



D I N N E R M E N U

FROM 6.00 TO 8.00 PM

Adult-only restaurant

T O S T A R T

HOUSE MADE SOURDOUGH

Pistachio House made Dukkha, EVOO & Modena Balsamic vinegar, Sea salt butter 15

OYSTER TRILOGY

Choice: Champagne mignonette, Panko deep fried with Wasabi mayo, Vodka salmon Roe, Finger lime, Lemon myrtle 17

E N T R É E

HEIRLOOM TOMATO BRUSCHETTA (V,DF,VG,GFO)

House made sourdough, Avocado, Organic baby herbs, Onion, Balsamic glazed
• Add Ocean smoked trout or Parma Ham 20 months old

SCALLOPS & PORK BELLY (DF,GFO)

Seared scallops & Braised master stock Pork belly, braised Pineapple & Ginger jam

TIGER PRAWNS DUMPLING

Lemon Myrtle Velouté, Herbs cream cheese, Squid-ink cracker, lime Chantilly

KANGAROO FILLET (GF)

Corn purée, Braised pineapple, Beetroot chips, Prosciutto crumbs, 72h Port Jus

TEMPURA TIGER PRAWNS (DF)

Avocado sauce, Passion Fruit coulis, Squid-ink tuile

LOCAL CORAL TROUT TARTARE (GFO)

Puff pastry, Avocado, Passion Fruit coulis, Fresh chop Chili, Seaweed tuile



2 COURSES \$99PP

3 COURSES \$129PP

DF – Dairy Free GF – Gluten Free GFO – Gluten Free Option V – Vegetarian VG – Vegan

1.3% surcharge on all cards | 15% surcharge on Public Holidays - on public holiday no discount apply, including Accor Advantage Plus



D I N N E R M E N U

MAIN COURSE

ASPARAGUS AND BURRATA HOUSE-MADE TAGLIATELLE (VGO,GFO)

Asparagus sauce, Cherry Tomato, Roasted Asparagus, Crushed macadamia, Parmesan shard

HOUSE-MADE SQUID-INK TAGLIATELLE WITH QLD TIGER PRAWNS (GFO)

Tiger American sauce, Cherry tomato, QLD Tiger prawns, Parmesan shard, Fresh parsley

QLD SALTWATER BARRAMUNDI (GFO, DF)

Coconut pilaf rice, Mild Thai red curry, Nam jim salad, Braised pineapple, Tapioca crisp

SUPREME CORN-FED CHICKEN (GF)

Crispy and Fondant parmesan Polenta, Carrots puree, Roasted asparagus, 48h Demi-glace, Herb oil

CONFIT DUCK

Potato mille-feuilles, Duck cannelloni wrapped in Prosciutto, Baby pack choy, Davidson Plum Jus

CHAR GRILL EYE FILLET (GFO)

Truffle mash, Broccolini, Dried Parma Ham shard, Spinach

S I D E S \$ 1 2

- *Seasonal Greens with mixed nuts and roasted garlic oil (V,VG,GF)*
- *Caesar Salad with Cos, Caesar dressing, and crouton, guanciale (GF)*
- *Roasted Duck Fat Potato with smoked salt (GF)*
- *Fries with truffle aioli (V,GFO)*

D E S S E R T

SIGNATURE CHEESECAKE (V)

Pineapple Syrup and local red fruits

CHOCOLATE WALNUT BROWNIE (V)

Chocolate Glaze, vanilla ice cream, chocolate shard, fresh strawberries

SORBET TRIO (GF, DF)

Mango, coconut, and raspberry sorbets with tropical fruit salad

YOGURT PANNA COTTA (GF)

With Daintree Forest vanilla, Davidson Plum coulis, Freeze-dried Plums

KAFFIR LIME BRULÉE (GFO)

House-made Pistachio Biscotti, Coconut sorbet

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