

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

THREE-COURSE \$110
(Scallops add \$10, Eye Fillet add \$10)

BREAD

^VHAND-STRETCHED RYE FOCACCIA \$17
Kaffir lime butter foam, yuzu mist

ENTRÉE

^{VE}OXHEART TOMATO TARTARE \$33
Confit cherry, emulsified heirloom, celery sorbet, Belvedere pearls
Thai basil, peppered mango yolk

^AWOLF LANE TROPICAL GIN CURED MARKET FISH \$38
Cherry brandy espuma, burnt orange kosho
freeze dried citrus, herbal liqueur gel

^ACRAB AND ZUCCHINI SOUFFLÉ \$36
Horseradish crème fraîche, preserved lemon gastrique
torched sweetcorn, white miso glaze

^IPAN-FRIED HOKKAIDO SCALLOPS \$MP
Champagne and yuzu beurre blanc
finger lime, fried leeks

PATÉ EN CROÛTE \$37
Rabbit fillet, pork shoulder, duck liver
pistachio, shiitake duxelles, Hennessy gelée
garden vegetables, mango marmalade

DUCK BREAST \$39
Pomme Anna, toasted hazelnut crumble, grilled witlof
Ratu signature rum and black pepper beurre monté, cocoa nib jus

SALAD

^{VE}CITRUS KINGDOM \$22/\$33
Orange, grapefruit, lemon and lime
roasted daikon, grilled artichoke heart
coconut yoghurt, fermented chilli, olive oil

V: Vegetarian VE: Vegan A: Australian caught seafood I: Imported 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 \$69

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

PORK TENDERLOIN \$61

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

MB3+ ANGUS PURE GRASS FED EYE FILLET \$77

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

TAMARIND-GLAZED LAMB BACKSTRAP \$69

Goat's labneh, compressed watermelon, charred spring onion
prosecco-lime mignonette, lamb jus

^A WHOLE BABY BARRAMUNDI \$60

Tamarind chilli sauce, coriander, scented rice

PENANG DUCK CURRY \$60

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

DESSERT

^V PINE-LOVA \$25

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

^V COCOA LABEL \$27

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

^{VE} SESAME NOIR \$26

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

^V TAMARIND'S FINEST CHEESE PLATTER \$29

Local and imported cheeses, house made lavosh, fruit paste

SIDES

TAMARIND SIGNATURE FRIED RICE \$19

TRIPLE DUCK FAT POTATOES AND LIME SALT \$18

^{VE} THE BEST GREENS WE CAN POSSIBLY SOURCE \$17

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