

## COLD STARTERS

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

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

**beef fillet tartare** / toasted brioche, macadamia, truffle mayo, pickled shiitake + cured egg yolk gfo 28  
*wine suggestion: rose / cabernet franc*

**white fish ceviche** / leche de tigre, onion petals + taro chips gf 30  
*wine suggestion: sauvignon blanc*

**burrata** / semi dried cherry tomatoes, salsa verde, balsamic reduction + crostini v, gfo 28  
*wine suggestion: prosecco*

## HOT STARTERS

**black tiger prawns** / smoked aioli, lemon + potato gf 27  
*wine suggestion: chardonnay*

**hokkaido scallops** / kombu and celeriac sauce, yuzu pearls + soft herbs gf 26  
*wine suggestion: chenin blanc*

**char grilled polenta** / roasted tomatoes, salsa verde + romesco sauce gf v 24  
*wine suggestion: chardonnay*

**smoked pork belly** / pickled celery and rhubarb salad, pistachio's + raspberry jus gf 26  
*wine suggestion: gsm*

**wood fired quail** / black garlic jus, parsnip puree + beetroot chips gf 26  
*wine suggestion: merlot*

## MAINS

**potato gnocchi** / sage butter, artichoke, charcoal-basil and parmesan emulsion + artichoke chips vgo 38  
*wine suggestion: chianti*

**saffron risotto** / asparagus, saffron, pine nuts + crispy prosciutto gf vgo 36  
*wine suggestion: chardonnay*

**cauliflower steak** / romesco sauce, cauliflower puree, roasted tomatoes + pesto gf vgo 33  
*wine suggestion: chenin blanc*

**barramundi fillet** / coconut curry, sauteed cabbage, bean sprouts and mushroom, mixed herb salad, crispy shallots + sesame seeds gf 44  
*wine suggestion: arneis*

**prawn linguine** / tiger prawns, saffron butter, garlic + sofrito 45  
*wine suggestion: sauvignon blanc*

# FROM THE GRILL

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

**lamb rack** / preserved lemon & herb salsa, charred leek, potato & leek puree + rosemary jus gf 52

*wine suggestion: sangiovese / grenache*

**pork loin** / herb and citrus crusted, fennel puree, roasted onion petals + jus gf 44

*wine suggestion: pinot noir*

**steaks** / dijon mustard, caramelised onion, & your choice of sauce: gf

red wine jus, chimichurri, mushroom truffle

*wine suggestion: grenache / shiraz / cabernet*

**eye fillet** 200gm / beef city black angus, Toowoomba, QLD 68

**scotch fillet** 350gm / sir thomas black angus, Darling Downs, QLD 67

**sirloin** 300gm / phoenix wagyu, southeast Yarranbrook QLD 82

# SIDES

**sour dough cobb loaf** / olive oil, dukkah, garlic butter vgo 12

**grilled cos lettuce** / smoked bacon, house dressing, parmesan, croutons 16

**roasted root vegetables** / herb aioli gf vg 12

**broccolini** / garlic butter, toasted almonds gf vgo 12

**shoestring fries** / ketchup gf vg 11

**smashed chat potatoes** / chimichurri + labneh gf vgo 14

'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."

Brendan Cronin – 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

**black tiger prawns** / smoked aioli, lemon, potato

*standard wine:* fat bastard chardonnay  
*premium wine:* mappinga "by sidewood" chardonnay

**barramundi fillet** / coconut curry, sauteed cabbage,  
bean sprouts & mushroom, mixed herb salad, crispy shallots + sesame seeds

*standard wine:* gemmellae vermentino  
*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.