Sometimes Strangers'

House made bread and butter / Chef's snacks

ONE

Beaudesert braised goat terrine with za'atar, Goondiwindi spiced yoghurt, fennel and sultana gf

Roasted asparagus and Townsville goats curd cappuccino, asparagus and North Queensland macadamia salad v gf

Gold Coast seared yellowfin tuna steak, compressed Bundaberg champagne melon, fresh kaffir lime and ginger gf

TWO

Paperbark smoked local heirloom vegetables, Cross Farm tomato and Everton Park honey butter sauce, cauliflower and sea celery crackling v

Pan seared reef cod, pickled Hervey Bay scallop, local chickpea and raw pea salad, pea and ham volute

Northern Queensland Five Founders carbon neutral beef striploin, Southern Downs veal sweetbread dumplings, little broccolini, house made kimchi gf

THREE

Jam sandwich bread and butter pudding, salted butterscotch crumble, tonka custard, Caboolture blackberry v

Variations of Bowen mango, mango and yoghurt sponge, mango and elderflower gel, Bowen mango sorbet, white chocolate roast v

Queensland cheese trolley v gf on request

$45 for two courses, $60 for three courses

df - dairy free, gf - gluten free, v - vegetarian

February 2020