



Paperbark

Restaurant & Bar

Main Course

200g Grain fed Queensland Black Angus beef tenderloin, pommes dauphine, spinach puree, pearl onion & jus	45
Cape York Threadfin white salmon, fragrant fish broth, chilli, green shallot & rice noodles (GF/DF)	35
Asian style slow braised duck, toasted coconut, chilli spice puree, local oyster mushroom & black garlic stew, herb salad & coconut coulis (GF/DF)	35
Rosemary & garlic sous vide chicken roulade, honey roasted king pumpkin, char-grilled local vegetable, toasted flax seed, red wine jus (GF/DF)	32
Coconut & vegetable stew, carrots, garden beans, broccoli, potatoes, bean sprouts, pickled chilli, peanut dust, cassava cracker, crisp rice paper (GF/DF/V/VG)	29
Pulled lamb shoulder, fennel red capsicum ragout, olive soil, rosemary crumble, roast capsicum coulis (GF/DF)	32
Lemon myrtle marinated baked Coral Coast barramundi, garlic & herb sautéed Tableland zucchini & tomatoes, saffron veloute (GF)	37
220g Char-grilled Queensland Black Angus beef sirloin, homemade potato gnocchi, pumpkin puree, purple carrots & jus	36

Side Orders 9

Hand cut chips, bush tomato relish
Steamed seasonal garden vegetables
Homemade garlic bread bagel, chef's dip
Lime leaf infused jasmine rice
Locally sourced garden salad

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