

COLD STARTERS

pacific oysters / kaffir lime mignonette, lemon gf 15(3), 26(6), 46(12)
wine suggestion: muscadet

tasmanian salmon sashimi / yuzu ponzu, miso mayo, furikake gfo 26
wine suggestion: riesling

beef fillet tartare / truffle, soy, pine nuts, lavosh gfo 26
wine suggestion: rose / cabernet franc

white fish ceviche / grilled corn, onion, rice crisps gf MP
wine suggestion: sauvignon blanc

hiramasa kingfish crudo / citrus, jalapeno, coriander gf 24
wine suggestion: chenin blanc

HOT STARTERS

black tiger prawns / sake + soy marinated, wasabi mayo, sesame gf 26
wine suggestion: chardonnay

hokkaido scallops / kombu miso butter, yuzu pearls, soft herbs gf 22
wine suggestion: chenin blanc

fried queensland tofu / sweet mushroom dashi, shallots, fried garlic, sesame gf vg 25
wine suggestion: sweet style riesling

sticky pork belly / szechuan pepper, green onion, sprouts gf 25
wine suggestion: riesling

chicken roulade / thai curry, capsicum, macadamia, fermented chili mayo, pickles gf 22
wine suggestion: arneis

MAINS

potato gnocchi / spring vegetables, feta, gremolata, lemon, herbs, seeds v 34
wine suggestion: pinot grigio

barramundi fillet / malaysian curry emulsion, local mushrooms, noodles, corn gf 42
wine suggestion: arneis

mushroom risotto / golden oak oyster mushrooms, porcini, truffle, almonds, parmesan gf v vgo 36
wine suggestion: pinot noir

tasmanian salmon fillet / du puy lentils, mirin, black garlic gf 45
wine suggestion: chardonnay

whole baby barramundi / baked, kombu miso butter, bean sprouts gf 52
wine suggestion: chenin blanc

FROM THE GRILL

Cooked over our custom built Fenwesco open woodfire grill utilising native hardwoods and locally sourced Gidgee charcoal.

lamb fillet / crushed kipfler, citrus labneh, macadamia, rosemary jus gf 44
wine suggestion: sangiovese / grenache

tablelands pork loin steak / teriyaki sauce, potato salad, seeded mustard gf 40
wine suggestion: pinot noir

cauliflower steak / roasted cauliflower hommus, chickpeas, gremolata, herbs gf vg 33
wine suggestion: chardonnay

steaks / dijon mustard, lilly pilly chutney, roasted onions, heirloom tomatoes, jus gf
wine suggestion: grenache / shiraz / cabernet

eye fillet / black angus, darling downs, QLD 60

scotch fillet / black angus, northern NSW 54

butchers cut of the day \$MP

SIDES

local mixed leaves / pepitas, pickled onion, daintree honey vinaigrette gf vg 12

sour dough cobb loaf / olive oil, dukkah 10

roasted pumpkin / fermented chili mayo, garlic, seeds, sprouts gf vg 12

green vegetables / garlic butter, toasted almonds gf vgo 12

kipfler potatoes / duck fat, rosemary salt gf 12

shoestring fries / ketchup vg 10

'A progression of beautiful local ingredients where texture, flavor and sustainability are paramount. Our produce driven menu presents a fine, Australian fusion 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

gf – gluten free, gfo – gluten free option, v – vegetarian, vg – vegan, vgo – vegan option

SEAFOOD TASTING MENU

bread / cultured butter

pacific oysters / kaffir lime mignonette, lemon

standard wine: isadora prosecco
premium wine: taittinger brut reserve

tasmanian salmon sashimi / yuzu ponzu, miso mayo, furikake

standard wine: chateau de l'oiseliniere "le pavillion du roy" muscadet
premium wine: domaine simah chardonnay

white fish ceviche / grilled corn, onion, rice crisps

standard wine: skipjack sauvignon blanc
premium wine: schmölzer & brown 'obstgarten k' riesling

black tiger prawns / sake + soy marinated, wasabi mayo

standard wine: skipjack sauvignon blanc
premium wine: schmölzer & brown 'obstgarten k' riesling

barramundi fillet / malaysian curry emulsion, local mushrooms, baby corn

standard wine: thick as thieves arneis
premium wine: aphelion 'pir' chenin blanc

chefs' selection dessert

standard wine: elodie muscat blanc moelleux
premium wine: riesling freak no.7 fortified riesling

\$110 per person

\$139 with standard matched wines

\$159 with premium matched wines

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.

20% Surcharge applies on public holidays.