

TO START

pacific oysters / kaffir lime + shallot mignonette gf 15 (3),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 26
wine suggestion: riesling

fried baby squid / remoulade, pickled fennel + rocket gf 26
wine suggestion: sauvignon blanc

haloumi / roasted cherry tomatoes, salsa verde + balsamic gf v 25
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 26
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

barramundi fillet – daintree, north qld / tamarind & coconut jungle curry emulsion, young papaya salad, peanuts + lime gf 44
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

beef cheek bourguignon / mashed potato, roasted mushrooms + pancetta jus gf 46
wine suggestion: cabernet sauvignon

lamb gnocchi / lamb shoulder + tomato ragu, garlic & rosemary gnocchi + pecorino 41
wine suggestion: shiraz

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

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.

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

SAUCES:

- chimichurri
- red wine jus
- mushroom + truffle cream

ON THE SIDE

- wild rocket, cherry tomatoes, pumpkin, onion, fetta, pine nuts + balsamic 23
- cos lettuce, croutons, parmesan + blue cheese dressing 18
- sour dough cob loaf, olive oil + dukkha 12
- kipfler potatoes, rosemary salt + citrus labneh 14
- shoestring fries + tomato sauce 11
- mixed greens, toasted almonds, garlic + herb butter 16

*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.