

## **GOLD MENU**

House baked Bread with Maple Butter

## **Entrees**

### **Bangalow Pork Belly**

Bean sprout and herb salad, sticky Vietnamese dressing and pickle ginger

### **Kingfish Ceviche**

Green chilli, lime and coriander cured, coconut espuma, soy and crispy shallots

### **Char Grilled Malaysian Tiger Prawns (gf)**

Malaysian chilli and coconut sauce, coriander and Malanda lime

### **Arancini (v)**

Sundried tomato and sweet onion, burnt goats' cheese, spiced poached nashi pear, cranberry jam and toasted pecans

## **Mains**

### **Pan Seared Daintree Barramundi (gf)**

Cauliflower and vanilla puree, sauteed potatoes, roasted fennel, red onion and broccolini

### **Oven Roasted Moreton Bay Bugs (gf)**

Panang curry sauce, Mareeba pineapple, green onion, red chilli, bean sprouts, coriander and steamed Jasmine rice

### **Flame Grilled Eye Fillet**

Dauphinoise potato, sage and onion roasted marrow with enoki mushroom duxelles, onion puree, mustard spiced greens and pinot noir jus

### **House made Gnocchi (v)**

Sauteed farm oyster mushrooms, pumpkin puree, toasted pine nuts, crispy basil leaves, truffle oil and parmesan

## **Dessert**

### **Petite Tasting Plate**

Textures of Chocolate

Mango Cheesecake

Citrus Cloud