

# Paperbark

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## Welcome

Named after the impressive Melaleuca trees that form the back drop to our tropical open air restaurant, our philosophy here at the Paperbark Restaurant is to promote and utilise the best produce Far North Queensland has to offer.

Our qualified kitchen team work hard to source and prepare produce from the local area using the freshest ingredients from reputable suppliers, with our local environment and long term sustainability in mind.

Our cuisine style is modern Australian with influences taken from our Asian neighbours incorporating native Australian ingredients from reputable suppliers, with our environment and long term sustainability in mind.

We hope you thoroughly enjoy your dining experience.

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## Chef's tasting menu

\$110pp, minimum two people

Chef's treat

Coral Sea prawns & coconut salad (GF/DF)  
corn, cucumber, mint, chilli & puffed organic wild rice

Kangaroo tartare (GF/DF)  
pickled fennel, North Queensland passion fruit, lemon myrtle mayonnaise,  
grated cauliflower & salted chocolate

Local white threadfin salmon (GF)  
ginger carrot, cannellini bean & lime leaf puree

Chef's sorbet

Duo of Tableland beef (GF/DF)  
soy glazed sirloin, rice paper steamed oxtail, Asian greens,  
tempura nori & ginger jus

Chocolate mousse with textures of local tropical fruit (GF)

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

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## Starters

Coral Sea prawns & coconut salad (GF/DF) corn, cucumber, mint, chilli & puffed organic wild rice	19
Homemade tortellini filled with sustainable farmed Coral Coast barramundi & ricotta tomato concasse & saffron veloute	19
Seared local grass fed beef sirloin (GF/DF) pickled tableland vegetables, purple carrot mayonnaise & rosemary crumble	18
Great Barrier Reef fish fritter (DF) sweet potato, green paw paw, coriander, bean sprouts, pickled chilli, peanuts & homemade tamarind sauce	18
Kangaroo tartare (GF/DF) pickled fennel, North Queensland passion fruit & lemon myrtle mayonnaise, grated cauliflower & salted chocolate	17
Quinoa, local tomato & pineapple salad (GF/DF/V/VG) & lime leaf dressing	14

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## Mains

Duo of Tableland beef (GF/DF)	39
soy glazed sirloin, rice paper steamed oxtail, Asian greens, tempura nori & ginger jus	
Cairns farmed grouper roulade (GF)	39
spinach puree, serrano ham, caper berries, lemon & thyme beurre noisette	
Lemon myrtle marinated farmed Coral Coast barramundi (GF)	38
cos lettuce, roasted almonds, confit tomato & bisque	
Local white threadfin salmon (GF)	35
ginger carrot, cannellini beans & lime leaf puree	
Mareeba coconut chicken (GF/DF)	33
sweet potato puree, grilled corn, broccoli, roasted cashew nut, pickled chilli & coriander	
Rice noodle & local green's stir-fry (GF/DF/V/VG)	29
peanut, pickled chilli, puffed organic rice & coriander	

## Sides

Homemade bread with paperbark smoked butter (VG)	9
Steamed seasonal greens (DF/GF/V/VG)	
Lime leaf infused jasmine rice (DF/GF/V/VG)	
Hand cut chips & homemade tomato relish (DF/GF/V/VG)	
Garden salad with house dressing (GF/DF/V/VG)	

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## Special menu

Requiring minimum 24 hour notice

For an unforgettable experience why not try these seafood delicacies

As all items on this menu are ordered in on request only, we require a minimum 24 hours' notice for all orders Monday to Friday and 48 hours on the weekend.

Local whole Reef fish for two	market price
Whole Australian lobster	market price
Local mud crab	market price