

## **BREAKFAST**

*2 courses | \$55 per person including beverages / additional breakfast plate \$24*

Open egg omelette with green onion, cold smoked fish and soured dill cream

Macadamia muesli with banana, lemon balm and natural yoghurt

Coconut chia with blueberry, almond and nashi pear

Buckwheat pancakes with passionfruit and anise myrtle ricotta

Local tropical fruit salad with coconut yoghurt, shiso and native mint

Corn meal English muffin with fried duck egg, bush tomato and smoked leg ham

Avocado on seeded rye with sprouted lentils, sesame and roasted macadamia butter

Halcyon health bowl – Seasonal herbs and leaves from our kitchen garden with avocado, shaved cucumber, roasted beetroot and toasted seeds

Bangalow Free range eggs cooked your way with a choice of two sides – avocado/ smoked bacon/ toasted sprouts, seeds and grains/ mushroom/ coal roasted peppers and beans / cold smoked fish/ baked heirloom tomatoes

## **SNACKS**

Rye and wattle seed sourdough, cultured butter 4.5ea

Rock oyster, citrus mignonette 5ea

Wagyu and rosemary skewer 7.5ea

Steamed baby corn, lime, mullet roe 8

Crunchy chickpea dip, seaweed chips 11

## **MIDDLE**

Grilled cucumber, green pepper, mozzarella, sprouted grains 21

Fish crudo, burnt orange, horseradish, witlof 24

Grass-fed steak tartare, sweet onion, toasted macadamia, caper leaf 23

Jamon iberico, smoked tomato, stracciatella, quandong cracker 25

Saffron tortellini, squash flower, lemon balm, bunya nut 26 / 36

King prawn macaroni, sour tomato, crab butter, nasturtium 29 / 39

Spelt grain bucatini, anchovy, Monforte, Tasmanian pepper 24 / 34

Grilled vongole and clams, smoked onion, fregola, beach greens 25 / 35

## **MAINS**

Wood fired sugarloaf cabbage, smoked cashew, pepita, purslane 31

Kelp roasted fish, sea herbs, white radish, citrus butter 43

Darling downs wagyu striploin, roasted leek, beach mustard gremolata 45

Bingara lamb neck, grilled greens, salted sunflower kernels 42

Cudgen sweet potato baked in coals, brook trout roe, crème fraiche 33

## **SIDES**

Shaved broccoli, celery, almond, smoked grape 13

Green oak lettuce, sweet herb vinaigrette 14

Miso eggplant, macadamia, chives 15

Warm Congo potato, rosemary, salted ricotta 15

## DESSERT

Roasted pink lady apple tart, fennel ice cream 16

Daintree milk chocolate cannoli, raspberry sorbet 17

Young coconut, strawberry and vanilla panna cotta 15

Banana custard, malt parfait, candied pecan 16

Australian cheeses, saltbush cracker 25

## KIDS

Kids minute steak, salad and chips 16

Crumbed fish & chips with salad 16

Meatball pasta with tomato sauce 16

Cheeseburger with fries and ketchup 17

Green vegetables 6

Mixed Ice cream bowl 6

Tropical fruit salad 6

Messed up chocolate cookie 8

Choc coated Ice cream bar 8

## SHARE MENU 110

Rye sourdough, cultured butter

Crunchy chickpea dip, seaweed chips

Fish crudo, burnt orange, horseradish, witlof

Grilled vongole and clams, smoked onion, fregola, beach greens

Jamon Iberico, summer melon, stracciatella, flat bread

Bingara lamb neck, grilled greens, salted sunflower kernels

Wood fired sugarloaf cabbage, smoked cashew, pepita, purslane

Kelp roasted fish, sea herbs, white radish, citrus butter

Daintree milk chocolate cannoli, raspberry sorbet

Banana custard, malt parfait, candied pecan

Australian cheeses, fresh fig, saltbush cracker

## **TASTING MENU 95**

*Matching Wines* 75

Snacks to start

Grilled cucumber, green pepper, mozzarella, sprouted grains

Fish crudo, burnt orange, horseradish, witlof

Saffron tortellini, squash flower, lemon balm, bunya nut

Kelp roasted fish, sea herbs, white radish, citrus butter

Young coconut, strawberry and vanilla panna cotta

## VEGAN

Rye sourdough, wattle seed and macadamia butter 5ea

Steamed baby corn, finger lime, almond 6.5ea

Crunchy chickpea dip, seaweed chips 11

Eggplant tartare, sweet onion, toasted macadamia, caper leaf 18

Grilled cucumber, green pepper, almond, sprouted grains 19

Wood fired sugarloaf cabbage, smoked cashew, pepita, purslane 31

Cudgen sweet potato baked in the coals, grilled greens,  
salted sunflower kernels 32

Young coconut, strawberry and vanilla panna cotta 15

Caramelised lady finger banana, buckwheat, almond sorbet 16

Paper Daisy

