



A journey through the creative expression of Daniel Jarrett and his team. With 20 years experience, Head Chef Daniel Jarrett has mastered the culinary arts. Leading an Asian fusion experience and originally French trained, Daniel has been delighting foodies in South East Queensland for many years. Dan's creations are designed to be shared and enjoyed together.

Signature Experience

Available for the entire table only \$110pp

Pairing wines \$80pp

3 Course a la Carte

Designed to be shared \$90pp

Signature Tamarind Experience

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

Perrier-Jouët Grand Brut Champagne, Épernay, France

Grilled Mooloolaba prawns, southern Thai saté, green mango, kaffir lime

Brockenhack Mackenzie Riesling, Eden Valley, Barossa, SA

Pork ssam, slow cooked pork, kimchi, ssamjang sauce, butter lettuce, herbs

Pressing Matters R9 Riesling, Coal River, TAS

Seared duck breast, pumpkin yuzu purée, charred cabbage, nori, black bean sauce

Mount Edward Ted Pinot Noir, Central Otago, NZ

Chocolate parfait, raspberry ice cream, white chocolate, peanut

Campbells Muscat, Rutherglen, VIC

Signature Vegetarian Tamarind Experience

Dubu Jorim, baked tofu with a spiced Korean chilli & shallot sauce, pickles, toasted pinenuts

Perrier-Jouët Grand Brut Champagne, Épernay, France

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

Brockenhack Charli Jaye Chardonnay, Eden Valley, Barossa, SA

Sweet potato noodle japchae with seasonal vegetables

Frankland Estate Riesling, Frankland River, WA

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

Mount Edward Ted Pinot Noir, Central Otago, NZ

Chocolate parfait, raspberry ice cream, white chocolate, peanut

Campbells Muscat, Rutherglen, VIC

Small

Market sashimi, citrus wasabi dressing, furikake, yuzu and bonito cream,
toasted macadamia (GF)

Shiitake rice bowl, seasonal greens, egg yolk, milk crumb, spiced nori sauce (GF, V, DFO)

Macadamia smoked fish salad, lemongrass, coriander, mint, hot and sour dressing (GF, DF)

Dubu Jorim, baked tofu with a spiced Korean chilli and shallot sauce, pickles,
toasted pine nuts (GF, DF, V)

Hakka style prawn stuffed eggplant, ma la dressing, tofu and Chinese olive, shallot oil (GF, DF)

Sweet potato noodle japchae with seasonal vegetables (GF, DF, V)

Large

Slow cooked beef short rib marinated in green curry paste, northern Thai style bamboo salad, tamarind and pepper glaze, nahm jim jaew (GF, DF)

Fragrant Thai red curry of master stock braised duck, snake beans, pineapple, apple eggplant, roasted peanuts and Thai basil (GF, DF)

Roasted pork, jungle flavours, pickled papaya, dried scallops, Asian herbs (GF, DF)

Chicken and lobster chow mein, Chinese egg noodles, roasted cashews, lobster oil (DF, V option)

Whole crispy fried fish, 3 flavour sauce, pickled garlic, toasted rice, crisp basil (GF, DF)
\$15 supplement

Vegetarian yellow curry, seasonal vegetables, bamboo, Thai basil (GF, DF, V)

Mapo tofu, sechaun, spiced plant-based mince, garlic chives (DF, V)

Sides

General Tso's cauliflower, deep fried, ginger and hoi sin sauce \$12 (DF, V)

Wok tossed vegetables with oyster sauce and fried garlic \$15 (DF, GFO, VO)

Dessert

Pandan panna cotta, pineapple salsa, gula syrup, ginger beer sorbet (DF, GF, Vegan option)

Sticky black rice, coconut, banana, daily sorbet (DFO, GFO, Vegan option)

Selection of local and imported cheese with lavosh and condiments sorbet (GFO) +\$20
supplement

Sticky

Campbells Muscat \$12

Penfolds Grand Father Tawny \$18

Ramos Pinot White Port \$11

Heggie's Botrytis Riesling \$12

Valdespino Pedro Ximénez Sherry \$11