



Entrée

King Ora salmon Green apple Horseradish crème fraiche Fermented chilli GF*	16
Hervey Bay scallop Spiced cauliflower Pickled radish GF	16
Tamarind glazed lamb belly Miso eggplant Thai herb cucumber salad GF*	18
Charred swordfish Brined citrus salad Nam Jim GF	16

Main

Jeyuk spicy BBQ pork Kai Lan Nashi pear salad	29
Galbi-jjim [: Soy braised short rib] Charred carrot Macadamia GF	32
Market fish	29
John Dee scotch fillet Green peppercorn curry Jerusalem artichoke GF	32

Side

Steamed jasmine rice GF/V	3
Green papaya Fennel salad GF/V*	9
Wok tossed greens Honeysuckle oyster sauce GF*/V*	9
Prawn & vegetable fried rice GF*/V*	10

To finish

Crème brûlée Berries Coconut foam Native lime Cacao toffee GF/V	10
Triple ice cream Strawberry Green tea Mango Cocoa soil Grape Meringue GF*/V	10

GF : Gluten Free **V: Vegetarian** **GF*: Gluten Free as request** **V*: Vegetarian as request**
Please inform your waitperson of any dietary requirements or allergies.

15% surcharge on Public holidays