

A progression of beautiful local ingredients where texture, flavor and sustainability are paramount. Our produce driven menu presents fine, contemporary Australian cuisine, reflecting the bounty of Australia and Tropical North Queensland

"We are focused on getting the best quality produce and simplicity is key. We do not want to interfere too much with an already perfect product."
Adam Weck – Head Chef

STARTERS

Pacific Oysters gf/df 26(half dozen) 46(full dozen)
served natural with kaffir lime + shallot mignonette
drink suggestion: Sparkling

Fried Baby Squid df 18
lemon pepper, remoulade, pickled fennel, rocket + citrus
drink suggestion: Chardonnay

Spencer Gulf Yellowtail Kingfish gfo/df 22
lightly cured with coconut leche de tigre, candied jalapeno, rice cracker + finger lime
drink suggestion: Gruner Veltliner

Tasmanian Salmon Sashimi gf/df 20
orange, sesame, nori + miso mayonnaise
drink suggestion: Riesling

Mushroom Gyoza vg 17
sweet vinegar, soy, sesame + ginger dressing
drink suggestion: Riesling

Pork Belly gf/df 19
honey + bourbon glaze, crunchy rind, apple + ginger puree
drink suggestion: Grenache

Beef Tataki gf/df 19
lightly seared wagyu beef with black garlic ponzu, pickled radishes + petit herb salad
drink suggestion: Sangiovese

MAIN PLATES

Seafood Linguine 38
local tiger prawns, baby squid, reef fish, cherry tomatoes, garlic + chili
drink suggestion: Pinot Grigio

Daintree Barramundi Fillet gf/df 37
coconut + tamarind curry sauce, young papaya salad, peanuts, sesame, coriander + lime
drink suggestion: Sauvignon Blanc

Huon Tasmanian Salmon Fillet gf 35
with 'ochazuke' sushi rice, oolong dashi, seaweed, bok choy + wasabi
drink suggestion: Rose

Lamb Gnocchi 36
slow braised lamb shoulder, garlic + rosemary gnocchi, finished with parmesan, cassava chips
drink suggestion: Shiraz

Beef Bourguignon gf 36
red wine braised beef and vegetables with pureed potato, roasted mushrooms + pancetta jus
drink suggestion: Cabernet Sauvignon

WOODFIRE GRILL

Carefully selected from some of Australia's top farmers, our meat is cooked over our custom built Fenwesco open woodfire and charcoal grill utilising native hardwoods and locally sourced Gidgee charcoal.

Eye Fillet, 200gm – Wagyu MBS 7-8, Darling Downs, QLD 46

Sirloin, 300gm – Volcanic Beef, Atherton, North QLD 44

Rump, 400gm – Tajima Wagyu, MBS5+, Northern NSW 49

All served with coleslaw, mustards + your choice of sauce

- Mushroom + truffle cream
- Red wine jus
- Chimichurri

SIDES

Rocket Salad gf 12
dressed wild rocket with red onion, cherry tomatoes + shaved parmesan

Pumpkin Salad gf 14
mixed leaves with roasted pumpkin, beetroot, onion, feta, pepitas + balsamic

Bread 8
baked sour dough cob loaf with olive oil + dukkha

Thick Cut Rustic Fries df 9
with confit garlic aioli

Shoestring Fries df 9
with ketchup

Stir Fried Greens df/gf 10
with soy + sesame dressing

Vegetarian – Vegan Menu
available upon request

Zinc.

Zinc requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering, we will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.
Not all ingredients listed