

## TO START

---

**pacific oysters** / kaffir lime + shallot mignonette gf 26(6), 46(12)  
wine suggestion: glass – muscadet  
bottle - picpoul

**tiger prawns** / garlic, chili, parsley + lemon gf 25  
wine suggestion: glass - chenin blanc  
bottle – gruner veltliner

**tasmanian salmon sashimi** / lemon aspen ponzu, miso mayo, furikake + sesame gf 24  
wine suggestion: glass - riesling  
bottle - viognier

**fried squid** / remoulade, pickled fennel + rocket gf 23  
wine suggestion: glass - sauvignon blanc  
bottle – la violetta “u röck döts”

**moreton bay bugs** / buffalo burrata, heirloom cherry tomatoes, basil oil + black olive crumble gf 28  
wine suggestion: glass - chardonnay  
bottle – aligoté (secret sister of chardonnay)

**pork belly** / apple puree, bourbon + honey glaze + cider jus gfo 22  
wine suggestion: glass - gamay / pinot noir  
bottle – sangiovese

**beef carpaccio** / cauliflower mousse, black garlic + salsa verde gf 24  
wine suggestion: glass - grenache  
bottle – castagna harlequin (amber wine)

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

---

**barramundi fillet – daintree, north qld** / cauliflower + tamari salsa, caramelised miso eggplant, wasabi pea puree, daikon + mizuna gf 38  
wine suggestion: glass - arneis  
bottle – vermentino

**market catch** / see wait staff for today's fresh offering \$MP  
wine suggestion: ask your waiter!

**linguine** / tiger prawns, baby squid, spanish mackerel, cherry tomatoes, garlic, chili + herbs 39  
wine suggestion: glass – pinot grigio  
bottle – “i love monsters” verdicchio

## 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.

**beef cheek bourguignon** / potato, mushrooms + pancetta jus gf 41  
wine suggestion: cabernet sauvignon  
bottle – cinsault (drought resistant grape)

**garlic + rosemary gnocchi** / lamb shoulder + tomato ragu, pecorino 38  
wine suggestion: glass - shiraz  
bottle - dornfelder

## GRILL

---

**steaks** – bone marrow butter, dijon mustard, lilly pilly chutney + your choice of sauce  
wine suggestion: if you don't know, don't order :)

eye fillet 200g – john dee, darling downs, south-east queensland 45  
sirloin 280g – volcanic beef, mareeba, north queensland 39  
rump 350g – tajima wagyu, northern NSW highlands 49  
slow braised brisket 400g – riverina black angus, NSW 44

### SAUCES:

- chimichurri
- red wine jus
- mushroom + truffle cream

## 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
- baby broccoli, almonds, garlic + herb butter 12

\*Our Boonjie tamarind, Cape York Lilly Pilly, 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.  
1.5% Surcharge applies on public holidays.