

# DESSERT

## **PIÑA COLADA PANNA COTTA**

*coconut cream, pineapple, lime salsa*

18

## **DARK CHOCOLATE FONDANT**

*raspberry coulis, Mungalli vanilla bean ice cream*

22

## **PASSIONFRUIT ETON MESS**

*chantilly vanilla cream, passionfruit coulis, mango, coconut pandan wafer*

18

## **AFFOGATO**

*Almond Biscotti, Mungalli Ice Cream, Espresso*

12

13

*Choose your Liquor*

*Kahlua*

*Baileys*

*Frangelico*

*Amaretto*

**TROPICAL DINING  
WITH A DASH OF POINTS**

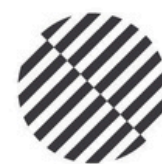


**DINE & EARN**

**EAT, DRINK AND TAG**  
**#templeoftaste**

# TEMPLE OF TASTES

Restaurant & Bar



# BREAD

**TURKISH BREAD** 14  
*garlic & rosemary with paprika & basil oil*

**MINI PUMPKIN LOAF** 14  
*honey, cinnamon, whipped butter*

# ENTREE

**HEIRLOOM TOMATO & BURATTA** 18  
*confit tomato, green oil, baby buratta,  
balsamic glaze, turkish bread*

**BURNT BUTTER SCALLOPS** 28  
*crispy prosciutto, chorizo, blistered cherry  
tomatoes, cauliflower puree*

**GREEN PEA ARANCINI** 22  
*pea puree, roasted pumpkin wedge, aged  
parmesan, paprika oil, roasted walnuts,*

# SIDES

**SAFFRON POTATO PUREE** 14  
**SEASONAL GARDEN VEGETABLES** 14  
**GARDEN SALAD** 14  
**TRUFFLE PARMESAN SHOESTRING  
FRIES** 16

# MAINS

**LAMB RUMP** 40  
*lemon myrtle garlic infused, pea purée, baby carrots,  
sumac roast garlic yoghurt*

**CHICKEN SUPREME** 38  
*stuffed with spinach & ricotta, roast kipfler potatoes,  
sauteed greens, mustard garlic jus*

**SALTWATER FARMED BARRAMUNDI** 38  
*saffron potato purée, sautéed seasonal vegetables,  
garlic cream sauce, grilled lemon  
\*Sourced locally from Coral Coast, Bowen*

**TRUFFLE GNOCCHI** 38  
*forest mushrooms, sage brown butter, creamy truffle  
sauce, pecorino, parmesan crisp*

**GRILLED PRAWNS & CHORIZO  
FETTUCCINI** 42  
*white wine, cream, cherry tomatoes, capers, dill*

**SOUTH HINTERLAND QLD EYE FILLET** 56  
*100 day grain fed, 200G  
Served with truffle shoestring fries, parmesan cheese,  
sauteed seasonal vegetables and peppercorn Jus*

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”.