



To Start

Pacific Oysters \$13

Three natural Tasmanian oysters served with finger lime

Prawns \$24

Ruby grapefruit cured tiger prawns, Jamón Ibérico, radishes, peas cream, herbs and lemon meringue, apple vinaigrette

Crayfish \$28

roasted tomatoes, capsicum and chili vinegar, puffed barley, black eggplant oil

Tuna Carpaccio \$26

avocado cream, fennel salad and miso mayonnaise

Crocodile \$28

Pan seared crocodile tataki, with a tropical salad of green papaya, mango, baby leaf, roasted sesame and coconut cream

Kangaroo \$28

Char-grilled kangaroo loin, pickled beetroots carpaccio, beetroot and Sichuan pepper gel, mozzarella cheese, pine nuts and micro leaves salad

To Follow

Reef Fish of the Day

(Market Price \$8 per 100gm)

Baked or filleted and grilled

citrus soy dressing, sautéed vegetables, steamed white and forbidden rice, lime

Daintree Barramundi \$38

Pan seared Barramundi, celeriac puree, beurre noisette poached celeriac, endive, Congo potato chips, red curry crayfish sauce

Calamari \$38

Served with lemongrass and ginger risotto, asparagus, capsicum and almond, hoisin sauce

Beetroot risotto \$34

beetroot puree, beetroot salad, basil & goat cheese mousse

Chicken \$37

organic chicken balentine, roast corn and sweet corn puree, spring onion, crisp quail egg, thyme jus

Grass fed Australian Beef fillet \$45

roast leek, leek puree, pickled carrot and cauliflower, kaffir lime jus

Sides Dishes

Sautéed Broccolini with garlic, chilli and macadamia \$9

Steamed herbs Potatoes \$9

Garden Salad \$8



To Finish

Daintree tea rainforest gel \$16
served with chocolate parfait and coconut sorbet

Thyme crème caramel \$16
pineapple carpaccio, pineapple gel, tropical sorbet, cinnamon biscuits

Lemongrass and ginger \$16
ginger cream, lemongrass panna cotta, citrus gel, yoghurt crisp,
served with exotic fruit sorbet

Three Australian Cheeses \$34
Blue - Cheddar - Brie
crackers, grapes, dry fruit and walnuts bread

Ice cream & sorbet trio \$16
orange sorbet, coconut ice cream, chocolate ice cream

Selection of little treats of the day \$9
frozen parfait, mini profiteroles, chocolate macaroon

Today's Specials

Entrée of the day

Octopus \$24
roasted eggplant, fennel puree, prawns floss

Wine suggestion \$21
2012 Cape Mentelle 'Wallcliff', SBS, Margaret River, Western Australia

Main course of the day

Pan seared gold band snapper \$35
beetroot puree, fennel, pak-choy, target beetroot

Wine suggestion \$19
2015 Petaluma Chardonnay, Piccadilly Valley, South Australia a

Dessert of the day

Hazelnut tart \$16
vanilla ice cream and cinnamon crumble

Wine suggestion \$16
2014 Josef Chromy 'Botrytis', Riesling, Relbia, Tasmania

Our specials are made from the freshest ingredients sourced daily from local producers, they may have limited availability