



...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.

Tasting menu

Available for the entire table only \$110pp

Wine pairings \$80pp

3 Course a la Carte

Designed to be shared \$90pp

15% Public holiday surcharge applies.

Tasting menu

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

Butter pork mandu, white kimchi, pinenuts, black vinegar and olive oil sauce

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

Coconut parfait, white chocolate, macadamia, passionfruit

Borgo Moscato, Piedmont, Italy

Designed for the entire table to enjoy. Minimum 2 people.

Vegetarian tasting menu

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

Perrier-Jouët Grand Brut Champagne, Épernay, France

Tofu, shiitake and cabbage mandu, mustard green pickle, pinenuts, black vinegar and olive oil
sauce

Brockenchack Charli Jaye Chardonnay, Eden Valley, Barossa, SA

Sweet potato noodle japchae, seasonal vegetables

Frankland Estate Riesling, Frankland River, WA

Crispy Korean rice cakes, spiced ragout, steamed eggplant, mustard greens

Mount Edward Ted Pinot Noir, Central Otago, NZ

Coconut parfait, white chocolate, macadamia, passionfruit

Borgo Moscato, Piedmont, Italy

Designed for the entire table to enjoy. Minimum 2 people.

Small

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

Wagyu beef tataki, crispy garlic, oyster emulsion, daikon pickle, citrus soy dressing, caper (DF)

Crispy twice cooked duck, lemongrass, coriander, mint, hot and sour dressing, fresh lychee,
peanut soy (GF, DF)

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

1/2 Dozen oysters, sourced from Australia's best oyster farmers, aged Japanese tamari, wasabi
dressing (GF, DF)

Dozen \$30 surcharge

Western Australian octopus char siu, soy bean, fermented tofu and Chinese olive, mala,
turmeric pickled onion, sweet Szechuan dressing (DF)

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

Large

Thai style mussel hot pot, live black mussels steamed in a tomato broth with lemongrass, kaffir lime, coriander, crispy garlic (GF, DF)

Berkshire pork porterhouse, chilli and garlic butter egg noodles, apple and hoi sin sauce

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

Crispy Korean rice cakes, spiced ragout, steamed eggplant, mustard greens (DF, V)

Curries

Panaeng curry of slow cooked beef cheek, marinated in pepper and lemongrass, roast peanuts, vine vegetables, Thai basil, crispy shallot (GF, DF)

Smoked sour orange curry of white fish, snake beans, tomatoes, steamed papaya, pippies (GF, DF)

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

Sides

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

Wok tossed vegetables, oyster sauce, 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)

Earl Grey crème brûlée, bergamot sorbet (GF)

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