

## COLD STARTERS

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

**tasmanian salmon sashimi** / sweet 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*

## 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 25  
*wine suggestion: chenin blanc*

**haloumi caprese** / fried haloumi, salsa verde, basil, roasted tomatoes, balsamic gf 22  
*wine suggestion: sweet style riesling*

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

**tsukune chicken** / ground chicken, miso mayo, tonkatsu sauce, bonito flakes gf 22  
*wine suggestion: arneis*

## MAINS

**potato gnocchi** / pumpkin, prosciutto, sage, feta, pine nuts vo 37  
*wine suggestion: pinot grigio*

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

**spiced cauliflower** / cauliflower hommus, chickpeas, tomatoes, gremolata, herbs gf vg 33  
*wine suggestion: chardonnay*

**barramundi fillet** / coconut curry, stir fried vegetables, chili, lime gf 42  
*wine suggestion: arneis*

**seafood linguine** / tiger prawns, baby squid, mackerel, garlic, tomato, chili 45  
*wine suggestion: chardonnay*

# FROM THE GRILL

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

**lamb duo** / backstrap fillet, shoulder kofta, kipfler, mint gremolata, labneh, macadamia gf 49  
*wine suggestion: sangiovese / grenache*

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

**steaks** / dijon mustard, lilly pilly chutney, red wine jus gf  
*wine suggestion: grenache / shiraz / cabernet*

**eye fillet** 200gm / grandchester black angus, Darling Downs, QLD 60

**scotch fillet** 300gm / beef city black angus, Toowoomba, QLD 62

**butchers cut of the day** \$MP

# SIDES

**local mixed leaves** / pepitas, pickled onion, daintree honey vinaigrette gf vg 10

**sour dough cobb loaf** / olive oil, dukkah 12

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

**green vegetables** / garlic butter, toasted almonds gf vgo 12

**shoestring fries** / ketchup vg 11

'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

*\*not available after 8.30pm\**

**bread** / cultured butter

**pacific oysters** / kaffir lime mignonette, lemon

*standard wine:* bandini prosecco  
*premium wine:* taittinger brut reserve

**tasmanian salmon sashimi** / sweet yuzu ponzu, miso mayo, furikake

*standard wine:* Ministry of the Clouds Riesling  
*premium wine:* shaw + smith M3 chardonnay

**white fish ceviche** / grilled corn, onion, rice crisps

*standard wine:* babich black label sauvignon blanc  
*premium wine:* schmölzer & brown 'obstgarten k' riesling

**black tiger prawns** / sake + soy marinated, wasabi mayo

*standard wine:* fat bastard chardonnay  
*premium wine:* Mappinga "By Sidewood" chardonnay

**barramundi fillet** / coconut curry, stir fried vegetables, chili, lime

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

**chefs' selection dessert**

*standard wine:* riesling freak no.7 fortified riesling  
*premium wine:* cullen late harvest chenin blanc

\$120 per person

\$149 with standard matched wines

\$169 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.