

PREPARE TO EXPERIENCE THE EXCEPTIONAL
Our Tamarind chefs specialise in 'Australian Freestyle' cuisine, blending styles, ingredients
and techniques from various cultures and cuisines, allowing their creativity to flourish

THREE-COURSE \$99
(Eye Fillet add \$20)

BREAD

^VHAND-STRETCHED RYE FOCACCIA \$15
Kaffir lime butter foam, yuzu mist

ENTRÉE

^{VE}OXHEART TARTARE \$30
Confit cherry, emulsified heirloom, celery sorbet, Belvedere pearls,
Thai basil, peppered mango yolk

^AWOLF LANE TROPICAL GIN CURED MARKET FISH \$35
Cherry brandy espuma, burnt orange kosho,
freeze dried citrus, herbal liqueur gel

^ACRAB AND ZUCCHINI SOUFFLÉ \$33
Horseradish crème fraîche, preserved lemon gastrique,
torched sweetcorn, white miso glaze

PATÉ EN CROUTE \$34
Rabbit fillet, pork shoulder, duck liver
pistachio, shiitake duxelles, Hennessy gelée
garden vegetables, mango marmalade

TAMARIND-GLAZED LAMB BACKSTRAP \$36
Goat's labneh, charred spring onion, compressed watermelon,
prosecco-lime mignonette, lamb jus

SALAD

^{VE}CITRUS KINGDOM \$20/\$31
Roasted daikon, grilled artichoke heart, coconut yoghurt, fermented chilli, olive oil

^VSTONE FRUIT GARDEN \$20/\$31
Mozzarella di buffalo, textures of cucumber, toasted buckwheat and verbena

*V: Vegetarian VE: Vegan A: Australian caught seafood. Please inform our team if you have a food allergy or intolerance.
Our menu and kitchen contain various allergens and foods that may cause intolerances. Our team will make every
effort to accommodate dietary requirements. However, due to the shared production and serving environment,
we cannot guarantee the complete omission of allergens or foods that may cause an intolerance.*

MAIN

^{VE} TRUFFLE MISO-YAKI EGGPLANT \$45

Coconut lemongrass risotto, smoked babaganoush, puffed black rice, pomegranate and shiso reduction

^A CORAL SEA'S GINGER BEER POACHED CRAYFISH & SALMON \$63

Simmered clams, saffron mussel gel, claw bisque mousseline celeriac, shaved fennel, grapes and apple, almond emulsion, tarragon oil

DUCK BREAST \$59

Pomme Anna, toasted hazelnut crumble, grilled witlof, Ratu Signature Rum and black pepper beurre monté, cocoa nib jus

PORK TENDERLOIN \$56

Savoury honey-soy moelleux, carrot and cashew butter, consommé, caramelised garlic

MB3+ ANGUS PURE GRASS FED EYE FILLET \$70

Leek and parmesan tartlet, wasabi-mint green pea, pickled radish, roasted bone marrow and shallot demi-glace

^A WHOLE BABY BARRAMUNDI \$55

Tamarind chilli sauce, coriander, scented rice

PENANG DUCK CURRY \$53

Confit duck leg, candied pumpkin, coriander, peanuts, scented rice

DESSERT

^V PINE-LOVA \$23

Sweet pineapple, crispy meringue, Daintree coconut, kaffir lime & mint

^V COCOA LABEL \$25

Chocolate espuma, tonka bean, cocoa nibs, whiskey, smoked sea salt flakes

^{VE} SESAME NOIR \$24

Black sesame iced-parfait, dentelle crisp, yuzu & raspberry, lemon shiso

^V TAMARIND'S FINEST CHEESE PLATTER \$27

Local and imported cheeses, house made lavosh, fruit paste

SIDES

TAMARIND SIGNATURE FRIED RICE \$15

TRIPLE DUCK FAT POTATOES AND LIME SALT \$13

^{VE} THE BEST GREENS WE CAN POSSIBLY SOURCE \$12

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