



Paperbark Restaurant & Bar

Dinner Menu

Entrees

Sustainably farmed, Coral Coast barramundi & ricotta saffron ravioli, Coral Sea prawn bisque, pickled Tableland zucchini, herb crouton	18
Chicken Ballotine, organic wild rice, pineapple & purple carrot relish (GF/DF)	16
Smoked Coral Sea prawns, saffron mayonnaise, celery, cherry tomatoes, rosemary crumble (DF)	18
Kangaroo tartare, pickled fennel, North Queensland passion fruit, lemon myrtle mayonnaise, grated cauliflower, salted chocolate crumb (GF/DF)	17
Reef fish & red claw spring roll, spiced mango sauce, cashew nuts, black garlic, pickled chilli, coriander (DF)	18
Compressed watermelon, pickled zucchini, pine nuts, tomato textures, olive soil, herb oil (GF/DF/V/VG)	15

V – Vegan VG – Vegetarian GF – Gluten Free DF – Dairy Free