



## Entrée

Hiramasa Kingfish   Green apple   Horseradish crème fraiche   Fermented chilli	<b>GF*</b>	18
Hervey Bay scallop   Spiced cauliflower   Pickled radish	<b>GF</b>	16
Tamarind glazed lamb belly   Miso eggplant   Thai herb cucumber salad	<b>GF*</b>	18

## Main

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

## Side

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

## To finish

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