

PREPARE TO EXPERIENCE THE EXCEPTIONAL

Tamarind chefs specialise in crafting “Australian Freestyle” cuisine, skilfully blending elements, ingredients, and methods from diverse cultures and culinary traditions, giving free rein to their creativity.

TWO COURSE \$89
THREE COURSE \$99

ENTRÉE

DF MARKET REEF FISH CEVICHE

Coconut, soy pearls, squid ink crisp, pickled shallots, finger lime

DF ORGANIC CHICKEN & SHITAKE DUMPLING

Water chestnuts, shisho dashi broth, salmon caviar

LOCAL TIGER PRAWN

Yuzu sesame & coconut husk, sudachi hollandaise, black garlic vinegar, cucumber

DF SEARED SCALLOPS

Tomato miso ketchup, prosciutto & preserved lime pangrattato

DF, GF DARLING DOWNS LAMB BACK STRAP

Charred eggplant, pistachio dukkha, baby beets, pomegranate molasses

DF, GF, V, VE MOSAIC OF ROOT VEGETABLE

Truffle cashew cheese, tomato gastric, leek ash

MAIN

GF, DF PENANG DUCK CURRY

Confit Duck legs, candied pumpkin, coriander, chilli, peanuts, lychee, aromatic rice

GF KING FISH PAN SEARED

Kombu polenta, ginger squash, edame, smoked citrus reduction

RANGERS VALLEY “BLACK MARKET” MINIMUM 270 DAY FED BLACK ANGUS STRIPLOIN

Truffled honey heirloom carrots, tarragon hash, roasted grape Jus, bone marrow

RANGERS VALLEY ‘WX PLUS’ MINIMUM 360 DAY FED FULL BLOOD WAGYU SCORE 5 STRIPLOIN +\$20

Truffled honey heirloom carrots, tarragon hash, roasted grape Jus, bone marrow



GF, V, VEO KIMCHI RISOTTO

Fermented soybean, egg, maple glazed baby corn, freeze dried lychee

GF, DF DAINTREE WHOLE BABY BARRAMUNDI

Tamarind Chilli sauce, coriander, aromatic rice

DF TABLELANDS PORK BELLY

Master stock braised, pork croquette, chicharron crackling,
spicy plum sauce, cashews

GF, DF, V, VE LOTUS ROOT CURRY

Roasted pumpkin, Asian greens, coriander, chilli, peanuts, lychee, aromatic rice

DESSERT

TAMARINDS SIGNATURE "WILD FOREST"

Davidson plum Pannacotta, chocolate cremeux infused with Szechuan pepper

MACADAMIA & COFFEE

French gavotte Croustillant, Black bird Coffee cream, macadamia
praline, butterscotch emulsion

RASPBERRIES & BASIL

Raspberry friand finger cake, basil lime gel, pink champagne sorbet

VE PINA COLADA

Kaffir lime infused pineapple, Pina colada sorbet, coconut lime
emulsion, cinnamon crunch, spiced rum gel

AUSTRALIA'S FINEST CHEESE PLATTER

Local and southern sourced cheeses with crackers, dried fruits and nuts

SIDES

TAMARIND FRIED RICE \$15

GF, DF DUCK FAT POTATOES \$12

DF, V, VE WOK TOSSED MARKET GREENS, GARLIC \$10
SOY AND CORIANDER

GF, DF GREEN PAW PAW SALAD, CHILLI LIME DRESSING \$10

