

Welcome to Tamarind

Whilst drawing our inspiration from South East Asia, our menu showcases the creativity and passion of our chefs using the freshest produce sourced locally when possible. Moving from the traditional and adding a contemporary North Queensland twist.

Tamarind derives its name from an edible pod like fruit native to tropical Africa. Pulp of the Tamarind fruit is used in various cuisines across the world. Tamarind pulp adds sweetness and a little bit of sourness which helps to balance the dish.

Please ask your waiter's advice if uncertain of flavours or ingredients or turn to the back of the menu to learn more about the stories of our suppliers, their wonderful produce and the clever way in which our chefs prepare your dining experience.

Dishes available as vegetarian are marked (V). Should you be coeliac, lactose intolerant or allergic to seafood we have designed a menu for your enjoyment, please let your waiter know. Should you have any other dietary requirements please do inform our team so that we may cater to your needs.



**TASTE OF
TAMARIND
\$135 PER PERSON
\$185 WITH MATCHING WINES**

AVAILABLE BETWEEN 6PM TO 9PM DAILY

Fenugreek Cured Salmon

Finger fennel, turmeric onion, spiced coconut, tomato, tarragon, flying fish roe
NV Bianca Vigna Prosecco Brut, Veneto, ITA

Spiced Tiger Prawn

Smoked ancho bisque, avocado, wild rice, black beans
2018 Steingarten Riesling, Barossa Valley, SA

Karaage Fried Pork Belly

Kimchi pear, maple hung labneh, prickly ash
2018 Lavau Rose, Cote Du Rhone, FRA

Bush Lemon Fizz

Pomegranate jelly, raspberry sherbet

Seared Eye Fillet

Lobster tail croquette, truffle puree, red wine jus
2017 Langmeil Floor Valley Shiraz, Barossa Valley, SA

Cassava Cake

Caramelised banana, palm sugar, coconut gelato, roasted peanuts
2018 Frogmore Creek Iced Riesling, Coal River Valley, TAS



ENTREES

Dashi Finger lime & Asparagus Terrine (V) Smoked hazelnut sauce, crisp potato, cucumber	25
Spiced Tiger Prawn Smoked ancho bisque, avocado, wild rice, black beans	26
Fenugreek Cured Salmon Baby finger fennel, turmeric onion, spiced coconut, tomato, tarragon, flying fish roe	24
Poached Slipper Lobster Betel leaf spice, tamarind, compressed watermelon, sesame seeds, chives	26
Char Siu Duck Liver Parfait House made sesame honey butter, toasted spiced peanut praline	25
Karaage Fried Pork Belly Kimchi pear, maple hung labneh, prickly ash	27
Tamarind Taster Plate Poached Slipper Lobster Char Siu Duck Liver Parfait Karaage Fried Pork Belly	27 for one 43 for two

Please ask your server about wine pairings with each course
Two course pairing \$30
Three course pairing \$40

Please let your server know of any dietary requirements



MAINS

Tamarind Vegetarian Satay Curry (V)	38
Spiced eggplant, baby corn, lychee, candied pumpkin, crushed peanuts	
Whole Crispy Baby Barramundi	42
Tamarind, chilli & garlic sauce, toasted rice	
Roasted Spider Crab	42
Sweet corn, black bean, lemon myrtle, coral crisps	
Chicken Saag	40
Pickled eggplant, spiced Bombay cigars, minted riata, naan crisps	
Penang Duck Curry	43
Baby sweetcorn, lychee, chilli, peanuts, scented rice	
Organic Tablelands Pork	42
Braised belly, croquette, crackling, spicy plum sauce, cashews	
Braised Beef Short Rib Galbi	44
Ssamjang, wild rice dukkah, tempura fried lotus root, spiced ketchup, fried scotch egg	
Smoked Wagyu OX Cheek Wantons	43
Caramelised scallops, miso sweet potato, shitake mushrooms, hot and sour sauce	

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SIDES

Green Papaya Salad Peanuts, nahm jim	9
Steamed Vegetables Black vinegar glaze, soy butter	9
Duck Egg Fried Rice Shallots, ginger, pork belly, lap cheong sausage	13
Duck Fat Spiced Potatoes House made kimchi, spring onion, nori, tom yum spice	15
Steamed Jasmine Rice	7

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DESSERTS

Maldon Sea Salt Chocolate Fondant Strawberry Thai basil spring roll, saffron cream, vanilla ice-cream	22
Rhubarb and Kaffir Lime Panna cotta Ginger beer, orange blossom honey syrup	18
Cassava Cake Caramelised banana, palm sugar, coconut gelato, roasted peanuts	17
Pina Colada Paddle pop Confit rum pineapple, tropical gel, Malibu jelly	17
Taster Plate Rhubarb and Kaffir Lime Panna cotta Cassava Cake Maldon Sea Salt Chocolate Fondant	32
Tamarind Cheese Plate A selection of local Tablelands Gallo cheese and international cheese, wafer crackers, Davidson plum paste & native bee honey	24

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TEA & COFFEE

Dilmah "T Series" Loose leaf Tea ... 4.50

Black Teas

Brilliant Breakfast

A bright and bold morning tea, perfectly rounded in body, strength colour and pungency representing the essence of fine Ceylon tea.

The Original Earl Grey

When a British diplomat saved the life of an official of the Chinese imperial court, a tea enhanced with the peel of a special variety of orange, and its recipe were given to Charles 2nd Earl of Grey also then the prime minister of England. Combines the flavour of tea with Bergamot.

Rose and French Vanilla

A seductive tea combining single region Ceylon tea with the sensuous fragrance of rose petal tinged with French vanilla, heightening the romance of this tea and softening its character.

Green Teas

Green Tea with Jasmine Flowers

A mild and delicate tea with pale yellow infusion and pronounced jasmine aroma. A delicious palate cleanser.

Herbal Teas

Pure Chamomile Flowers

Enjoyed for centuries for its medicinal properties. The daisy like flowers has an uplifting aroma and subtle flavour, the perfect tea to finish with.

Pure Peppermint

Stimulating and refreshing

Roaster Guy Wanderer's Brew. Premium Coffee ... 4.50

This roast is light on the palate, soft with a mild, lovely aftertaste.

It's the perfect citrus finish as a black coffee and nutty as a white coffee.

Short Black, Long Black, Macchiato, Cappuccino

Flat White, Cafe Latte, Vienna Coffee

WHAT IT ALL MEANS

TAMARIND The fruit pulp is edible. The hard green pulp of a young fruit is considered by many to be too sour, but is often used as a component of savoury dishes, as a pickling agent. As the fruit matures it becomes sweeter and less sour (acidic) and the ripened fruit is considered more palatable. In Western cuisine, it is found in Worcestershire Sauce and HP Sauce.

DASHI is a family of stocks used in Japanese cuisine. Dashi forms a base for miso soup, clear broth soup, noodle broth soup and many simmering liquids to accentuate the savoury flavour known as umami.

CHAR SIU is a popular way to flavour meat in Cantonese cuisine, the spice mix consists of star anise, hoisin, ginger, garlic.

KARAAGE is a Japanese cooking technique in which various foods such as chicken, pork, fish and other meat are deep fried in oil. The process involves lightly coating small pieces of meat or fish with flour or potato or corn starch and frying in light oil.

SSAMJANG is a thick spicy paste used with food wrapped in leaf in Korean cuisine. The sauce is made from soybean paste, red chilli paste, onions, garlic, green onions and optionally brown sugar.

SAAG is a leafy vegetable dish made in Indian subcontinent. Saag can be made from mustard greens, collard greens, basella, finely chopped broccoli and other greens along with added spices.

NORI is a Japanese name for edible seaweed species of the red algae. It has a strong and distinctive flavour. It is used in Japanese cuisine as an ingredient to wrap rolls of sushi.

KIMCHI a staple in Korean cuisine is a traditional side of salted and fermented vegetables such as Napa cabbage and Korean radish made with a widely varying selection of seasonings including Korean chilli pepper, spring onions, garlic, ginger.

CASSAVA is a nutty flavoured, starch-tuber in the spurge family (Euphorbiaceae) of plants. It was first discovered in the South-American forests. Its sweet, chewy underground tuber is one of the popular edible root-vegetables. Indigenous people of many parts of Africa, Asia and South American continents have been using it as staple food source for centuries.

PRODUCE AND THE SUPPLIERS THAT INSPIRE US

HIGH COUNTRY PORK This sustainably farmed pork from the Tablelands which is barn raised in a sow stall free environment. High country pork is grown to ensure tenderness with a finely textured flesh with world class animal husbandry practices. This pork belly is both tender and flavoursome with an equal fat to meat ratio.

CORAL COAST BARRAMUNDI is a fully integrated farm with their own breeding hatchery and nursery facility. They are self-sufficient with control over every stage of production to ensure the best quality and best tasting product possible. They have high quality, exceptionally clean salt water that results in consistently great tasting, healthy fish naturally grown with a beautiful, sweet, saltwater flavour comparable to wild caught barramundi. They are grown in oceanic water which flows through their hatchery's and tanks day and night resulting in a great consistent product.

SHAYLEE STRAWBERRIES is located on the Atherton Tablelands (700 meters above Sea level) between Atherton and the historic township of Yungaburra. Shaylee's rich red volcanic soil and temperate weather conditions are just right for the cultivation of large succulent strawberries.

CAIRNS MICROGREENS and exotics is a newly established farm, next to Kuranda, on the Atherton Tablelands, at the confluence of the Clohesy and Barron rivers. The operators of this farm are keen permaculturalists, and apply organic and biodynamic growing principles in everything they grow. They have a growing range of edible flowers such as nasturtiums, marigolds and snap dragons, as well as their exotics produce range supplying "sugarbag"- Native bee honey.

GALLO DAIRY LAND is a family owned and operated business situated on the beautiful Atherton Tablelands, in tropical North Queensland. Giovanni Gallo emigrated from Italy back in the 1920's and after years of working the land and growing vegetables Giovanni purchased the farm in 1937. Frank Gallo (the eldest son of Giovanni) often dreamed of converting the family's rotary dairy farm into an integrated educational dairy farm experience. Seventy years after its initial purchase (in 2007) Gallo Dairyland opened its doors and became a reality.



SKYGARDEN HONEY AND HYDROPONIC SYSTEM is a new sustainable initiative started by our engineering department as a part of the Planet 21 program with Accor hotels. Honey Providore owner Graham Thornton has set up two hives on our roof top boasting over 10000 bees. Hydroponics is a subset of hydroculture, the method of growing plants without soil using mineral nutrients solution in the water solvent. Our roof top hydroponics grow different types of herbs which are used in Tamarind.

DAINTREE ESTATES CHOCOLATE As cocoa only grows up to 18 degrees north and south of the Equator, several cocoa plantations were trialled across the far north of Australia. The North Queensland plantation near Port Douglas turned out to produce the best yields. After several attempts to commercialise cocoa growing and Australian chocolate production, Daintree Estates was the first company to succeed. They are one of an elite handful of companies in the world who cover the entire supply chain. From seedling nursery, cocoa plantations to post-harvest pod processing through to chocolate production, marketing and selling.

