



seasonal menu

two course \$65 / three course \$80

entrée

battered moreton bay bug, master stock glazed pork belly, baby green apple pickle

crab and prawn chilli lolo, egg noodles, lemon herb crumb

7 spice roasted nabawarra marron, pol maloo, citrus emulsion

young jackfruit, pumpkin + pandan curry leaf samosa, eggplant, mango chutney

main

kaffir lime + lemongrass char-grilled boneless chicken Maryland

roast pumpkin, yellow curry

lentil, ginger + turmeric coated rankin cod, confit shallot kitcheri, saffron tomato bisque

7 spice aged beef eye-fillet, beef ragout, duck fat potatoes, cabernet reduction

duck leg rendang, chickpea palau, soured coconut flesh, charred roti

bit on the side

buttered spuds

7 spice bad boy chips

steamed seasonal greens

mixed leaf salad

\$12 each

dessert

lemon curd tart, gin and tonic italian meringue, spiced orange, chilli orange icecream

white pepper callebaut chocolate ganache slice, brandy jelly, berries, chocolate icecream

cardamon and star anise pannacotta, turmeric honeycomb, poached rhubarb

with dessert

affogato - espresso, vanilla bean ice-cream 8

add baileys or Frangelico 15

baileys on ice 8

add milk 3

ask us for selection of port, muscat + dessert wines