

## APPETISERS

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Hand stretched fougasse - soused onion, anchovy, red chimmichuri (DF)  
\$17

House prosciutto, fried bread, celery leaf labneh, clementine  
\$18

House marinated olives, bay, chilli, orange (GF,DF,V)  
\$12

## ENTREÈ

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House grilled sourdough focaccia, black olive tapenade, Pendel estate olive oil (DF,V)  
\$16

Rainforest honey seared tuna, coconut lime emulsion, edible leaves, crispy garlic (GF, DF)  
\$26.5

Shaved Parma ham, celeriac remoulade, smoked hazelnuts, bread and butter pickle (GF, DF,CN)  
\$24.5

Crispy chicken rib, ginger vinegar, fermented chilli, crispy garlic, fried basil (GF,DF)  
\$22

Hervey bay scallop ceviche, betel spice, avo, sweetcorn, bacon (DF)  
\$28

Tempura heirloom carrot custard, wakame crisp, golden oak oyster mushroom, puffed grains. (GF,VG)  
\$22

## MAINS

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Confit pork belly, pastrami fillet, smoked apple jam, toasted almonds, sambuca currants (GF,DF)  
\$47

Steamed mussels, sesame yam, lychee, aromatic coconut broth (GF,DF,CN)  
\$42

Smoked Chicken, Yamagishi egg, charred sweetcorn, shiitake, grilled king oyster mushroom, onion ketchup. (GF)  
\$45

Local barramundi, burnt eggplant, chermoula, braised leek, green cardamom (GF)  
\$47

Bindaree 350g scotch fillet, beef cheek pastilla, green peppercorn, sage  
\$68

Gnocchi toscana, fig marbella, vine leaf pangrattato (DF,VG)  
\$41

## SHARE

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Slow braised lamb shoulder, black tahini, chickpea hummus. (DF)  
\$89

## SIDES

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Chargrilled broccolini, toasted macadamia, green dressing (GF,VG,DF,CN)  
\$14

Truffle fries, black salt, aioli (GF, DF)  
\$11

Thala plantation salad, picked leaves, herbs and shaved coconut (GF, DF)  
\$10

## DESSERT

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Torched Bowen Mango Custard (GF)  
Macadamia praline, Vanilla  
\$20

Daintree chocolate (GF)  
Chocolate mousse, caramelised milk, cocoa sorbet, berry ketchup  
\$20

Thala Coconut (GF)  
Whipped coconut, rum spiked pineapple, dark chocolate,  
passionfruit  
\$20

## DESSERT WINE (375ml Bottles)

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De Bortoli - Noble One Botrytis Semillon Riverina NSW	\$98
Vasse Felix - Cane Cut Semillon Margaret River WA	\$79
Cookoothama Botrytis Semillon Riverina NSW	\$12 \$48
Quealy - Muscat Blanc Mornington Peninsula VIC	\$58

## FORTIFIED WINES

Per Serve

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Grant Burge 10yo Tawny	\$12
De Bortoli 8yo Tawny	\$10
Mr. Pickwick's Tawny	\$20
Rutherglen Classic Muscat	\$12
Campbells Rutherglen Tokay	\$12

## BRANDY

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Roger Groult Pays d'Auge 3yo Calvados	\$16
Courvoisier VSOP	\$18
Hennessy VSOP	\$16.5
Remy Martin XO	\$39
Delord 1985 Armagnac	\$20
St Agnes XO Australian Brandy	\$26

v- vegetarian, gf-gluten free, df-dairy free, vg-vegan, cn-contains nuts