

# ENTREE

<b>GRILLED GULF PRAWNS</b>	26
<i>Green Papaya, Asian Herbs, Chilli, Garlic, Kale, Spring onion</i>	
<b>SEARED JAPANESE SCALLOPS</b>	30
<i>Watermelon &amp; Lime, Pickled Daikon, Avocado Puree, Toasted Sesame, Green Onion, Spiced Tamari</i>	
<b>TWICE COOKED PORK BELLY</b>	27
<i>Charred Miso Eggplant Puree, Shallots, Kimchi, Crackling, Spiced Apple, Jus</i>	
<b>BEETROOT CARPACCIO</b>	22
<i>Smoked Tomato Jelly, Basil Seeds, Micro Cress, Persian Fetta, Pistachio Crumb</i>	

# SIDES

<b>JASMINE RICE</b>	12
<i>Crispy Shallots</i>	
<b>SOM TAM SALAD</b>	13
<i>Papaya, Cherry Tomatoes, Chilli, Bean, Roasted Peanut, Thai Dressing</i>	
<b>STEAMED GAI LAN</b>	13
<i>Oyster Sauce, Garlic, Pepper</i>	
<b>HOUSE MADE KIMCHI</b>	13
<i>Spicy Fermented Korean Cabbage</i>	
<b>WATERMELON SALAD</b>	13
<i>Persian Fetta, Flaked Almonds, Miso Dressing</i>	

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

# MAINS

<b>LAMB BACKSTRAP</b>	42
<i>Thai Basil, Orange &amp; Bean Sprout Lemongrass Salad, Fried Rice Crackers, Sticky Lime Mint Sauce</i>	
<b>CHICKEN SUPREME</b>	40
<i>Honey Miso Butter, House Kimchi, Roasted Daikon, Korean Spiced Jus</i>	
<b>CRISPY SKIN BARRAMUNDI</b>	48
<i>Kari Ikan Yellow Curry, Lychees, Cherry Tomatoes, Green Beans, Roasted Eggplant, Thai Basil, Jasmine Rice</i>	
<b>SESAME CRUSTED TUNA</b>	54
<i>Torched Miso, Sauteed Tiger Prawns, Pickled Wood Ear Mushroom, Radish, Compressed Cucumber, Salmon Caviar, Miso Dressing</i>	
<b>CAULIFLOWER STEAK</b>	37.5
<i>Charred Miso Eggplant Puree, Sesame Seed Crisp, Silken Tofu, Cashews, Spinach, Coconut Cream</i>	

# FROM THE GRILL

<i>Served with Sesame &amp; Chilli Salt Chips, Horseradish Aioli, Gai Lan, Pickled Shallot, Red Wine Jus</i>	
<b>CAPE GRIM TENDERLOIN +5ms</b>	70
<i>GMO Free, Grass Fed, 180g</i>	
<b>GRAIN FED RIB FILLET</b>	59
<i>250 g</i>	

“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”.

# DESSERT

**MINT SLICE PARFAIT**

18

*Pandan & Peppermint Parfait, Coconut Choc Top, Chocolate Soil, Oat Biscuit Shard, Chocolate Mousse, Fresh Berries*

**MANGO & KAFFIR LIME PANACOTTA**

18

*Brandy Snap Wafer, Young Coconut & Watermelon, Mint Salsa, Lychee Sorbet*

**TAMARIND SALTED CARAMEL-CHOC TART**

18

*Macadamia Nut Ice Cream, Raspberry Gel, Toasted Coconut*

TROPICAL DINING  
WITH A DASH OF POINTS



DINE & EARN

EAT, DRINK AND TAG  
#templeoftaste