

TO START

- DF, GFO **tasmanian salmon sashimi** / sweet yuzu ponzu, miso mayo, furikake 28
wine suggestion: riesling
- GF, DF **white fish ceviche** / leche de tigre, corn, onion petals + taro chips 30
wine suggestion: sauvignon blanc
- GF, DF **hokkaido scallops** / white bean puree, chimichurri, crispy leek 28
wine suggestion: chenin blanc
- GF **confit pork belly** / purple sweet potato puree, apple and sprout salad + jus 27
wine suggestion: riesling / pinot noir
- V, GFO **burrata** / semi-dried cherry tomatoes, salsa verde, balsamic reduction + focaccia 28
wine suggestion: prosecco

MAINS

- GF, DF **barramundi fillet** / coconut curry, sauteed cabbage and bean sprouts, mixed herb salad, crispy shallots + sesame seeds 46
wine suggestion: arneis
- DFO **prawn linguine** / prawns, bisque, butter, cherry tomato, garlic + soffritto 46
wine suggestion: chardonnay
- beef ragu pappardelle** / 18 hour braised black angus beef, parmesan 45
wine suggestion: chianti
- GF **beef short rib** / braised, sweet potato puree, asian herbs + crispy shallots 60
wine suggestion: sangiovese / grenache
- VGO **potato gnocchi** / pan fried gnocchi, tomato, chilli, onion, garlic, spinach, pancetta, ricotta 44
wine suggestion: pinot grigio
- GF **risotto** / white fish, capers, citrus, thyme, parmesan and prosecco 44
wine suggestion: chenin blanc
- GF, VG **roasted cauliflower** / hummus, romesco sauce, fried chickpeas 38
wine suggestion: sauvignon blanc

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

we butcher in house daily, therefore availability cannot be guaranteed

Carefully selected from some of Australia's top farmers, our meat is cooked over our custom built Fenwesco open woodfire and charcoal grill utilising native hardwoods and locally sourced Gidgee charcoal.

GF **pork scotch fillet** / asian slaw 250gm 46
wine suggestion: grenache / shiraz / cabernet

GF **eye fillet** / mash potato, sauteed mushrooms, onion jam 65
(darling downs southeast QLD) grain fed MB2+ beef city platinum black agnus 200gm
wine suggestion: grenache / shiraz / cabernet

GF **scotch fillet** / dijon mustard, onion & chilli jam 69
(Gippsland region VIC) grass fed MB4+ Angus X Hereford, southern ranges 300gm
wine suggestion: grenache / shiraz / cabernet

steaks served with your choice of sauce
red wine jus, chimichurri, mushroom truffle **extra sauce \$2**

'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

SIDES

V, VGO **sourdough cobb loaf** / smoked maple butter 16

VGO, GF **rocket salad** / red onion, tomato, parmesan, balsamic reduction, olive oil 18

GF, VGO **broccolini** / garlic butter, toasted almonds 18

GF, VGO **smashed chat potatoes** / chimichurri + labneh 16

GF, VG **shoestring fries** / ketchup 12

VG **house made focaccia** / 11

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 gfo, 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 / white bean puree, chimichurri, crispy leek gf, df

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

barramundi fillet / coconut curry, sauteed cabbage and bean sprouts, 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

\$125 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.

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