



...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

**3 Course a la Carte**

Designed to be shared \$99pp

15% Public holiday surcharge applies.

**Wine Pairing - \$80 pp**

**First Course**

Frogmore Creek FGR Riesling – 2018 – Coal River Valley

**Second Course**

Brockenchack 'Charli Jaye' Chardonnay – 2019 – Eden Valley

Two Hands 'The Boy' Riesling – 2022 – Eden Valley

**Third Course**

Soul Growers 'GSM' – 2021 – Barossa Valley

First Creek Winemaker's Reserve Semillon –  
2019 – Hunter Valley

**Fourth Course**

La Linea Vertigo 25GR – 2020 – Adelaide Hills

**Premium Wine Pairing - \$130 pp**

**First Course**

Dr. Loosen 'Spätlese' – 2020 – Mosel, Germany

**Second Course**

Jim Barry 'La Florita' Riesling – 2021 – Clare Valley

La Crema Chardonnay – 2020 – Santa Rosa, USA

**Third Course**

Henschke Euphonium – 2021 – Eden Valley

Famille Hugel Classic Pinot Gris – 2020 – Alsace, France

**Fourth Course**

Frogmore Creek Iced Riesling – 2021 – Coal River Valley

## **Banquet**

### **First Course**

Coconut and galangal soup of macadamia, smoked Spanish mackerel

Caramelised pork, roasted chilli jam, peanuts, fruit

### **Second Course**

Sticky pork belly, tamarind pepper caramel, roasted rice, chilli, coriander

Roasted Mooloolaba prawns, spiced tomato, lemongrass and chilli jam, crispy garlic, pickled papaya

Steamed chicken dumplings, dipping sauce

### **Third Course**

Chu Chee curry of slow cooked wagyu brisket, kaffir lime, Thai basil,

roast peanut, lychee

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

Jasmine rice

### **Fourth Course**

Pandan coconut parfait, passionfruit mango sorbet, seasonal fruit, peanut crumble

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.

### 3 Course a la Carte

#### Small

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

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**

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

Korean bbq pork ribs, kimchi fried rice, gochujang butter, fried egg, roast peanuts, black vinegar pickled cucumber (dfo)

### **Curries**

Vegetarian katsu curry, udon noodles, Japanese pickles (df,v)

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)

Pandan coconut parfait, passionfruit mango sorbet, seasonal fruit, peanut crumble (gfo)

Thai tea crème brûlée, coconut lime sorbet (gfo)

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

<i>Frogmore Creek Iced Riesling</i>	2021	<i>Coal River Valley, TAS</i>	17
<i>Carmes de Rieussec Sauternes</i>	2019	<i>Fargues, France</i>	18
<i>Valdespino Pedro Ximénez Sherry NV</i>		<i>Jerez de la Frontera, Spain</i>	18
<i>Penfolds Grandfather Rare Tawny NV</i>		<i>Barossa Valley, SA</i>	30
<i>Pallini Limoncello</i>		<i>Roma, Italy</i>	16
<i>Espresso Martini</i>		<i>Kahlua, Vodka, Espresso</i>	22