rump, pearl cous cous, preserved lime labneh, crispy brussels, green sauce	39
Rib Eye, 300g John Dee Supergold MSA, fries, butter lettuce + vinaigrette, bearnaise	45
Sirloin, 300g John Dee Supergold MSA, potato gratin, cauliflower puree, pickled carrot, jus	45

## Sides

Bean + bok choy, green curry, crispy shallots	11
Crispy pumpkin, pumpkin cream, pickled carrot, herbs	13
Ox Heart tomatoes, baby beets, almond ricotta, basil oil	12
Our creamy mash	11
Chips with Sichuan aioli	10

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## Tasting Menu

### Amuse Bouche

Duck dumplings, Asian broth, chilli sambal, chives, sesame  
*Piper-Heidsieck Champagne, Reims, FR*

### First Entrée

Preserved lime ricotta ravioli, pine nut brown butter, oyster mushrooms, honey pepita, Grana Padano  
*2022 Wicks Estate Chardonnay, Adelaide Hills, SA*

### Second Entrée

Pork belly, quince tortellini, parsnip cream  
*2022 Yangarra Rosé, McLaren Vale, SA*

### Main

Harissa lamb rump, pearl cous cous, preserved lime labneh, crispy brussels, green sauce  
*2022 Two Hands 'Sexy Beast' Cabernet Sauvignon, McLaren Vale, SA*

### Dessert

Mousse au Chocolat, Cointreau Ferrero Rocher, tuile  
*Chambers Tawny Port, Rutherglen, VIC*

**Five Course Tasting Menu 90**  
*With French Champagne & Wine 145*

*Handling fee of 1.1% applies to all card transactions*

