

JUST ADD AN ENTRÉE

for a perfect
Gold Coast beginning



Poultry selection

- Coconut ginger chicken with lime leaf and green papaya coriander salad [GF] \$20.80*
- Confit chicken with macadamias, nashi pear, pomegranate, mustard cress and vincotto dressing [GF] \$20.80*
- Grilled duck breast with red quinoa, cranberries, pistachio and watercress salad [GF] \$23.60*
- Confit duck risotto with thyme porcini mushrooms and pecorino [GF] \$20.80
- Chicken and crab dumplings in master stock broth and heirloom vegetables \$23.60
- Mirin miso poached chicken with cucumber, ginger, sesame, toasted seaweed and radish \$20.80*

Lamb selection

- Grilled lemon basil lamb fillet, roast kipfler, salsa verde and beetroot grissini \$27.30*
- Cumin-spiced lamb fillet with quinoa, tabouli, roast eggplant puree and yoghurt \$27.30*
- Harissa lamb loin with pearl cous cous, pistachio and pomegranate and citrus dressing \$25.20*
- Black garlic lamb loin with four onion puree, petite salad and caramelised red wine dressing [GF] \$25.20
- Braised lamb shoulder with portobello and pearl barley risotto and shaved pecorino \$25.20

Beef selection

- Rice noodle beef salad with tamarind, cashews, pickled cucumber, chilli and lime [GF] \$22.00*
- Beef tataki with white soy, pickled mushroom, shaved daikon, green onion and ginger chilli dressing \$22.00*
- Braised brisket with truffle gnocchi, yellow stone tomato and parmesan \$22.00
- Chilli lemongrass braised boneless beef rib with green papaya salad [GF] \$23.10
- Roasted beef fillet with mustard cress, beets, goat cheese and buttermilk ranch dressing [GF] \$22.00*
- Charcuterie plate including a selection of regional cured meats, salamis, olives, tapenade and cheeses \$23.10*

Seafood selection

- Black sesame salmon with white soy, yuzu, pickled fennel, red radish and nori \$25.10*
- Soft shell crab with peanuts, chilli, tamarind and papaya coconut salad \$27.30
- Hot smoked salmon tart with fennel, orange and caper salad \$22.00*
- Cuttlefish, heirloom tomato, orange, pomegranate salad with preserved lemon and herbs [GF] \$22.00
- Cured kingfish with cucumber, wasabi leaf, fingerlime and ginger sake oil [GF] \$23.10*
- King prawns, nasturtium leaves, green tomato, avocado puree and lemon balm sabayon [GF] \$27.30*
- Local market fish with Thai basil, pink grapefruit, chilli jam and coconut ginger salad [GF] \$23.10
- Prawn toast with remoulade, baby capers and petite salad \$27.30

SHOULD YOU REQUIRE TWO ITEMS TO BE SERVED ALTERNATELY, PLEASE BUDGET AN ADDITIONAL \$3.50 PER SERVE.

Please note: entrées marked with * can be pre-set



Taste plate selection

\$27.50 pp

Select three from the following to make your personalised taste plate, with a maximum of 1 hot item:

Please note: cold selections can be pre-set

Cold selection

- Hot smoked salmon tart with fennel, orange and caper salad
- Beef tataki with white soy, pickled mushroom, shaved daikon, green onion and ginger chilli dressing
- Quinoa, lentils, toasted seeds, pomegranate, mint, ash goat cheese and lime juice [GF]
- Cuttlefish, heirloom tomato, snow pea, shaved green beans and preserved lemon salad [GF]

Hot selection

- Chilli lemongrass poached chicken with green papaya salad [GF]
- Black garlic lamb loin with four onion puree, petite salad and caramelised red wine dressing [GF]
- Chilli roasted duck with red quinoa, pistachio and watercress salad [GF]
- Roast beef fillet, mustard cress, beets with buttermilk ranch dressing [GF]

Soups

\$14.20 pp

- Butternut pumpkin crème fraîche [GF V]
- Tom yum with chicken dumplings
- Spicy beef, olive and tomato [GF]
- Laksa with chicken and prawn [GF]
- Prawn and duck gumbo
- Kaffir lime and shellfish bisque with lemongrass oil
- Tomato bouillon with wontons and fried shallots [V]

Vegetarian selection

entrée \$21.70 | main \$34.50

- Mushroom risotto, Jerusalem artichoke, parsnip crisps and white poppyseed puree [GF V]
- Pea and mint fritters, za'atar coconut yoghurt, pomegranate and toasted pistachios [GF V]
- Baby beets, golden tomatoes, pickled fennel, walnut skordalia, avocado and watercress [GF]
- Roast buckwheat crusted potato, heirloom baby vegetables, zucchini blossom with cashew cheese and pan jus [GF V]
- Dukkah pumpkin flowers, black lentils, micro mint, with orange tahini dressing [GF V]
- Seasonal tomatoes, tossed sourdough, torn basil, petite artichokes, dried olives and vincotto [V]
- Tempeh satay with green papaya, shaved coconut sambal, cassava chips and kecap manis [V]