

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

v BEETROOT CHEESECAKE

Walnut croustillant, goat cheese, beetroot gel, asparagus

PAN SEARED HOKKAIDO SCALLOPS

Champagne caviar beurre blanc, chive, granny smith crisp

CURED NORTH QUEENSLAND KINGFISH

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

ANGUS BEEF TARTARE

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

GLAZED BONELESS QUAIL

Orange glaze, parsnip, sugar snaps, quail jus

MAIN

PENANG DUCK CURRY

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

CRISP SKIN ATLANTIC SALMON

Cauliflower cream, liquorice root gel, confit young leeks

HAY SMOKED CHICKEN

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

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

Coffee and carrot emulsion, cracked pepper fondue, forest mushrooms



V: Vegetarian VE: Vegan VEO: Vegan Option
Please advise our team of any dietary requirements

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

LAMB BACKSTRAP

Charred eggplant and black garlic, pomegranate, green pea croquette

DAINTREE WHOLE BABY BARRAMUNDI

Tamarind Chilli sauce, coriander, aromatic rice

^{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 & DAINTEE 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

TAMARIND SIGNATURE FRIED RICE \$15

HAND STRETCHED SOURDOUGH FOCACCIA \$10

Tamarind salt, market best toppings

FRIED LOTUS CHIPS \$12

Tom Yum emulsion

^{VEO} WOK TOSSED MARKET GREENS \$12

Oyster sauce, Lap Cheong

TRIPLE COOKED DUCK FAT POTATOES \$13

Aromatic salt



*V: Vegetarian VE: Vegan VEO: Vegan Option
Please advise our team of any dietary requirements*

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.