



...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

Neudorf Rosie's Block Moutere Albariño - 2023 - Nelson, NZ

Fourth Course

Rieslingfreak No.8 – Polish Hill River, SA

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 fish

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

After Dinner Drinks

Espresso Martini - 22

Massenez Limoncello - 16

Dutschke Muscat 10yr - 14

Seppeltsfield 10yr - 14

Penfold's Grandfather Rare Tawny - 30

Hennessy Very Special Cognac- 16

Affogato - 18

Carmes de Rieussec Sauternes - 18

Charles Oates Pommeau - 20

Ramos Pinto White Port - 14

Valdespino Pedro Ximenez Sherry - 18

Frogmore Creek Iced Riesling - 17