

## PREPARE TO EXPERIENCE THE EXCEPTIONAL

Our Tamarind chefs specialise in “Australian Freestyle” cuisine, where they incorporate styles, ingredients and techniques from other cultures and cuisines, and let their imagination run free.

TWO COURSE \$80  
THREE COURSE \$90

## ENTRÉE

### *DF* CRYSTAL BAY TIGER PRAWN

Avocado, smoked tomato gastrique, coriander emulsion, salsify

### *GF* CHICKEN & CHORIZO DUO

Chorizo farce, chilli piquillo, Tablelands mango, vanilla fondue, onion dust

### *DF, GF* CHARRED CORAL TROUT

Coconut foam, potato crumb, herb gel, black garlic vinegar, fennel pollen

### *GF* PAN SEARED SCALLOPS

Pork floss, creamed leek, ash

### *DF, GF* CHERRY CHAR SIU DUCK FILLET

Pickled red cabbage, freeze dried mandarin, enoki mushrooms

### *V, VE, GF, DFO* ZUCCHINI WRAPPED TOFU

Roasted eggplant, semi dried tomato, white miso emulsion, broad bean and pistachio pesto

## MAIN

### RANGERS VALLEY WAGYU MS-5 SIRLOIN (+15)

Black sesame and truffle potato pave, tempura broccolini, wild mushrooms, dashi jus

### *DF, GF* DAINTREE WHOLE BABY BARRAMUNDI

Tamarind chilli sauce, coriander, coconut sambal, aromatic rice

### *GF* PAPERBARK SMOKED SALMON FILLET

Textures of beetroot, white bean puree, roasted tomatoes, lemon myrtle

### TABLELANDS PORK BELLY

Master stock braised, pork croquette, Chicharrón crackling, spicy plum sauce, cashews



*DF, GF* PENANG DUCK CURRY

Confit duck legs, candied pumpkin, coriander, chilli, peanuts, lychee, aromatic rice

*V, VE, GF, DF* CAULIFLOWER STEAK

Thai style spice rubbed organic cauliflower, roasted peanut dressing, coriander romesco

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

Roasted pumpkin, Asian greens, coriander, chilli, peanuts, lychee, aromatic rice

## DESSERT

### CHOCOLATE & TAMARIND CARAMEL TART

Coconut sorbet, macadamia and sesame crumble, freeze dried lychee

### WATERMELON LAYERED CAKE

Pistachio dacquoise, rose water gel, strawberry sorbet

*GF* MANGO MARQUISE

Tablelands mango, passionfruit coulis, coconut meringue, Malibu gel

### “RUBY” CALLEBAUT CHOCOLATE PANNA COTTA

Feuilletine croustillant, peppered berry consommé

### AUSTRALIA’S FINEST CHEESE PLATTER

Local and southern sourced cheeses with crackers, dried fruits, nuts, quince

## SIDES

*DF* TAMARIND FRIED RICE 15

Lap cheong, egg, pea, sprouts, white soy, sesame

*DF* MARKET WOK TOSSED GREENS 15

Garlic, coriander, soy

*GF, DF* GREEN PAPAYA SALAD 15

Mango, cherry tomatoes, chilli and lime dressing

*GF, DF* DUCK FAT ROASTED POTATOES 15

Smoked salt, kaffir lime

*GF, DF* COCONUT RICE 10

Crushed peanuts, yuzu sesame

