

TEMPLES OF TASTES

Entree

Thursday Island 'Nummus' ceviche of kingfish Essence of mango, young coconut, chilli, coriander, sesame cracker, squid ink mayo, salmon caviar	26.50
Grilled red claw with Szechuan salt Green papaya, Asian herbs, chilli, garlic, kale, spring onion	28
Confit duck leg croquette Cherry gel, pea puree, pickled shallots, flaked almonds, orange jus	28
Seared Japanese scallops Watermelon and lime, pickled daikon, avocado puree, toasted sesame seeds, green onion, spiced tamari	30
Twice cooked pork belly Charred miso puree, soften shallots, kimchi, crackling, spiced apple, jus	27
Beetroot carpaccio Smoked tomato jelly, basil seeds, micro cress, Persian fetta, pistachio crumb (V)	22

Sides

Steamed fragrant Jasmine Rice with crisp shallots (V)	12
Steamed gai lan oyster sauce, garlic, pepper	13
Som Tom salad Papaya, cherry tomatoes, chilli, bean, roasted peanut, Thai dressing (V)	13
Watermelon Salad Persian fetta, flaked almonds & miso dressing (V)	13
House made kimchi	13

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".

Mains

From the Grill

Cape Grim Tenderloin 180g 5+ marble score, GMO free, grass fed	70	Master stock braised pork Grilled pineapple, choy sum, charred baby onion, and Capsicum relish with black vinegar caramel sauce	43
Pure Black Angus Sirloin 250g 5+ marble score, barley fed	88	Sous vide spatchcock in honey miso butter House kimchi, roasted daikon, green beans, kombu crisps with Korean spiced jus	48
Wagyu Rump 250g 6-7 marble score	59	Seared Sesame Crusted Tuna Torched miso, sautéed tiger prawn, pickled wood ear mushroom, radish, compressed cucumber, salmon caviar and miso dressing	54
All served with hand cut sesame and chili salt chips, horseradish aioli, gai lan, pickled charred shallot, red wine jus			
Far North QLD Crispy Skin Barramundi Kari Ikan yellow curry, lychees, cherry tomatoes, green beans, roasted eggplant, Thai basil and Jasmine rice	48	Grilled Cauliflower Steak Charred miso eggplant puree, sesame seed crisp, silken tofu, cashews, spinach coconut cream (V)	37.50
Crispy Skin Duck Breast Wasabi green pea puree, Essence of plum, sautéed Asian mushroom, and duck leg croquette, jus	56	Lamb Shoulder Pho gel, Thai basil, orange & bean sprout lemongrass Salad, fried rice crackers and sticky lime mint sauce	43

DESSERT

Fried sweet Thai rice ball Mango kaffir lime, peanut and sesame salt, set pandan coconut cream, coconut ice cream	18
Mint slice parfait Pandan & peppermint parfait, coconut choc top, chocolate soil, Oat biscuit shard, chocolate mousse, fresh berries.	18
Mango & kaffir lime panna cotta Bandy snap wafer, young coconut and watermelon, mint salsa, lychee sorbet	18
Tamarind salted caramel chocolate tart Macadamia nut ice cream, raspberry gel, toasted coconut	18

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 23.50
Choice of 2 cheeses 30g 29
Choice of 3 cheeses 30g 34.50

KIDS

16 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

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