

TO START

Fresh Pacific Oysters gf/df 29(6), 49(12)
natural with kaffir lime + lemon aspen mignonette
drink suggestion: sparkling

Fried Baby Squid df 24
remoulade, pickled fennel, rocket, citrus
drink suggestion: chardonnay

Tasmanian Salmon Carpaccio gf/df 25
orange, soy, sesame, nori, miso mayonnaise
drink suggestion: riesling

Mushroom Gyoza vg 19
black vinegar, sesame + soy dressing
drink suggestion: riesling

Braised Pork Belly gfo/df 22
red cabbage, spring onion, gochujang glaze, crunchy rind
drink suggestion: grenache

Beef Tataki gf/df 23
tamari ponzu, daikon, fried garlic, ginger + green onion
drink suggestion: sangiovese

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

FROM THE SEA

Baby Barramundi Fillet – Julatten, North QLD gf 39
new potatoes, olive, caper, tomato + red pepper salsa,
fresh herbs + garlic
drink suggestion: sauvignon blanc

MSC Swordfish – Mooloolaba, QLD gf 42
grilled over charcoal + finished w roasted heirloom tomatoes,
pumpkin puree, pesto + thyme butter
drink suggestion: chardonnay

Seafood Linguine 39
local tiger prawns, baby squid, reef fish, cherry tomatoes,
garlic + chili
drink suggestion: pinot grigio

Crab Tagliatelle 40
Fraser Isle spanner crab with pangrattato, lemon, chives + chili
drink suggestion: pinot gris

FROM THE LAND

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 – Cape Grim, Tasmania 49

Sirloin, 280gm – Volcanic Beef, Mareeba, North QLD 42

Rump, 350gm – Tajima Wagyu, mbs5+, Northern NSW 50

Scotch Fillet, 400gm – Beef City Black Angus, Toowoomba, QLD 62

steaks served with dijon mustard, Boonjie tamarind and mango chutney + your choice of sauce.

- mushroom + truffle cream
- red wine jus
- chimichurri

Lamb Gnocchi 38
garlic + rosemary gnocchi, slow braised lamb shoulder + tomato ragu, finished with pecorino.
drink suggestion: shiraz

Beef Bourguignon gf 39
red wine braised beef and vegetables with pureed potato, roasted mushrooms + pancetta jus
drink suggestion: cabernet sauvignon

ON THE SIDE

wild rocket, cherry tomatoes, onion, parmesan + balsamic 12

roasted pumpkin, beetroot, fetta, pepitas, onion, mixed leaves 16

sour dough cob loaf, olive oil, dukkha 9

thick cut rustic fries, confit garlic aioli 10

shoestring fries, tomato sauce 10

sauteed green vegetables, garlic + herb butter 12

**MSC certification is a way of showing that a fishery meets international best practice for sustainable fishing. Fish and seafood from certified fisheries can carry the blue MSC label, assuring customers that what they're buying is sustainable.*

**Our Boonjie tamarind, lemon aspen and Ooray plum products are sourced from Rainforest Bounty, whose regenerative plantations in the Atherton Tablelands sustainably grow these native superfoods endemic to the Wet Tropics World Heritage region.*

Zinc.

Vegetarian – Vegan Menu
available upon request

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.

15% Surcharge applies on public holidays.