

TEMPLES OF TASTES

ENTREE

Locally Sourced Sashimi of Black Cobia	22
coconut water dressing, chilli, coriander, vietnamese mint, coconut three ways (GF, L, HC, F)	
<i>Paired with Chaffey Brothers 'Duft Punk' Riesling 2017</i>	16.5
Seared Scallops with Twice Cooked Atherton Pork Belly	26
cauliflower puree, pickled shimiji mushroom, edamame, shiso, micro greens (GF)	
<i>Paired with Fat Bastard Chardonnay 2016</i>	14
Whole BBQ Local Garlic Lemon and Ginger Prawns	27
miso dressing, crab, green papaya, coriander and vietnamese mint, grilled lime (GF, HC, F)	
<i>Paired with 'Te Tera' Sauvignon Blanc 2016</i>	16
Pan Roasted Gnocchi	21
pumpkin puree, charred choy sum, pepita, black sesame seed dukkha (V)	
<i>Paired with Crittenden 'Pinocchio' Pinot Grigio 2016</i>	15
Sesame Crusted Beef Tataki	23
wakame and daikon salad, miso dressing, snow pea sprouts (GF, L, F)	
<i>Paired with Bremerton Racy Rose 2018</i>	14
Twice Cooked Victorian Lamb Belly	21
radish, pickled ginger, soy caramel, mint, coriander (GF, L)	
<i>Paired with Coriole Barbera 2017</i>	15.5

SIDES

• 10 each •

Truffle mash
(GF)

Green papaya crab salad
(GF, L, F, HC)

Brussel sprouts, green pea, bacon lardons
(GF)

Rocket, goat's cheese, hazelnuts, lentils, soy maple dressing
(GF)

Steak fries with rosemary salt, lime aioli
(GF)

Please enquire with waiting staff if you have dietary requirements

GF = Gluten Free / L = Lactose Free / HC = Healthy Choice
V = Vegetarian / F = Low Fat / GA = Gluten Free Available

MAINS

Sous Vide Corn Fed Chicken Supreme 36 carrot puree, green peas, bacon lardon, brussel sprout, confit cherry tomato, pan jus (GF) <i>Paired with Fat Bastard Chardonnay 2016</i> 14	Tempura Battered Haloumi 33 grilled zucchini, pickled asian mushroom, crushed broad beans, japanese mayonnaise (GF, V) <i>Paired with Chaffey Brothers 'Duft Punkt' Riesling 2017</i> 16.5
Crispy Skin Duck Breast 41 duck leg croquette, piped truffle mash, cherry gel, snow pea tendrils, pan jus (GF) <i>Paired with De Beaurepaire 'Perceval' Pinot Noir 2017</i> 16	Compressed Wild Mushroom and Tableland Avocado 33 red capsicum, micro greens, balsamic reduction (GF, V, L, F, HC) <i>Paired with De Beaurepaire 'Perceval' Pinot Noir 2017</i> 16
Maple Soy Glazed Atlantic Salmon 41 rocket, goat's cheese, charred lime, beetroot, hazelnuts, lentils, soy maple dressing (GF) <i>Paired with De Beaurepaire 'Perceval' Pinot Noir 2017</i> 16	Wagyu flank 250gm MSA 43 200 day grain fed, 5+ marbled score with shemiji mushroom, chinese broccoli, charred garlic chives, kaffir lime oil (GF, L) <i>Paired with Chaffey Brothers Shiraz 2016</i> 16.5
Fried Daintree River Whole Baby Barramundi 49 ginger chilli soy dressing, coriander, mint, chilli, bok choy, steamed rice, grilled lime (GF) <i>Paired with 'Te Tera' Sauvignon Blanc 2016</i> 16	Cape Grim Eye fillet 200gm MSA 49 grass fed, 5+ marbled score, GMO free with shemiji mushroom, chinese broccoli, charred garlic chives, kaffir lime oil (GF, L) <i>Paired with Chaffey Brothers Shiraz 2016</i> 16.5
Braised Lamb Shoulder 35 garlic and black bean sauce, coriander, bean shoot, seasonal asian greens (GF, L) <i>Ringbolt Cabernet Sauvignon 2013</i> 16	

DESSERT

- Sous Vide Caramelized Mareeba Pineapple** — 19
crushed pistachios, pineapple wafer,
NQ Dragon fruit and lime sorbet (GF, L)
De Bortoli Noble One 2016 Botrytis Semillon 16
- Atherton Mango Brulee** — 21
coconut ice cream, toasted wattle seed cake (GA)
Yalumba FSW8B Botrytis Viognier 2017 10
- Flourless Chocolate Mud Cake** — 22
coconut raspberry swirl ice cream, sable biscuit,
raspberry coulis (GA)
Barrier Reef Brewing Co. Coffee Amber 13 (To share)
- Baked Lemon Tart** — 19
passionfruit sorbet, meringue, saffron anglaise, mint
Royal Tokaji Late Harvest 2016 14
- Natural Yoghurt Mousse** — 19
strawberry, basil, lemon myrtle shortbread crumb,
strawberry jelly (GA)
Innocent Bystander Moscato 2018 14
- Dessert Tasting Plate to Share** — 29
sous vide caramelized pineapple,
flourless chocolate mud cake, natural yoghurt mousse (GA)
The Perfect Nightcap Tasting Flight 20

CHEESE

- Selection of award winning
local Gallo Cheeses
- Baci (Brie)**
More ripened than camembert,
soft and creamy, full of flavour
- Gallozolla Blue**
Blue vein style cheese with a strong
tangy taste and pungent aroma
- Misty Mountain Cheddar**
Club style cheddar with a beautiful
vintage flavour
- Choice of 1 cheese 30g — 19
Choice of 2 cheeses 30g — 23
Choice of 3 cheeses 30g — 29
- Paired with the Perfect
Nightcap Tasting Flight 20*

5 Triton Street
PALM COVE

  @templeoftastes

TASTES OF TEMPLE

Minimum two guests
\$125pp | \$175pp with wine pairings

Chef's Selection of Amuse Bouche

Locally Sourced Sashimi of Black Cobia

coconut water dressing, chilli, coriander,
vietnamese mint and coconut 3 ways (GF, L, HC, F)

Paired with Chaffey Brothers 'Dufte Punkt' Riesling 2017

Sesame Crusted Beef Tataki

wakame and daikon salad, miso dressing, snow pea sprouts (GF, L, F)

Paired with Bremerton Racy Rose 2018

Pan Roasted Gnocchi

pumpkin puree, charred choy sum, pepita, black sesame seed dukkha (V)

Paired with Crittenden 'Pinocchio' Pinot Grigio 2016

Palette Sorbet

Paired with Coriole Prosecco 2017

Maple Soy Glazed Atlantic Salmon

rocket, goat's cheese, charred lime, beetroot, hazelnuts, lentils
and soy maple dressing (GF)

Paired with De Beaurepaire 'Perceval' Pinot Noir 2017

Wagyu Flank 250gm MSA, 200day Grain Fed, 5+ Marble Score

shemiji mushroom, chinese broccoli, charred garlic chives, kaffir lime oil (GF, L)

Paired with Chaffey Brothers Shiraz 2016

Sous Vide Caramelized Mareeba Pineapple

crushed pistachios, pineapple wafer, NQ dragon fruit and lime sorbet (GF, L)

Paired with De Bortoli Noble One 2016 Botrytis Semillon

Please enquire with waiting staff if you have dietary requirements. Accor Plus Members receive \$20 per person off the special price. Not valid in conjunction with any other offer, special promotions and discount cards.

KIDS MENU

Beef and Cheeseburger — 13
with fries and tomato sauce

Crumbed Fish n Chips — 13
with mixed leaf salad, lemon and tomato sauce

Spaghetti Bolognese — 13
with parmesan cheese

Chicken Tenders Southern Style — 13
with mixed leaf salad, fries and tomato sauce

Ham and Cheese Toastie — 13
with fries and tomato sauce

DESSERT

Chocolate Cake — 10
served with soft chocolate sauce and vanilla ice cream (GF)

Tropical Fruit Salad and Ice Cream — 10
local fruits with vanilla ice cream (GF)

Ice Cream Sundae — 10
vanilla ice cream with toasted nuts, chocolate
crunch and toasted marshmallows

