



*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 Tablelands
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 beau-
tiful, sweet, saltwater flavour comparable to wild caught barramun-
di. They are grown in oceanic water which flows through their hatch-
ery'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 Pa-
trice. Max and Francoise are both highly regarded and respected in the
Seafood Industry. In fact they supplied her Majesty the Queen Eliza-
beth II on her visit to Cairns in 2002!*



PAPER BARK from the *Melaleuca Quinquenerovia* 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.

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 air-tight 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.

Gastrique is caramelized sugar, deglazed with vinegar, used as a flavoring for sauces

Davidson plum "*Davidsonia*" is a genus containing three rainforest tree species, that are commonly known as the Davidson or Davidson's plum. The fruits superficially resemble the European plum, but are not closely related. All species have an edible sour fruit with burgundy coloured flesh and are highly regarded as gourmet bushfood.

Kimchi is a traditional side dish made from salted and fermented vegetables, most commonly napa cabbage and Korean radishes, with a variety of seasonings including chili powder, scallions, garlic and ginger

Foie gras Foie gras is a luxury food product made of the liver of a duck or goose that has been specially fattened



Taste of Tamarind \$135 per person

Paired With Matching Wines \$185 per person

Available 6pm to 9pm daily

This menu is designed for the enjoyment of the entire table

Pan Seared Scallops

*Butternut anglaise, dried wakame,
bacon crumb, pickled fig*



Citrus Infused Tuna

*Wasabi mayonnaise, ponzu pearls,
citrus curd, salmon roe, lime salt*



Mt Uncle Botanic Gin and Tonic Salmon

*Blueberry, cucumber gel,
feta cream, squid ink glass*



Pork Belly Croquette

*Davidson plum gastrique, pickled radish,
macadamia, date chutney*



Apple Cinnamon Fizz

Pomegranate molasses, cherry sherbet



Marble Score 5+ Wagyu Beef

*Sous vide jack creek wagyu eye fillet, smoked potato hash, beef cheek
cigar, roasted bone marrow jus*



Roof Top Honey Parfait

*Amaretto, coffee chalk, Gallozolla anglaise,
Burnt fig*

*Tea or your preferred espresso coffee served with petit fours
to complete your meal*

A TASTE OF TAMARIND



ENTREES

<i>Terrine Of Pencil Asparagus (v)</i>	22
<i>Coconut miso soubise, cucumber ketchup, garlic stems, soy caviar</i>	
<i>Tempura Zucchini Flowers (V)</i>	23
<i>Pernod gel, ricotta emulsion macerated currents, salsa verde</i>	
<i>Citrus Infused Tuna</i>	23
<i>Wasabi mayonnaise, ponzu pearls, citrus curd, salmon roe, lime salt</i>	
<i>Mt Uncle Botanic Gin and Tonic Salmon</i>	24
<i>Blueberry , cucumber gel, feta cream, squid ink glass</i>	
<i>Steak Tartare</i>	24
<i>House made kimchi ,black sesame sponge nashi pear crisp, cured quail egg</i>	
<i>Pan Seared Scallops</i>	26
<i>Butternut anglaise, dried wakame, bacon crumb and pickled fig</i>	
<i>Duck- Duck-Goose</i>	25
<i>Candied shank, smoked breast, goose liver foie gras date loaf, freeze dried mandarin</i>	
<i>Pork Belly Croquette</i>	21
<i>Davidson plum gastrique , pickled radish, mango, macadamia, date chutney</i>	
<i>Tamarind Taster Plate</i>	27for one
<i>Gin and tonic Salmon</i>	43 for two
<i>Pan Seared Scallops</i>	
<i>Tempura Zucchini Flowers</i>	

Please let your server know of any dietary requirements



MAINS

<i>Beetroot Risotto (V)</i>	38
<i>Goats cheese croquette, roof top greens</i>	
<i>Wild Caught Local Reef Fish</i>	41
<i>Puffed grains, asparagus veloute, paperbark smoked beetroot gel, fetta cream, finger lime dressing</i>	
<i>(Ask your server for our reef fish of the day)</i>	
<i>Organic Tablelands Pork</i>	40
<i>Braised belly, croquette, crackling, spicy plum sauce, cashews</i>	
<i>Whole Crispy Baby Barramundi</i>	42
<i>Tamarind, chilli & garlic sauce</i>	
<i>Chicken Farci</i>	39
<i>Sweet corn naige, celeriac puree, honey lavender carrots, fennel pollen</i>	
<i>Trio of Beef</i>	85
<i>Sous vide Jack Creek Wagyu eye fillet marble score 5+ smoked potato hash, beef cheek cigar, roasted bone marrow jus</i>	
<i>Roasted Eye Fillet</i>	46
<i>Porcini pavé, bourbon bacon jam, mushroom ragout</i>	
<i>Penang Duck Curry</i>	43
<i>Caramelized pumpkin, roasted peanuts, chilli, coriander, with scented rice</i>	

Please let your server know of any dietary requirements



SIDE DISHES

<i>Lotus Root Chips</i>	<i>10</i>
<i>Green banana aioli</i>	
<i>Green Papaya Salad</i>	<i>9</i>
<i>Peanuts, nahm jim</i>	
<i>Wok Tossed Greens</i>	<i>9</i>
<i>White pepper, coriander reduction</i>	
<i>Watermelon Salad</i>	<i>9</i>
<i>Pink ginger, watermelon, snow pea, ponzu dressing</i>	
<i>Duck Egg Fried Rice</i>	<i>12</i>
<i>Shallots, ginger, pork belly, lap cheong sausage</i>	
<i>Roasted Duck Fat Potatoes</i>	<i>15</i>
<i>Aromatic salt, rooftop herbs</i>	
<i>Steamed Jasmine Rice</i>	<i>7</i>

Please let your server know of any dietary requirements



*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.

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.

Rooftop honey and hydroponic system is a new sustainable initiative started by our engineering department as a part of the Planet 21 program with Accor hotels. Honey providore owner Graham Thornton has set up two hives on our roof top boosting over 10000 bees. Hydroponics is subset of hydroculture, the method of growing plants without soil using mineral nutrients solution in the water solvent. Our roof top hydroponics grow different types of herbs which are used in Tamarind



GLOSSARY OF TERMS FOR DESSERTS

CASSAVA is a nutty flavoured, starch-tuber in the spurge family (*Euphorbiaceae*) of plants. It was first discovered in 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 have been using it as staple food source for centuries.

NATIVE BEE HONEY Stingless native bee honey is called Sugar-bag and was prized by Aborigines 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 flavours to the honey such as lemon or eucalyptus.

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 of various sizes



DESSERTS

<i>Taste of Tamarind Share Plate (for two)</i>	28
<i>A sample of our three biggest sellers to share Chocolate tart, cassava pudding and our roof top honey parfait</i>	
<i>Chocolate Tasting Plate</i>	17
<i>Tea smoked citrus peel tart, white chocolate Ice cream, dark callebaut peppermint mousse</i>	
<i>Caramel Glaze Entremet</i>	17
<i>Davidson plum gel, crème chantilly, crème brûlée, caramel-praline crunch</i>	
<i>Cassava Pudding</i>	17
<i>Caramelized banana, palm sugar, coconut gelato, roasted peanuts</i>	
<i>Roof Top Honey Parfait</i>	17
<i>Amaretto, coffee chalk, Gallozolla anglaise, burnt fig</i>	
<i>Tamarind Cheese Plate</i>	24
<i>A selection of local Tablelands Gallo cheese and international cheese, wafer crackers, , Davidson plum paste & native bee honey</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. gentle 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*