



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 & utilise the best produce Tropical North Queensland has to offer using the freshest ingredients from reputable suppliers, with our local environment & long term sustainability in mind.

Our cuisine style is modern Australian using classical techniques with influences taken from our Asian neighbours & incorporating native Australian ingredients.

We hope you thoroughly enjoy your dining experience.

Market Seafood

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.

Whole Reef Fish	market price
Tropical Rock Lobster	market price
Live Mud Crab	market price

Chef's Tasting Menu 110.0

Amuse-bouche

Octopus Carpaccio *GF / DF*
smokey chipotle mayonnaise, saffron pickled cauliflower, beach karkalla, fresh lime, olive oil & tapioca squid ink

Sweet Potato Gnocchi
homemade sweet potato gnocchi, local macadamia cream, Jamón serrano crumble & aged sherry

Palate Cleanser

Miso Caramelised Swordfish *GF / DF*
Locally caught swordfish, marinated eggplant, aromatic rice & pickled green pawpaw

Confit Duck & Rainforest Lilly Pilly *GF / DF*
Ransom coffee bean infused slow cooked duck leg & cold smoked breast, black quinoa, Cape York lilly pillies, Mt Uncle Distillery coffee liqueur, dark cocoa & wattle seed crisp

Chocolate Mousse *GF*
with textures of local tropical fruit

Starters

Leader Tiger Prawns & Tableland Finger Lime	<i>GF</i>	25.0
locally caught grilled prawns, yuzu butter, ginger, chilli & fresh micro herbs		
Octopus Carpaccio	<i>GF / DF</i>	22.0
smoky chipotle mayonnaise, saffron pickled cauliflower, beach karkalla, fresh lime, olive oil & tapioca squid ink		
Smoked Black Angus Beef Tartar	<i>GF / DF</i>	21.0
soya & ginger flavoured premium Black Angus beef, sous vide egg yolk & lemon myrtle-coriander emulsion		
Sweet Potato Gnocchi		20.0
homemade sweet potato gnocchi, local macadamia cream, Jamón serrano crumble & aged sherry		
Tableland Oyster Mushroom & Truffle Salad	<i>GF / DF / V / VG</i>	19.0
boutique grown oyster mushrooms, pickled green asparagus, mix garden leaf & kaffir lime dressing		
Beetroot & Wattle Seed Ravioli	<i>V / GF</i>	18.0
Tableland baci cheese & wattle seed stuffed beetroot, slow cooked capsicum salsa, EVO & beetroot foam		

Mains

Native Pepper Berry Crusted Black Angus Beef	<i>GF / DF</i>	39.0
pan roasted grain fed premium Black Angus, smoky carrot puree, Spanish chorizo relish, confit garlic- peanut bits, sautéed sugar snaps & red wine sauce		
Miso Caramelised Swordfish	<i>GF / DF</i>	39.0
Locally caught swordfish, marinated eggplant, aromatic rice & pickled green pawpaw		
Local Market Fish, Mussels, Pipis & Saffron Broth	<i>GF / DF</i>	39.0
Pan fried freshly caught reef fish, confit cherry tomatoes, zucchini, mussels, pipis & beach karkalla in aromatic saffron broth		
Confit Duck & Rainforest Lilly Pilly	<i>GF / DF</i>	38.0
Ransom coffee bean infused slow cooked duck leg & cold smoked breast, black quinoa, Cape York lilly pillies, Mt Uncle Distillery coffee liqueur, dark cocoa & wattle seed crisp		
Slow Cooked Lamb Ballotine	<i>GF</i>	37.0
12 hour slow cooked lamb shoulder, mix bean salsa, fresh herbs, Cannellini bean velouté & wattle seed infused olive oil		
Roasted Spatchcock & Shitake Mushrooms	<i>GF</i>	35.0
Shitake mushrooms, slow cooked leeks, crispy brussel sprouts, pickled Asian mushrooms, kaffir lime ponzu & tempura egg yolk		
Spiced Soba Noodles	<i>DF / V / VG</i>	29.0
sautéed seasonal local vegetables, fresh chilli, ginger, garlic, spring onion, coriander & roasted FNQ macadamia nuts		

Sides

Homemade bread with paperbark smoked butter	<i>VG</i>	8.0
Steamed seasonal greens	<i>DF / GF / V / VG</i>	7.0
Lime leaf infused jasmine rice	<i>DF / GF / V / VG</i>	7.0
Hand cut chips & homemade tomato relish	<i>DF / GF / V / VG</i>	7.0
Garden salad with house dressing	<i>GF / DF / V / VG</i>	7.0

V – Vegan

VG – Vegetarian

GF – Gluten Free

DF – Dairy Free