



## Your Neighbourhood Restaurant

### 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
Half shell scallops, Jerusalem artichoke cream + crisps, aged parmesan, gremolata oil	24
Crispy calamari, coriander + shallot, coconut + lime salt, Malaysian chilli sauce, aioli	24
Pork belly, feta tortellini, parsnip cream	24

### Mains

<b>Neighbourhood Winter Warmer Pasta &amp; Vino</b>	
Slow braised Wagyu ragu, pappardelle, aged parmesan <i>served with a glass of Bel Colle Barbera D'Alba DOC, Piedmont, IT</i>	45

  

Winter pumpkin risotto, spinach, goat cheese, pine nut + crispy sage crust	30
Seafood caserecce pasta, Townsville prawns, calamari, chilli, garlic, parsley EVOO	39
Local Barramundi + chips - <i>grilled or battered</i> , with poached pear, mint + pistachio, freekeh, Italian dressing	39
BBQ chicken, carbonara gnocchi- speck, spinach, mushrooms, garlic + parmesan cream	38
Western Plains free range pork cotoletta, creamy mash, witlof Waldorf salad, apple compote	40
Rib Eye, 300g John Dee Supergold MSA, potato + parmesan mousseline, broccolini, bearnaise	45
Sirloin, 300g John Dee Supergold MSA, potato gratin, cauliflower puree, pickled carrot, jus	45

### Sides

Broccolini, chilli, lime, garlic, tamari, crispy shallots	12
Crispy pumpkin, pumpkin cream, pickled carrot, herbs	13
Baby cos, poached pear, freekeh, mint + pistachio, Italian dressing	12
Baked potato + parmesan mousseline	11
Chips with Sichuan aioli	10



*Your Neighbourhood Restaurant*

*Shared Experience for Two*

*\$80pp*

*Shared Entrées*

Pesto + sundried tomato house-baked focaccia  
Feta tortellini, pumpkin cream, crispy sage butter  
Duck dumplings, Asian broth, chilli sambal, chives, sesame  
Half shell scallops, Jerusalem artichoke cream + crisps, aged parmesan, gremolata oil

*Select A Main Course to Share*

Blackened spiced chicken, roasted beetroot hummus, poached pear, mint + pistachio, zhoug  
Lamb loin, 'Ras el Hanout', safron pickled zucchini + pomegranate cous cous, spinach, harissa labneh  
700gm John Dee Supergold MSA Rib on the bone, Cafe de Paris butter, jus

*Served With*

Crispy pumpkin, pumpkin cream, pickled carrot, herbs  
Baked potato + parmesan mousseline

*To Finish*

Chocolate Truffles

*Your waiter will happily recommend a bottle of wine to enhance your dining experience*

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

