

TAMARIND EXPERIENCE

A journey through the creative expression of Dan Jarrett
and his team.

Five courses \$110 p/p (2 person minimum)
\$80 wine match p/p

MENU

Market sashimi, citrus wasabi dressing, furikake, yuzu &
bonito cream, toasted macadamia

Crispy Mooloolaba prawns, snake beans, Thai basil,
roasted chilli jam

Cured venison tataki, celeriac remoulade, yuzu sesame,
black beer ponzu

Twice cooked duck leg with a salad of raw & fried sprouts,
hazelnuts & XO

Passionfruit bavarois, blackberry sorbet, white chocolate
& peanut



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VEGETARIAN MENU

Doju-jorim, baked tofu with a spiced Korean chilli & shallot
sauce, pickles, toasted pinenuts

Shiitake & sushi rice arancini, mala dressing, yuzu mayo,
parmigiano eggiano

Sweet potato noodle japchae with seasonal vegetables

Mapo-Tofu, Sechuan spiced plant-based mince, tofu &
garlic chives

Passionfruit bavaois, blackberry sorbet, white chocolate
& peanut

