

## 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

### <sup>V</sup> BEETROOT CHEESECAKE

Walnut croustillant, goat cheese, beetroot gel, asparagus

### <sup>GF</sup> PAN SEARED HAKKAIDO SCALLOPS

Champagne caviar beurre blanc, chive, granny smith crisp

### <sup>DF, GF</sup> CURED NORTH QUEENSLAND KINGFISH

Radish gel, grapefruit, fennel, coconut yoghurt, finger lime mignonette

### <sup>GF</sup> ANGUS BEEF TARTARE

Miso bone marrow custard, puffed rice, furikake, lacto-fermented wild garlic

### <sup>GF</sup> GLAZED BONELESS QUAIL

Orange glaze, parsnip, sugar snaps, quail jus

## MAIN

### <sup>GF, DF</sup> PENANG DUCK CURRY

Confit Duck legs, candied pumpkin, coriander, chilli, peanuts, scented rice

### <sup>GF</sup> CRISP SKIN ATLANTIC SALMON

Cauliflower cream, liquorice root gel, confit young leeks

### <sup>NF</sup> HAY SMOKED CHICKEN

Truffle roulade, barley risotto, preserved lemon gastrique, milk skin, parsley powder

### POWDERRANGERS VALLEY BLACK ONYX EYE FILLET NEW ENGLAND NSW+\$20

Coffee and carrot emulsion, cracked pepper fondue, forest mushrooms



## LAMB BACKSTRAP

Charred eggplant and black garlic, pomegranate, green pea croquette

## *GF, DF* DAINTREE WHOLE BABY BARRAMUNDI

Tamarind Chilli sauce, coriander, aromatic rice

## *GF, DF, V, VE* LOTUS ROOT CURRY

Roasted pumpkin, Asian greens, coriander, chilli, peanuts, scented rice

## DESSERT

### WILD BERRY & MACADAMIA MILLE FEUILLE

Textures of macadamia, layered gavotte, cocoa nibs

### WATTLE SEED POD

Wattle seed and salted caramel tart, chocolate clusters, citrus

### HIBISCUS & DAINTREE VANILLA ICED PARFAIT

Aquafaba meringue, hibiscus foam, lychee pearls, seasonal berries

### AUSTRALIA'S FINEST CHEESE PLATTER

Local and southern sourced cheeses, housemade lavosh, fruit paste

## SIDES

### *DF* TAMARIND SIGNATURE FRIED RICE \$15

### HAND STRETCHED SOURDOUGH FOCACCIA \$10

Tamarind salt, market best toppings

### *DF, GF, VE* FRIED LOTUS CHIPS \$12

Tom Yum emulsion

### *DF, V, VE* WOK TOSSED MARKET GREENS \$12

Oyster sauce, Lap Cheong

### *GF, DF* TRIPLE COOKED DUCK FAT POTATOES \$13

Aromatic salt

