



Dinner

v – vegetarian, vg – vegan, gf – gluten free, df – dairy free

Entrée...

Toasted baguette with baked brie and red onion jam \$15

Grilled beef 'flat iron' with maple and mustard glaze, pepperonata, buckwheat tendrils (GF, DF) \$17.5

Szechuan pepper calamari, lime salted edamame bean, cucumber salad, lychee and mint dressing (DF, GF) \$16.5

Porcini mushroom rubbed kangaroo loin, macadamia nut puree, parsnip chips, beetroot jam (GF) \$19

Twice cooked pork belly with pineapple chutney served on green paw paw and coconut salad (DF) \$15.5

Miso buttered bug tail on layered white sweet potato, toasted nori, wasabi fish roe (GF) \$21

Mains...

Crispy skin Daintree farmed barramundi, hot smoked mackerel pangrattato, spinach puree, green peas and saffron, caper, dill dressed kipfler potatoes \$36.5

200g Queensland Beef fillet served with house made gnocchi in sage butter, roasted hazelnuts, gorgonzola, mustard cress, adzuki bean tendril and truffle oil \$47.5

House smoked lamb bacon on tagliatelle with poppy seed, oregano and garlic pesto served with adzuki bean tendril salad and scorched cherry tomatoes \$34.5

Grilled tuna fillet served with crab and sweet potato pakora, roast chili puree and green tomato kasundi (GF) \$38.5

Lime and coriander rubbed chicken breast with sticky rice, cucumber relish, hot and sour fried cabbage, tamarind, chili and tomato (GF DF) \$34



Vegetarian

Fried Silken tofu with pineapple chutney served on green paw paw and coconut salad (GF, VG) \$15.5

House made gnocchi in truffle oil, fried sage leaves, toasted hazelnuts, red onions, adzuki bean tendrils & mustard cress (VG) \$26.5

House made tagliatelle with spinach, green peas and oregano finished with toasted sunflower seeds and bocconcini (V) \$28

Sides

Fries with fennel and juniper salt served with garlic aioli (GF, DF, V) \$9

Charred Cos salad with walnuts and orange, anchovy, caper and dill dressing (GF, DF) \$12.5

Miso buttered corn on the cob, bonito flakes and fried shallots (GF) \$10

Sweet potato fries, smoked aioli (GF, DF, V) \$9.5

Desserts

Dark and white chocolate garden with vanilla balsamic strawberry's, streusel, strawberry waffle discs \$16.5

Lychee cheesecake, mango glaze with coconut textures \$14

Pear & orange sponge with caramel cremeux, chai almonds & sweet balsamic \$14.5