



...a journey through the creative expression of Daniel Jarrett and his team.

With 20 years' experience, Executive 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.

Banquet

Available for the entire table only \$129pp

Wine pairing \$80pp | \$130pp

Lunch Special

2 course à la carte \$75pp

3 course à la carte \$99pp

(Inclusive of a glass of wine)

15% Public holiday surcharge applies.

Banquet

Dtom kha

Coconut and galangal soup of macadamia, smoked Spanish mackerel

Mar hor

Caramelised pork, roasted chilli jam, peanuts, fruit

Yum Makhua yao

Smoky eggplant salad, Thai herbs, lemongrass, soft-boiled egg, prawn floss

Yang

Grilled lamb ribs, glazed in a pepper caramel and nam jim jaew

Kanom Jeeb

Steamed chicken dumplings, dipping sauce

Mu Hong

Phuket style black pepper pork, turmeric pickled onion, coriander

Pad cha plaa

Stir-fried fish, Thai basil, local mushrooms, green peppercorns

Jasmine Rice

Black rice

Sticky black rice, pandan custard, apple fritter, coconut and lime sorbet

Designed for the entire table to enjoy. Minimum 2 people.
Due to the authenticity of flavours and techniques of the banquet no dietary amendments can be made.
Most dishes are gluten and dairy free.

Wine by the Glass

Sparkling

Dal Zotto Prosecco – Whitfield, VIC

Rose

Maison AIX Provence – 2021 – Côte de Provence, France

White

Tim Adams Pinot Gris – 2022 – Clare Valley, SA

Rieslingfreak No.5 – 2022 – Polish Hill River, SA

Brockenchack Charli Jaye Chardonnay – 2019 – Eden Valley, Barossa

Murdoch Hill Sauvignon Blanc – 2022 – Adelaide Hills, SA

Red

Hesketh Pinot Noir – 2021 – Adelaide Hills, SA

Soul Growers Equilibrium GSM – 2021 – Barossa Valley, SA

Teusner Cabernet Sauvignon – 2021 – Barossa Valley, SA

Brockenchack Zipline Shiraz – 2020 – Barossa Valley, SA

2 and 3 Course à la Carte

Small

Lightly cured Ora King salmon, buttermilk dashi, pickled ginger, furikake, puffed quinoa, lemon myrtle oil (gf)

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

Shredded roast chicken, charred sugar loaf cabbage, Asian herbs, lemongrass, toasted coconut, chilli jam (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, Japanese smoked soy, yuzu kosho, native finger lime (gfo,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)

Crisp white fish, Guangzhou style green shallot, char siu sauce, ginger oil (df)

Whole crispy fried fish, three 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

Massaman curry of slow cooked lamb, potatoes, roasted macadamia, pickled ginger, crispy shallots (gf,df)

Fragrant green curry of roasted duck, steamed local spanner crab, snake beans, baby corn, Thai basil (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

Koji panna cotta, miso butterscotch, black sesame ice cream (gf)

Sticky black rice, coconut, banana, dairy sorbet (dfo,gfo,vegan option)

Thai tea crème brûlée, coconut lime sorbet (gf)

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