

# DESSERT

**PIÑA COLADA PANNA COTTA**  
*coconut cream, pineapple, lime salsa*

18

**DARK CHOCOLATE FONDANT**  
*raspberry coulis, Mungalli vanilla bean ice cream*  
*\*please pre order due to 20min cook time*

22

**PASSIONFRUIT ETON MESS**  
*chantilly vanilla cream, passionfruit coulis, mango, coconut pandan wafer*

18

**AFFOGATO**  
*Almond Biscotti, Mungalli Ice Cream, Espresso*  
*Choose your Liquor*  
*Kahlua*  
*Baileys*  
*Frangelico*  
*Amaretto*

12  
13

TROPICAL DINING  
WITH A DASH OF POINTS



DINE & EARN

EAT, DRINK AND TAG  
#templeoftaste

# TEMPLE OF TASTES

Restaurant & Bar



# BREAD

|   |    |
|---|----|
| <b>LEMON MYRTLE FOCACCIA</b><br><i>garlic &amp; rosemary</i>                            | 14 |
| <b>MINI PUMPKIN LOAF</b> <i>Made in house</i><br><i>honey, cinnamon, whipped butter</i> | 14 |

# ENTREE

|  |    |
|--|----|
| <b>HEIRLOOM TOMATO &amp; BURATTA</b><br><i>confit tomato, green oil, baby buratta,</i><br><i>balsamic glaze, turkish bread</i> | 18 |
| <b>SEARED LOCAL GULF TIGER PRAWNS</b><br><i>polenta, crispy prosciutto, zesty lemon</i><br><i>beurre blanc, green oil</i>      | 28 |
| <b>ASPARAGUS ARANCINI</b><br><i>pea puree, aged parmesan, paprika oil, walnuts</i>   | 22 |
| <b>ONION &amp; SPINACH TARTLET</b><br><i>cherry tomatoes, whipped ricotta</i>  | 22 |

# SIDES

|   |    |
|---|----|
| <b>SAFFRON POTATO PUREE</b>   | 14 |
| <b>SEASONAL GARDEN VEGETABLES</b><br><i>sautéd seasonal vegetable</i> | 14 |
| <b>MIX LEAF PEAR SALAD</b><br><i>Nashi pear and balsamic glaze</i>    | 14 |
| <b>TRUFFLE PARMESAN SHOESTRING FRIES</b>                              | 16 |

# MAINS

|   |    |
|---|----|
| <b>LAMB RIBS</b><br><i>lemon myrtle garlic infused, pea purée, baby carrots,</i><br><i>sumac roast garlic yoghurt</i>   | 40 |
| <b>CHICKEN SUPREME</b><br><i>stuffed with spinach &amp; ricotta, roast kipfler potatoes,</i><br><i>mustard garlic jus</i>   | 38 |
| <b>SALTWATER FARMED BARRAMUNDI</b><br><i>saffron potato purée, sauted seasonal vegetables,</i><br><i>citrus beurre blanc</i><br><i>*Sourced locally from Coral Coast, Bowen</i>                   | 38 |
| <b>TRUFFLE GNOCCHI</b><br><i>forest mushrooms, sage brown butter, creamy truffle</i><br><i>sauce, pecorino, parmesan crisp</i>  | 38 |
| <b>GRILLED TIGER PRAWNS &amp; CHORIZO FETTUCCINI</b><br><i>white wine, cherry tomatoes, capers, dill</i>  | 42 |
| <b>SOUTH HINTERLAND QLD EYE FILLET</b><br><i>100 day grain fed, 200G</i><br><i>Served with truffle shoestring fries, parmesan cheese,</i><br><i>sauted seasonal vegetables and peppercorn Jus</i> | 56 |

Please note there will be a 1.5% transaction fee added to all card payments.  
A 15% Public Holiday Surcharge will also apply.

“Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance”.