



Harissa Chicken wings, date sauce, almonds (GF/DF) \$14

Crocodile lemon myrtle Spring rolls, ginger chilli caramel (DF) \$19

Soy & ginger marinated tofu, local herbs, coconut sauce (GF/DF/VG) \$14

Coconut Prawn en brochette, tamarind sauce, pickles (GF/DF) \$22

Heirloom tomatoes, watermelon, green olive (GF/DF/VG) \$18

Crocodile ramen, free range egg, nori (DF) \$35

Pan fried Daintree barramundi, miso butter wombok, ginger & lime leaf broth (GF) \$39

Slow braised beef shoulder, onion, red wine braise (GF/DF) \$35

Harissa spiced pumpkin, roasted fennel & whipped Mungalli creek Quark (GF/V) \$32

Sous vide pork fillet, parsley, farmhouse vegetables (GF/DF) \$35

Lime & garlic roasted chicken chops, baked pumpkin & seeds (GF/DF) \$32

Fried rice with enoki mushroom, Chinese cabbage, sweet corn, free range egg (GF/DF/V) \$32

Sides.....

Steamed jasmine rice, toasted plantation coconut (GF/DF/VG) \$8

Fries, homemade tomato sauce (GF/DF/VG) \$10

Local tableland greens, miso butter, sesame seeds (GF/V) \$15

Local herb and sprout salad cashew nuts coconut dressing (GF/DF/VG) \$12

Chat potatoes, honey mustard, spring onions (GF/DF/V) \$8

Warm pane di casa bread, whipped butter \$7

Chef's hot sauce (GF/DF) \$5

10% Surcharge applies on public holidays