

COLD STARTERS

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

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

white fish ceviche / leche de tigre, onion petals + taro chips gf, df 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, df 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, pistachios + raspberry jus gf, df 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, dfo 36
wine suggestion: chardonnay

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

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

prawn linguine / tiger prawns, saffron butter, garlic + soffrito dfo 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, dfo 52

wine suggestion: sangiovese / grenache

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

wine suggestion: pinot noir

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

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

sourdough cobb loaf / olive oil, dukkah, garlic butter vgo, dfo 12

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

roasted root vegetables / herb aioli gf, df, vgo 12

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

shoestring fries / ketchup gf, vg, df 11

smashed chat potatoes / chimichurri + labneh gf, vgo, dfo 14

'A progression of beautiful local ingredients where texture, flavour 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

SEAFOOD TASTING MENU

not available after 8.30pm

bread / cultured butter

white fish ceviche / leche de tigre, onion petals + taro chips gf, df

standard wine: babich black label sauvignon blanc
premium wine: fraser gallop sauvignon blanc semillon

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: thick as thieves arnies
premium wine: aphelion 'pir' chenin blanc

chefs' selection dessert

standard wine: nugan estate botrytis semillon
premium wine: riesling freak no.7 fortified riesling

\$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. 15% Surcharge applies on public holidays.