



TO SHARE

Marinated Sicilian olives **8**

Olive + za'atar flatbread, with eggplant labneh **11**

Kingfish cerviche, charcoal, grapefruit, pickled chilli, ginger ponzu, coastal greens **18**

Local fried zucchini flower on saffron + pepper rouille, hazelnuts **9 ea**

Steamed lemon chicken wontons, samphire **18**

ENTREE

Goats cheese mousse, Heirloom tomatoes, capers, hazelnuts, red rice, cabbage jam **20**

Calamari, fried okra, watercress, dark chilli paste, green nahm jim **19**

Townsville half shell scallops, pomegranate + basil salsa **22**

Risotto Milanese with steamed Townsville bug, Ebuta goat's ricotta, peas **24**

Bangalow pork cheek, Jerusalem artichoke + pumpkin cream, pickled cucumber, salsa verde, pistachio dukka, **23**

Lamb cutlet + braised neck, turnip puree, beans, textures, orange + apple jus **24**

MAIN

Lemon + herb ricotta tortellini, shaved macadamia, leek, pumpkin, tarragon butter **32**

Tagliatelle with prawns, clams, tomato, peas, herb salsa verde **35**

Townsville barramundi, tossed Asian greens and mushrooms, tom yum **35**

"Fish & Chips" soda battered King George whiting, asparagus + caponata, chips, citrus salt **36**

Duck breast, pumpkin cannelloni, Davidson plum, wattle seed **42**

Western Plains pork cutlet, gnocchi, cauliflower + almond sauce, golden raisins, Comté **38**

FOR TWO

Slow cooked lamb shoulder, creamy mash, eggplant relish, salad of beetroot, tabouleh, sesame seeds, yoghurt **38pp**

FROM THE GRILL *with honey roast pear salad, kipfler potatoes, Fireman's mustard onion puree jus*

36° South cold smoked 300gm rib fillet- Coonawarra- SA **40**

36° South 250gm eye fillet- Coonawarra- SA **44**

36° South 300gm rump, Coonawarra- SA **34**

SIDES- \$8

Green tomato, cauliflower, basil, walnut and goat cheese salad

Tempura okra, Asian BBQ sauce

Fried cauliflower, spiced coconut cream

Broccolini, fried Brussel sprouts, toasted almond butter

Fries, herb mayonnaise

Creamy mash