



Paperbark Restaurant & Bar

Chef's Tasting Menu

Chef's amuse bouche

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Coconut & ginger poached Coral Sea prawn, green paw paw,
chilli, pineapple, coriander

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Wholegrain mustard baked local blue threadfin salmon,
green bean cassoulet, herb potatoes, prawn bisque

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Chef's sorbet

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Soy glazed beef tenderloin, sesame seeds, pickled red cabbage,
broccoli, ginger tomatoes, taro chips

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Dark Belgian chocolate mousse, citrus textures

\$90pp, two person minimum order



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Dinner Menu

Entrees

Homemade barramundi samosas, organic Mungalli yoghurt, petite mint & coriander salad	18
Paperbark smoked crocodile ribs, garden peas, carrot & apricot relish (DF)	18
Seared kangaroo, beetroot, local macadamia nuts, olive dust (GF, DF)	18
Coconut & ginger poached Coral Sea prawns, green paw paw, chilli, pineapple, coriander (GF, DF)	22
Rice paper roll, pickled seasonal vegetables, mango sauce, black garlic, puffed wild rice, cashew nuts (V, VG, GF, DF)	15

V – Vegan VG – Vegetarian GF – Gluten Free DF – Dairy Free



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Main Course

Sous vide chicken breast, polenta, grilled corn, popcorn, red capsicum coulis, asparagus, jus (GF)	32
Soy glazed 180g beef tenderloin, sesame seeds, pickled red cabbage, broccoli, ginger tomatoes, taro chips (GF, DF)	42
Wholegrain mustard baked local blue threadfin salmon, green bean cassoulet, herb potatoes, prawn bisque	35
Baked Daintree barramundi, curried sweet potato purée, crisp wild rice, peanut crumb, pickled chilli, coriander (GF, DF)	36
Seasonal local vegetables, sweet potato purée, peanuts, pickled chilli, beetroot (V, VG, GF, DF)	30
Slow braised beef shin, mustard potato, baby beetroot, jus (GF)	34
Grilled lamb rump served medium, garden greens, red capsicum sauce, fried polenta, olive crumb, jus	35

Side Orders 9

- Hand cut chips, bush tomato chutney
- Steamed seasonal greens
- Homemade pizza garlic bread
- Steamed jasmine rice
- Garden salad

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Special Menu

For an unforgettable experience why not try these seafood delicacies...

As all items on this menu are ordered by request only, we therefore require a minimum 24 hours notice for all orders, 48 hours for a Sunday.

Local whole baby barramundi

Market Price

Whole Australian lobster

Market Price

Local mud crab

Market Price