

GOLD MENU

House Baked Bread with Maple Butter

Entrees

Tiger Prawns

Flame roasted Tiger prawns, chilli and lemongrass, sambal Matah, roasted lime, crispy basil

Salmon Crudo

Cured Salmon, mango ponzu, chilli vinaigrette, pickled shallots, peanut puree, lime zest

Arancini (v)

Forrest mushroom and Truffle Arancini, green pea puree, garlic panko pistachio dukkha, lemon zest

Pork Belly

Crispy fried Pork Belly, samjan and honey glaze, toasted sesame, pickled baby radish, green apple and Spring onion

Mains

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 (gf)

Dauphinoise potato, onion puree, mustard spiced greens and pinot noir jus

House Made Gnocchi (v)

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

Dessert

Petite Tasting Plate

Textures of Chocolate

Taste of the Tropics

Daintree Panna Cotta