DESSERT

CHEESE SELECTION

30

South Cape Brie, Danish Blue & Mersey Valley cheddar (50g each) served with lavosh crisps, apricots, dates

MANGO & KAFFIR LIME PANACOTTA

18

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

CHOCOLATE TART

20

Coconut, banana caramel filling

TEMPLE OF TASTES

Restaurant & Bar

TROPICAL DINING WITH A DASH OF POINTS



DINE & EARN

EAT, DRINK AND TAG
#templeoftaste



BREAD

FRENCH FRIES

honey cinnamon whipped butter	14
FLATBREAD garlic and rosemary	14
ENTREE	
GRILLED GULF TIGER PRAWNS crispy prosciutto, citrus salad, ponzu sesame dressing	28
MARINATED BOCCONCINI heirloom cherry tomato salsa truffle oil balsamic glaze	26
CRISPY PORK BELLY fragrant kimchi salad tableland lychee and crisp glass noodles	28
SMOKEY BAY OYSTERS (3/6/12) 18 / 35 / Champaign mignonette	60
SIDES	
SEASONAL VEGETABLES truffle oil	14
ROAST SMASH CHATS butter and rosemary	14
MIXED SALAD Nashi pear, parmesan and balsamic glaze	14

Please note there will be a 1.5% transaction fee added to all card payments.

A 15% Public Holiday Surcharge will also apply.

13

MAINS

CONFIT DUCK LEG	36
red braised cabbage and broccolini	
	4.0
SLOW COOKED LAMB SHANK	42
smashed chat potato, minted pea puree, green beans, port win	ie Jus
CRISPY SKIN BARRAMUNDI	45
seasonal Asian vegetables, rice and coconut curry sauce	
MUSHROOM GNOCCHI	38
forest mushroom, Pomodoro, basil pesto wilted spinach	

FROM THE GRILL

Served with crush potatoes and choice of Bernaise or Port Wine Jus

48

52

OAKDALE SIRLOIN

Black Angus, 250g

SOUTHERN QLD EYE FILLET

100 day grain fed, 200G

"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".