

## TO START

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

**grilled tiger prawns** / gremolata + lemon gf 26  
*wine suggestion: chenin blanc*

**tasmanian salmon sashimi** / lemon aspen ponzu, miso mayo, furikake + sesame gf 25  
*wine suggestion: riesling*

**fried baby squid** / remoulade, pickled fennel + rocket gf 25  
*wine suggestion: sauvignon blanc*

**haloumi** / roasted cherry tomatoes, salsa verde + balsamic gf v 24  
*wine suggestion: chardonnay*

**pork tenderloin** / Mareeba pineapple, tamarind & chili jam + crispy shallots gfo 25  
*wine suggestion: gamay / pinot noir*

**beef fillet carpaccio** / wild rocket, parmesan, capers, pickled shallots + extra virgin olive oil gf 25  
*wine suggestion: grenache*

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

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**barramundi fillet – daintree, north qld** / tamarind & coconut jungle curry emulsion, young papaya salad, peanuts + lime gf 42  
*wine suggestion: arneis*

**seafood linguine** / tiger prawns, baby squid, spanish mackerel, cherry tomatoes, garlic, chili + herbs 40  
*wine suggestion: pinot grigio*

**catch of the day** / see waitstaff for today's fresh offering \$MP  
*wine suggestion: see your waiter*

## FROM THE LAND

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**beef cheek bourguignon** / mashed potato, roasted mushrooms + pancetta jus gf 44  
*wine suggestion: cabernet sauvignon*

**lamb gnocchi** / lamb shoulder + tomato ragu, garlic & rosemary gnocchi + pecorino 39  
*wine suggestion: shiraz*

**butchers cut of the day** / see waitstaff for details \$MP

## GRILL

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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.

steaks served with dijon mustard, tamarind + green mango chutney + your choice of sauce

**eye fillet** 220g – beef city black angus, darling downs, queensland 58  
**sirloin** 250g – volcanic beef, mareeba, north queensland 48  
**rump** 300g – tajima wagyu, northern NSW highlands 54

### saucés:

- chimichurri
- red wine jus
- mushroom + truffle cream

## ON THE SIDE

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- wild rocket, cherry tomatoes, pumpkin, onion, fetta, pine nuts + balsamic 18
- cos lettuce, croutons, parmesan + blue cheese dressing 14
- sour dough cob loaf, olive oil + dukkha 10
- thick cut fries + confit garlic aioli 11
- shoestring fries + tomato sauce 11
- baby broccoli, toasted almonds, garlic + herb butter 14

\*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.  
20% Surcharge applies on public holidays.