

# Starters

Australian oysters

Natural, lemon (gf, df)

Wakame, ponzu (gf, df)

Yuzu, palm sugar reduction, jalapeno (gf, df)

Panisse, fennel preserve, olive soil, black garlic (gf, v)

Whitsunday caught ceviche, pickled sea figs, pepper berry lavosh (df)

Duck gratin, machego bechamel, duck breast prosciutto, Cognac jus

Queensland prawns, mango, river mint, tarragon vinaigrette (df, gf)

Szechuan beef tataki, ponzu, wasabi avocado, scallion (gf, df)

## From the asado grill

Za'atar crusted lamb rack (gf, df)

*Served with pinot jus and your choice of one side.*

Black angus reserve rib-eye fillet (gf, df)

*Served with pinot jus and your choice of one side.*

Queensland prawns, tarragon and saffron butter (gf, df available)

*Served with your choice of one side.*

Whole fish of the day

Asado Chef's Special

# Main courses

Local Goldband snapper, smoked taramasalata, pickled orange, walnut soil (df available)

Sovereign Highland lamb rump, skordalia, caramelized fennel, chilli oil (gf, df)

House smoked duck breast, master stock glaze, corn curd, cured enoki, fungi (gf, df)

Stuffed baby pumpkin, fig, pecan, fennel, wild rice (gf, veg)

Kimberley red eye fillet, Queensland tiger prawn, sour parsley, Paris butter (gf, df available)

Sous vide octopus, lemon ricotta, zucchini flowers, nam jim, sea succulents, coral tuille (gf available)

Market fish of the day

# Sides

Smoked potato mash (gf, v)

Steak fries, rosemary salt (veg, gf available)

Tomato, basil oil, bocconcini (gf, v, df available)

Brined wombok, tahini, pistachio pangratatto (v, df, gf available)

*Please advise a member of our team if you have any dietary requirements or food allergies.*