



...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 \$79pp

3 course à la carte \$99pp

Credit Card payment will incur a surcharge: Visa, MasterCard - 1%, American Express - 3.3%  
Public Holiday surcharge - 15%, Sunday surcharge - 10%

**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

Neudorf Rosie's Block Albariño – 2023 – Nelson NZ

**Fourth Course**

Rieslingfreak No.8 – 2022 – Polish Hill River

**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, California

**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 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.

Most dishes are gluten and dairy free.

### 3 Course à 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)

Roasted asparagus, whipped tofu, zucchini muchim, toasted pinenuts, pickles gochugaru, green shallot sauce (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, stir fried Korean sweet potato noodle, crispy fried anchovy, sesame bok choy (gfo, df)

Vannella hand stretched burrata, soybean, Chinese olive and mustard green, Sichuan style chilli dressing (vo)

## 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

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

Japanese stir fried noodles, yakisoba sauce, bean sprouts, corn, shiitake,  
pickled ginger, cabbage, carrots, fried egg, togarashi (v, vo)

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

Roasted pork, pickled mustard green salad, roast tomato nahm prik (gf)

Crispy fried potato, green curry sauce, grilled mushrooms, bamboo, Vietnamese  
mint, green shallot, roasted rice, tamarind and sesame dressing (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**

Vietnamese chocolate mousse, coconut ice cream, crushed coconut macaron,  
coconut marshmallow, passionfruit, latik (gf)

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

Thai tea crème brûlée, coconut lime sorbet (gfo)

Selection of two local and imported cheeses, lavosh, condiments (gfo)

*Please see server for daily options*