

## *Stories about our locally sourced produce and the suppliers that inspire our dishes*

### *Our Meat*

#### **Tenderloin Centre Cut - (Eye Fillet)**

*The leanest and most tender muscle, generally mild in flavour due to less fat concentration.*

*These hand selected grain finished steaks are sourced from Queensland's premier cattle growing regions.*

*Known in the cattle industry as the Tenderloin it is the most sought after of the loin cuts.*

#### **High Country Pork**

*This sustainably farmed pork from the Murray Valley is barn raised in a sow stall free environment.*

*High Country Pork is grown to ensure tenderness with a finely textured flesh with world class animal husbandry practices.*

*This Pork belly is both tender and flavoursome with a great small amount of fat to meat ratio.*

### *Our Seafood*

**Coral Coast Barramundi** *is a fully integrated farm with their own breeding hatchery and nursery facility.*

*They are self-sufficient with control over every stage of production to ensure the best quality and best tasting product possible.*

*They have high quality, exceptionally clean salt water that results in consistently great tasting, healthy fish naturally grown with a beautiful, sweet, saltwater flavour comparable to wild caught barramundi. They are grown in oceanic water which flows through their hatchery's and tanks day and night resulting in a great consistent product.*

**Preston Fresh Seafood** *is a family owned and run Seafood Retail and Wholesale Business. The business was originally established in 1993 by Max and Francoise Pantacchini as 'Pantacchini's Seafood Wholesale'.*

*Now 23 years later – it is still run by the Max, Francoise with the help of their two daughters Davina and Dorine and Davina's Partner Patrice.*

*Max and Francoise are both highly regarded and respected in the Seafood Industry. In fact they supplied her Majesty the Queen Elizabeth II on her visit to Cairns in 2002!*

**PAPER BARK** *from the Melaleuca Quinquenervia Tree, which has Multiple uses. The bark is used for making shelter, lining in ground ovens and for wrapping baked food. It also had many uses traditionally by indigenous Australians.*

**LIQUORICE ROOT** *liquorice is Derived from Greek translation meaning sweet root. It is a natural sweetener and has many traditional herbal medicine uses.*

**TATAKI** *Traditional Japanese cooking method for meat or seafood, where the ingredient is thinly sliced and lightly seared over an open flame*

**YUZU** *It is believed to be a hybrid of sour mandarin. The fruit looks somewhat like a small grapefruit with an uneven skin, and can be either yellow or green depending on the degree of ripeness.*

**BÉCHAMEL** *also known as white sauce, is made from a white roux (butter and flour) and milk. Even though it first appeared in Italian cooking books (constituting one of the simplest sauces of the Italian cuisine), it is now considered one of the mother sauces of French cuisine.*

**PONZU** *is a citrus-based sauce commonly used in Japanese cuisine. It is tart, with a thin, watery consistency and a dark brown colour.*

**QUINOA** *is a species of the goosefoot genus, a grain crop grown primarily for its edible seeds.*

**SOUS VIDE** *is a method of cooking in which food is sealed in airtight cooking bags then placed in a water bath or in a temperature-controlled steam environment for longer than normal cooking times, ensuring that the inside is properly cooked without overcooking the outside, and retain moisture.*

**PAVÉ** *A French term most often used in reference to a square or rectangular-shaped serving of food.*



Seven Course Tasting Menu \$110 per person

With Matching Wines \$160 per person

Optional Cheese \$10 per person

Available 6pm to 9pm daily

This menu is designed for the enjoyment of the entire table

**Yuzu Lemongrass Cured Salmon**  
*honey-maple béchamel, flying fish roe,  
tamarind gel, sesame tuile, lemon grass oil*



**Citrus Infused Tuna**  
*wasabi mayonnaise, ponzu pearls,  
citrus curd, salmon roe, lime salt*



**Pan Seared Scallops**  
*butternut anglaise, dried wakame,  
bacon crumb, pickled fig*



**Pork Belly Croquette**  
*whipped fetta, pickled radish,  
mango, macadamia, date chutney*



**Coconut Sorbet**  
*pickled ginger, watermelon*



**Wild Mushroom Chicken Farci**  
*parmesan polenta, carrot liquorice root puree,  
glazed baby root vegetables, chicken jus*



**Sunset Ridge Finger Lime Panna Cotta**  
*apple gel, macadamia praline,  
native bee honey, finger lime caviar*



**\* Optional Cheese Course**  
*Selection of two (2) Tablelands Gallo cheeses,  
served with wafer crackers, croutons,  
Davidson plum paste & native bee honey*



A TASTE OF TAMARIND

<b>Pan Seared Scallops</b>	24
<i>butternut anglaise, dried wakame, bacon crumb and pickled fig</i>	
<b>Beetroot Infused Beef Tataki</b>	19
<i>paprika oil, cayenne infused pickled carrots, tomato mousse</i>	
<b>Yuzu Lemongrass Cured Salmon</b>	23
<i>honey-maple béchamel, flying fish roe, tamarind gel, sesame tuile, lemon grass oil</i>	
<b>Textures of Rooftop Tomatoes (VG)</b>	17
<i>tofu lotus curd, finger lime, balsamic reduction</i>	
<b>Duck Liver Parfait</b>	21
<i>pistachio, rhubarb, crisp sour dough</i>	
<b>Pork Belly Croquette</b>	21
<i>whipped fetta, pickled radish, mango, macadamia, date chutney</i>	
<b>Miso Sweetcorn Panna Cotta (V)</b>	17
<i>ginger miso glazed eggplant, black sesame sponge</i>	
<b>Citrus Infused Tuna</b>	21
<i>wasabi mayonnaise, ponzu pearls, citrus curd, salmon roe, lime salt</i>	
<b>Tamarind Taster Plate</b>	26 for one 42 for two
<i>Citrus Infused Tuna</i>	
<i>Pan Seared Scallops</i>	
<i>Beetroot Infused Beef Tataki</i>	

  Please let your server know of any dietary requirements

  Please, only one bill per table

<b>Wild Caught Local Reef Fish</b>	41
<i>puffed grains, asparagus veloute, paperbark smoked beetroot gel, fetta cream, finger lime dressing</i>	
(ask your server for our reef fish of the day)	
<b>Organic Tablelands Pork</b>	40
<i>braised belly, croquette, crackling, spicy plum sauce, cashews</i>	
<b>Whole Crispy Baby Barramundi</b>	42
<i>tamarind, chilli &amp; garlic sauce</i>	
<b>Tempura Zucchini Flowers (V)</b>	35
<i>Pernod leeks, ricotta emulsion, macerated currents, salsa verde</i>	
<b>Wild Mushroom Chicken Farci</b>	39
<i>carrot, ginger and liquorice root puree, parmesan polenta, baby root vegetables, chicken jus</i>	
<b>Roasted Eye Fillet</b>	46
<i>porcini pavé, truffle béarnaise, mushroom</i>	
<b>Penang Duck Curry</b>	43
<i>caramelised pumpkin, roasted peanuts, chilli, coriander, with scented rice</i>	
<b>Orange Glazed Root Vegetables (VG)</b>	34
<i>quinoa dashi, pickled shimeji mushrooms</i>	

*Please let your server know of any dietary requirements*



SIDE DISHES 

<b>Lotus Root Chips</b> <i>tom yum aioli</i>	10
<b>Green Papaya Salad</b> <i>peanuts, nahm jim</i>	9
<b>Wok Tossed Greens</b> <i>soy, white pepper</i>	9
<b>Watermelon Salad</b> <i>pink ginger, watermelon, snow pea, ponzu dressing</i>	9
<b>Duck Egg Fried Rice</b> <i>shallots, ginger, lap cheong sausage, prawns</i>	12
<b>Steamed Jasmine Rice</b>	7

*A few stories from our local suppliers  
about them and their produce,  
which have inspired our desserts*

*Shaylee Strawberries is located on the Atherton Tablelands (700 meters above Sea level) between Atherton and the historic Township of Yungaburra. Shaylee's rich red volcanic soil and temperate weather conditions are just right for the cultivation of large succulent strawberries.*

*Cairns Microgreens and exotics is a newly established farm, next to Kuranda, on the Atherton Tablelands, at the confluence of the Clohesy and Barron rivers.*

*The operators of this farm are keen permaculturalists, and apply organic and biodynamic growing principles in everything they grow. They have a growing range of edible flowers such as nasturtiums, marigolds and snap dragons, as well as their exotics produce range supplying "sugarbag" - Native bee honey.*

*Sunset Ridge Farming is an Australian owned and operated family business with a passion for sustainable farming.*

*Having worked for 18 years on an isolated mining site we decided to move south in 1996 to our property, located close to the beautiful volcanic Lake Barrine far in North Queensland.*

*Having no idea of how to earn a living on the land we quite by accident decided to grow native rainforest fruit, which quickly became an obsession with our very unique rainforest fruits.*

*We now farm three main fruits,*

*Davidson Plum, Lemon Aspen and Finger Limes,  
from which we produce jams, fruit pastes and confectionery.*

*Gallo Dairyland is a family owned and operated business situated on the beautiful Atherton Tablelands, in tropical North Queensland.*

*Giovanni Gallo emigrated from Italy back in the 1920's and after years of working the land and growing vegetables Giovanni purchased the farm in 1937.*

*Frank Gallo (the eldest son of Giovanni) often dreamed of converting the family's rotary dairy farm into an integrated educational dairy farm experience.*

*Seventy years after its initial purchase (in 2007) Gallo Dairyland opened its doors and became a reality.*

**PANNA COTTA** *is an Italian dessert of sweetened cream thickened with gelatin and molded.*

**SEMIFREDDO** *is a class of semi-frozen desserts. The principal ingredients are usually eggs, sugar and cream. It has the texture of frozen mousse. Such a dessert's Spanish counterpart is called semifrío.*

**CASSAVA** *is a nutty flavoured, starch-tuber in the spurge family (Euphorbiaceae) of plants. It thought to have originated from the South-American forests. Its sweet, chewy underground tuber is one of the popular edible root-vegetables. Indigenous people of many parts of Africa, Asia and South American continents used it as staple food source since centuries.*

**FINGER LIME** *The fruit of the Australian finger lime Citrus australasica is sought after by top restaurants around the world. Often described as 'lime caviar' for its small bead-like crystals of tangy juice, it's used to pep up drinks, in desserts, as a garnish and even to make marmalade*

**NATIVE BEE HONEY** *Stingless native bee honey is called Sugarbag and was prized by Aboriginals who collected it from wild nests. Stingless bees store their flavoursome honey in clusters of small resin pots near the extremities of the nest. The resin adds a wide variety of tangy flavours to the honey, such as lemon or eucalyptus.*

**DAVIDSON PLUM** *(sour plum) can be found in tropical rainforests in Queensland and northern NSW. The dark red flesh contains two unusual flat seeds and has a wonderfully acidic plum flavour.*

**TAPIOCA** *is a starch extracted from the cassava root. It is used as a thickening agent in many foods. It can be made into flour - it has a similar texture to corn starch - which is often times used in gluten-free breads. It can also be made into pearls in varying sizes.*

<b>Taste of Tamarind Share Plate (for two)</b>	<b>28</b>
<i>A sample of our three biggest sellers to share Chocolate Semifreddo, Caramel Glaze Entremet and our Finger Lime Panna Cotta</i>	
<b>Callebaut Chocolate Semifreddo</b>	<b>17</b>
<i>Shaylee strawberry, white chocolate, raspberry sorbet, wild berry sauce</i>	
<b>Caramel Glaze Entremet</b>	<b>16</b>
<i>Davidson plum gel, crème chantilly, crème brûlée, caramel-praline crunch</i>	
<b>Cassava Pudding</b>	<b>17</b>
<i>caramelised banana, palm sugar, coconut gelato, roasted peanuts</i>	
<b>Sunset Ridge Finger Lime Panna Cotta</b>	<b>16</b>
<i>apple gel, macadamia praline, native bee honey, finger lime caviar</i>	
<b>Tamarind Cheese Plate</b>	
<i>Tablelands Gallo cheese selection, wafer crackers, croutons, Davidson plum paste &amp; native bee honey</i>	
<b>Two Cheeses</b>	<b>15</b>
<b>Three Cheeses</b>	<b>19</b>
<b>Four Cheeses</b>	<b>24</b>
<b>“Gallo Baci”</b>	
<i>this cheese is more ripened than a camembert, soft and creamy and has a fuller flavour . The Gallo Baci is a “Lactose Free”</i>	
<b>“Seven Sisters”</b>	
<i>the Seven Sisters is a “Washed Rind” cheese with a mild taste and a soft creamy texture</i>	
<b>“Gallozola”</b>	
<i>the Gallozola is the “Gallo” version of a gorgonzola</i>	
<b>“Cracked Pepper”</b>	
<i>black cracked pepper blended through a variety of cheeses to create the perfect flavour</i>	



Dilmah “T Series” Loose leaf Tea ...

4.50

### *Black Teas*

#### **Brilliant Breakfast**

*A bright and bold morning tea, perfectly rounded in body, strength colour and pungency representing the essence of fine Ceylon tea*

#### **The Original Earl Grey**

*When a British diplomat saved the life of an official of the Chinese imperial court, a tea enhanced with the peel of a special variety of orange, and its recipe were given to Charles 2nd Earl of Grey also then the prime minister of England. Combines the flavour of tea with bergamot*

#### **Rose and French Vanilla**

*A seductive tea combining single region Ceylon tea with the sensuous fragrance of rose petal tinged with French vanilla, heightening the romance of this tea and softening its character*

### *Green Teas*

#### **Green Tea with Jasmine Flowers**

*A mild and delicate tea with pale yellow infusion and pronounced jasmine aroma, A delicious palate cleanser*

#### **Moroccan Mint Green Tea**

*A blend of natural Ceylon young green tea and Moroccan peppermint. gentile yet stimulating, the perfect after dinner tea*

### *Herbal Teas*

#### **Pure Chamomile Flowers**

*Enjoyed for centuries for its medicinal properties. The daisy like flowers has an uplifting aroma and subtle flavour, the perfect tea to finish with*

#### **Pure Peppermint**

*Stimulating and refreshing*

**Roaster Guy Wanderer's Brew. Premium Coffee ...**

4.50

*This roast is light on the palate, soft with a mild, lovely aftertaste. It's the perfect citrus finish as a black coffee and nutty as a white coffee.*

**Short Black, Long Black, Macchiato, Cappuccino  
Flat White, Café Latte, Vienna Coffee**