



Paperbark Restaurant & Bar

Chef's Tasting Menu

Chef's amuse bouche

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Smoked Coral Sea prawns, saffron mayonnaise, celery,
cherry tomatoes, rosemary crumble (DF)

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Lemon myrtle marinated baked Coral Coast barramundi,
garlic & herb sautéed Tableland zucchini & tomatoes,
saffron veloute (GF)

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Chef's sorbet

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200g Grain fed Black Angus beef tenderloin,
homemade potato gnocchi, pumpkin puree,
purple carrots & jus

Wattle seed mousse, Innisfail banana, cacao meringue

\$90pp, two person minimum order