



**WINNER RESTAURANT & CATERING
CAFÉ OF THE YEAR QLD & NT**

Best Café Dining NQ
Best Breakfast Restaurant NQ/NT

WINNER QLD TOURISM AWARDS
Tourism Restaurant and Catering Services
Qld

Executive Chef Matt Smith

TAPAS/TO SHARE

House made **dukkah bread** w goats cheese mousee 9

Charcuterie board – selection of la boqueria smallgoods and Australian cheeses w olives, cornichons and warm ciabatta 35

smoked local **Koorana Crocodile** and banana prawn **spring rolls** w chilli and ginger sauce 13

Oysters - natural / spicy Kilpatrick / lemongrass and cucumber sorbet / ponzu mixed ½ dozen 23 mixed dozen 42

Karaage chicken w tosazu sauce 14

Lamb crumbed olives w salsa verde 12

Thick cut **fries** w rosemary salt and aioli 8

KIDS

Hand Crumbed Local Reef **Fish and chips** 12

150 gm Banana Station **pasture fed rib fillet** w salad & fries or seasonal vegetables 12

Crumbed **organic chicken breast** w salad & fries or seasonal vegetables 12

Stir fried **organic udon noodles** w vegetables and choice of Banana Station Beef or organic chicken 12

Spaghetti bolognaise 12

FROM THE OCEAN

Fish and chips – local line caught reef fish – grilled, battered or herb crumbed w market salad, rosemary fries, malt vinegar and remoulade sauce 25

Linguine of local prawns and bay scallops, confit cherry tomatoes, white wine and crustacean oil 25

Grilled **Keppel Bay King Prawns**, green tea noodles, MMM Farm avocado, Stocks Farm cherry tomatoes, edamame, sesame wakame and soy dressing 26

Malaysian **seafood laksa curry** - local reef fish, scallops and prawns, hokkien noodles and bean sprouts 29

FROM THE LAND

Banana Station prosciutto wrapped **pasture fed eye fillet**, local prawns, seasonal vegetables and hollandaise 34

Sherry glazed **Banana Station pasture fed rib fillet** w local roast sweet potatoes, blue cheese salad and chilli jam 29

Seared lemongrass **Beef** and rice noodle salad with caramelised palm sugar dressing 24

Nasi Goreng w organic rice, braised pork, seasonal vegetables, sweet soy & spices 24

Twice cooked **duck breast**, local lychee salad and master stock dressing 27

BURGERS

Steak sandwich – 150gm Banana Station pasture fed sirloin, smoked bacon, avocado, Stocks Farm tomatoes, smoked cheddar, balsamic onions and black garlic aioli 17

Beef Burger - pasture fed Banana Station beef w crispy onions, Woombye truffle brie, and our own chipotle BBQ sauce on a brioche roll 17

Lamb burger – Lamb, olive and feta pattie, Stocks Farm local tomatoes, goats cheese, guacamole, rosemary jam and seeded brioche 15

BBQ Pork – Braised pork, coleslaw, Stocks Farm local tomatoes, chipotle BBQ sauce and brioche 16

Barra burger – tempura local barramundi, avocado, local pineapple relish, rocket, tomato, aioli 15

Vegetarian burger – grilled brown rice pattie, roast local sweet potato, mixed leaves, vine ripened tomato and curry leaf aioli 14

SIDES

Seasonal **garden salad** w champagne dressing 10

Seasonal **vegetables** w preserved lemon butter and sea salt 9

Thick cut fries w rosemary salt and aioli 4/8

DESSERT

Trio of seasonal **sorbets** 9

Dark **chocolate mousse**, almond soil and balsamic local strawberries 13

Local **pineapple rum cake**, coconut sorbet, rum anglaise, lemongrass reduction 13