

TEMPLES OF TASTES

Entree

Thursday Island 'Nummus' ceviche of kingfish	25
Essence of mango, young coconut, chilli, coriander, sesame cracker, squid ink mayo, salmon caviar (GF, DF)	
Grilled red claw with Szechuan salt	26
Green papaya, Asian herbs, chilli, garlic, kale, spring onion (GF, DF)	
Confit duck leg croquette	26
Cherry gel, pea puree, pickled shallots, flaked almonds, orange jus (GF)	
Seared Japanese scallops	28
Watermelon and lime, pickled daikon, avocado puree, toasted sesame seeds, green onion, spiced tamari (GF, DF)	
Kakuni pork belly	25
With crispy pig's ear, soften shallots, kimchi, crackling, spiced apple, beef jus (GF)	
Beetroot carpaccio	20
Smoked tomato jelly, basil seeds, micro cress, Persian fetta, pistachio crumb (GF, V)	

Sides

Steamed fragrant Jasmine Rice	10
with crisp shallots (GF, DF, V)	
Steamed gai lan	12
oyster sauce, garlic, pepper (DF)	
Som Tom salad	12
Papaya, cherry tomatoes, chilli, bean, roasted peanut, Thai dressing (GF, DF, V)	
Watermelon Salad	12
Persian fetta, flaked almonds & miso dressing (GF, V)	
House made kimchi	12
(GF, DF)	

Please enquire with waiting staff if you have dietary requirements
GF = Gluten Free / DF = Dairy Free / V = Vegetarian

Mains

From the Grill

Cape Grim Tenderloin 180g	65	Master stock braised pork knuckle	40
5+ marble score, GMO free, grass fed		Grilled pineapple, choy sum, charred baby onion, and Capsicum relish with black vinegar caramel sauce (GF, DF)	
Pure Black Angus Sirloin 250g	82	Sous vide spatchcock in honey miso butter	45
5+ marble score, barley fed		House kimchi, roasted daikon, green beans, kombu crisps with Korean spiced jus (GF)	
Wagyu Rump 250g	55	Seared Sesame Crusted Tuna	50
6-7 marble score		Torched miso, sautéed tiger prawn, pickled wood ear mushroom, radish, compressed cucumber, salmon caviar and miso dressing (GF, DF)	
All served with hand cut sesame and chili salt chips, horseradish aioli, gai lan, pickled charred shallot, red wine jus (GF, DF)			
Far North QLD Crispy Skin Barramundi	45	Grilled Cauliflower Steak	35
Kari Ikan yellow curry, lychees, cherry tomatoes, green beans, roasted eggplant, Thai basil and Jasmine rice. (GF, DF)		Charred miso eggplant puree, sesame seed crisp, silken tofu, cashews, spinach coconut cream (DF, V, GF)	
Crispy Skin Duck Breast	52	Vietnamese Lamb Shoulder	40
Wasabi green pea puree, Essence of plum, sautéed Asian mushroom, and duck leg croquette, plum scented jus (GF)		Pho gel, Thai basil, orange & bean sprout lemongrass Salad, fried rice crackers and sticky lime mint sauce (GF, DF)	

DESSERT

Sweet Thai coconut rice ball	15
Mango kaffir lime, peanut and sesame salt, set pandan coconut cream, coconut ice cream (GF)	
Mint slice parfait	15
Pandan & peppermint parfait, coconut choc top, chocolate soil, Oat biscuit shard, chocolate mousse, fresh berries.	
Mango & kaffir lime panna cotta	15
Bandy snap wafer, young coconut and watermelon, mint salsa, lychee sorbet	
Tamarind salted caramel chocolate tart	15
Macadamia nut ice cream, raspberry gel, toasted coconut	

CHEESE

Award winning local Gallo Cheeses	
Baci (Brie)	riper than camembert, soft and creamy, full of flavour
Gallozolla Blue	blue vein style with a strong tangy taste, pungent aroma
Misty Mountain Cheddar	club style cheddar with a beautiful vintage flavour

Choice of 1 cheese 30g 22
Choice of 2 cheeses 30g 27
Choice of 3 cheeses 30g 32

KIDS

15 each
Beef Cheeseburger
fries, tomato sauce
Spaghetti Bolognese
parmesan cheese
Chicken Tenders Southern Style
mixed leaf salad, fries, tomato sauce
Grilled Barramundi
mixed leaf salad, fries, tomato sauce
Ham & Cheese Toastie
fries, tomato sauce
Grilled Steak
mixed leaf salad, fries, tomato sauce

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Palm Cove

@templeoftastes