DINNER MENU

FROM 6.00 TO 8.00 PM

Adult-only restaurant

TO START

HOUSE MADE SOURDOUGH 15
House-made Pistachio Dukkha, EVOO & Modena Balsamic vinegar, Sea salt butter

OYSTER TRILOGY 17
Choices of:
Champagne mignonette, Finger lime, Vodka salmon Roe,
Panko deep fried with Wasabi mayo, Lemon myrtle

ENTRÉE

HEIRLOOM TOMATO BRUSCHETTA *(V,DF,VG,GFO)*
House made sourdough, Avocado, Organic baby herbs, Onion, Balsamic glazed
- *Add Ocean smoked Salmon 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 $109PP
3 COURSES $139PP

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.

DINNER MENU

MAIN COURSE

ASPARAGUS AND BURRATA HOUSE-MADE TAGLIATELLE *(VGO,GFO)*
Asparagus sauce, Tomato Concasse, Roasted Asparagus, Crushed macadamia, Herb oil.

HOUSE-MADE SQUID-INK TAGLIATELLE WITH QLD TIGER PRAWNS *(GFO)*
Tiger American sauce, Tomato Concasse, 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 pak choi, Davidson Plum Jus

CHAR GRILL EYE FILLET *(GFO)*
Truffle mash, Broccolini, Dried Parma Ham shard, Spinach, 72hrs Port jus

SIDES $12

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

2 COURSES $109PP
3 COURSES $139PP

DESSERT

SIGNATURE CHEESECAKE *(V)*
Pineapple Syrup and local red fruits

CHOCOLATE WALNUT BROWNIE *(V)*
Chocolate Glaze, vanilla ice cream, chocolate shard, fresh strawberries

YOGURT PANNA COTTA *(GF)*
With Daintree Forest vanilla, Davidson Plum coulis,

SORBET TRIO *(GF, DF)*
Mango, coconut, and raspberry sorbets with tropical fruit salad

KAFFIR LIME BRULÉE *(GFO)*
House-made Biscotti, Coconut sorbet

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