

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

Taste of the Tropics

Banana Snickers