



PREPARE TO EXPERIENCE THE EXCEPTIONAL
Our Tamarind chefs specialise in 'Australian Freestyle' cuisine, blending styles, ingredients
and techniques from various cultures and cuisines, allowing their creativity to flourish

TWO-COURSE \$89
THREE-COURSE \$99

ENTRÉE

^{VE} WILD MUSHROOM PÂTÉ
Charred brioche, bitter leaves, pickled onion, Cabernet reduction

^V TEXTURES OF TOMATO
Almond tart shell, goat cheese, tomato textures, basil, olive soil

PAN SEARED HOKKAIDO SCALLOPS
Chorizo, finger lime, squid ink

CURED NORTH QUEENSLAND KINGFISH
Koji, yuzu, turmeric, beetroot

QUAIL AND CRAB
Daikon, root vegetable, consommé, duck fat

ANGUS BEEF TARTARE
Horseradish emulsion, toasted rice cube, togarashi, caviar

MAIN

PENANG DUCK CURRY
Confit duck leg, candied pumpkin, coriander, peanuts, scented rice

DAINTREE WHOLE BABY BARRAMUNDI
Tamarind chilli sauce, coriander, scented rice

FREE RANGE CHICKEN
Green lentil, mushroom, asparagus, crackling

CRISP SKIN TASMANIAN SALMON
Champagne and pomegranate, wild rice, green peas, roe

RANGERS VALLEY BEEF EYE FILLET +\$20
Black Onyx eye fillet, miso glazed celeriac fondant, black garlic quenelle, chard, jus

DUO OF LAMB
Charred backstrap, pulled shoulder, carrot and apricot purée, burnt fig, mint

^{VE} LOTUS ROOT CURRY
Roasted pumpkin, Asian greens, coriander, peanuts, scented rice

DESSERT

BERRY GARDEN
Strawberry verbena, black sesame ganache, Swiss meringue, yuzu emulsion

NUTS & WHISKEY
Macadamia financier, peanut butter whiskey gelato, zesty mascarpone, honey

LA PULCHE 70%
Dark chocolate mousse, salted cocoa streusel, Davidson plum and red wine pearls

AUSTRALIA'S FINEST CHEESE PLATTER
Local and imported cheeses, house made lavosh and fruit paste

SIDES

TAMARIND SIGNATURE FRIED RICE \$15

FRIED LOTUS CHIPS \$15

^{VE} WOK TOSSED MARKET GREENS \$12

TRIPLE COOKED DUCK FAT POTATOES \$13

*V: Vegetarian VE: Vegan. Please inform our team if you have a food allergy or intolerance.
Our menu and kitchen contain various allergens and foods that may cause intolerances. Our team will make every
effort to accommodate dietary requirements. However, due to the shared production and serving environment,
we cannot guarantee the complete omission of allergens or foods that may cause an intolerance.*

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