

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 dfo 26
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 25
wine suggestion: prosecco

smoked barramundi rilette / potato gratin, chives + finger lime gf 24
wine suggestion: vermentino / chardonnay

HOT STARTERS

mushroom taco / sautéed mushrooms, black bean 'mole', pickled cabbage + chimichurri gfo v 16
wine suggestion: rose / pinot noir

soft shell crab / pickled fennel & citrus salad + remoulade gf, df 28
wine suggestion: sauvignon blanc

hokkaido scallops / pumpkin puree, roasted pumpkin, pumpkin chips, pepitas, crispy sage gf, df 26
wine suggestion: chenin blanc

confit pork belly / caramelized cabbage, purple sweet potato puree + jus gf 24
wine suggestion: riesling / pinot noir

MAINS

potato gnocchi / mushroom emulsion, golden oak mushrooms, pecorino v, vgo 40
wine suggestion: GSM / merlot

pumpkin risotto / roasted pumpkin, smoked cheddar, sage, savory granola gf, v 36
wine suggestion: chardonnay

roasted cauliflower / cauliflower emulsion, potato crumb, salsa verde + almond flakes gf, vg 36
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 / prawns, saffron, butter, garlic + soffrito dfo 45
wine suggestion: sauvignon blanc

lamb ragu pappardelle / 18 hour braised sovereign lamb shoulder ragu, parmesan 45
wine suggestion: chianti

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

credit card surcharges apply, 0.88% Visa, Mastercard + Eftpos, 1.76% AMEX
15% public holiday surcharge applies

FROM THE GRILL

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

beef short rib / braised, sweet potato puree, asian herbs + crispy shallots gf 60
wine suggestion: sangiovese / grenache

pork loin / charred corn puree, seasonal vege + jus gf 40
wine suggestion: pinot noir

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

eye fillet 220gm /, QLD 62

scotch fillet 350gm /, QLD 69

red wine jus, chimichurri, mushroom truffle

extra sauce \$2

wine suggestion: grenache / shiraz / cabernet

SIDES

sourdough cobb loaf / herb & garlic butter v, vgo 16

rocket salad / rocket, roasted tomato, artichoke, pickled onion, feta, pinenuts, croutons + citrus dressing v, vgo, gfo 24

broccolini / garlic butter, toasted almonds gf, vgo 18

smashed chat potatoes / chimichurri + labneh gf, vgo 16

shoestring fries / ketchup gf, vg 11

truffle parmesan fries / garlic, parmesan, truffle oil + truffle mayo gf 16

'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

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

credit card surcharges apply, 0.88% Visa, Mastercard + Eftpos, 1.76% AMEX
15% public holiday surcharge applies

SEAFOOD TASTING MENU

not available after 8.30pm

bread / cultured butter

tasmanian salmon sashimi / sweet yuzu ponzu, miso mayo, furikake gf, df

standard wine: ministry of the clouds riesling
premium wine: shaw + smith m3 chardonnay

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

standard wine: babich black label sauvignon blanc
premium wine: stella bella semillon sauvignon blanc

hokkaido scallops / pumpkin puree, roasted pumpkin, pumpkin chips, pepitas, crispy sage gf, df

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 gf, df

standard wine: paul nelson "Le Viandier" arnies
premium wine: aphelion 'pir' chenin blanc

chefs' selection dessert

standard wine: riesling freak no.7 fortified riesling
premium wine: glen garvald late harvest marsanne

\$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.