

Welcome to Tamarind

Whilst drawing our inspiration from South East Asia, our menu showcases the creativity and passion of our chefs using the freshest produce sourced locally when possible. Moving from the traditional and adding a contemporary North Queensland twist.

Tamarind derives its name from an edible pod like fruit native to tropical Africa. Pulp of the Tamarind fruit is used in various cuisines across the world. Tamarind pulp adds sweetness and a little bit of sourness which helps to balance the dish.

Please ask your waiter's advice if uncertain of flavours or ingredients or turn to the back of the menu to learn more about the stories of our suppliers, their wonderful produce and the clever way in which our chefs prepare your dining experience.

Dishes available as vegetarian are marked (V). Should you be coeliac, lactose intolerant or allergic to seafood we have designed a menu for your enjoyment, please let your waiter know. Should you have any other dietary requirements please do inform our team so that we may cater to your needs.



TASTE OF TAMARIND

\$135 PER PERSON
\$185 WITH MATCHING WINES

AVAILABLE BETWEEN 6PM TO 9PM DAILY

Pan Seared Scallops

Smoked ham hock tortellini, Lap Cheong sausage, black vinegar, chilli
NV Veuve d'Argent Loire, FRA

Gin and Tonic Salmon

Blueberry, cucumber gel, feta cream, squid ink glass
2017, Chaffey Bros. Dufte Punkt, Gewurztraminer, Riesling, Kerner
Eden Valley, SA

Peking Duck Pastilla

Orange port beurre blanc, wood mushroom
2017, Vasse Felix Filius Chardonnay, Margaret River, WA

Fried Salted Pork Belly

Caramelised onion and sweet potato bhaji, spiced eggplant kasundi,
raita, tomato crisp
2017, Riorrett Lusatia Park Pinot Noir, Yarra Valley, VIC

Bush lemon fizz

Davidson plum, lemon myrtle sherbet

Palm Sugar Cured Eye Fillet

Preserved lemon prawns, chimichurri, roasted onion, bisque butter
2015, Chaffey Bros. Evangeline Syrah, Eden Valley, SA

Cassava Cake

Caramelised banana, palm sugar, coconut gelato, roasted peanuts
2017, Alasia Moscato d' Asti, Piedmont, ITA



ENTREES

Tempura Coconut Carrot Tofu (V) Wakame crisp, black fungus, puffed grains	23
Pan Seared Scallops Smoked ham hock tortellini, Lap Cheong sausage, black vinegar, chilli	26
Gin and Tonic Salmon Blueberry, cucumber gel, feta cream, squid ink glass	24
Slipper Lobster Honeyed rice crisps, black garlic, kimchi, finger lime	25
Slow Cooked Organic Hens Egg Spiced caramelised onions, potato, leek ash, parmesan	22
Peking Duck Pastilla Orange port beurre blanc, wood mushroom	25
Fried Salted Pork Belly Caramelised onion and sweet potato bhaji, spiced eggplant kasundi, raita, tomato crisp	25
Boneless Short Ribs Ssamjang mayo radish, apple, rice noodle crisp	23
Tamarind Taster Plate Gin and Tonic Salmon Boneless Short Ribs Pan Seared Scallops	27 for one 43 for two

Please ask you server about wine pairings with each course
Two course pairing \$30
Three course pairing \$40

Please let your server know of any dietary requirements



MAINS

Seared Halloumi (V) Edamame and mint beignet, mango chilli chutney, smoked tahini dressing	38
Seared Reef Fish Szechuan pepper gnocchi, wasabi, curry oil	40
Whole Crispy Baby Barramundi Tamarind, chilli & garlic sauce	42
Sous Vide Chicken Ballotine Honeyed macadamia, smoked herbed labneh, shitake, chicken crisp	39
Penang Duck Curry Caramelised pumpkin, roasted peanuts, chilli, coriander, with scented rice	43
Organic Tablelands Pork Braised belly, croquette, crackling, spicy plum sauce, cashews	40
Slow Braised Lamb Neck Bone marrow dumplings, sweet corn custard, black bean and galangal caramel	38
Palm Sugar Cured Eye Fillet Preserved lemon prawns, chimichurri, roasted onion, bisque butter	46

Please ask your server about wine pairings with each course
Two course pairing \$30
Three course pairing \$40

Please let your server know of any dietary requirements

SIDES

Lotus Root Chips Green banana aioli	10
Green Papaya Salad Peanuts, nahm jim	9
Wok Tossed Greens White pepper, coriander reduction	9
Watermelon Salad Pink ginger, watermelon, snow pea, ponzu dressing	9
Duck Egg Fried Rice Shallots, ginger, pork belly, lap cheong sausage	13
Roasted Duck Fat Potatoes Aromatic salt, rooftop herbs	15
Steamed Jasmine Rice	7

Please ask your server about wine pairings with each course
Two course pairing \$30
Three course pairing \$40

Please let your server know of any dietary requirements



DESSERTS

Chocolate 24 karat gold, brownie, waffle, freeze dried raspberry, vanilla ice-cream	22
Tatin Apple, caramel, dark rum, hazelnuts	18
Cassava Cake Caramelised banana, palm sugar, coconut gelato, roasted peanuts	17
Coconut Malibu cream, pineapple, finger lime, passionfruit, dark callebaut	17
Taster Plate Tatin Coconut Cassava Cake	32
Tamarind Cheese Plate A selection of local Tablelands Gallo cheese and international cheese, wafer crackers, Davidson plum paste & native bee honey	24

Please ask your server about wine pairings with each course
Two course pairing \$30
Three course pairing \$40

Please let your server know of any dietary requirements



TEA & COFFEE

Dilmah "T Series" Loose leaf Tea ... 4.50
Black Teas

Brilliant Breakfast

A bright and bold morning tea, perfectly rounded in body, strength colour and pungency representing the essence of fine Ceylon tea

The Original Earl Grey

When a British diplomat saved the life of an official of the Chinese imperial court, a tea enhanced with the peel of a special variety of orange, and its recipe were given to Charles 2nd Earl of Grey also then the prime minister of England. Combines the flavour of tea with bergamot

Rose and French Vanilla

A seductive tea combining single region Ceylon tea with the sensuous fragrance of rose petal tinged with French vanilla, heightening the romance of this tea and softening its character

Green Teas

Green Tea with Jasmine Flowers

A mild and delicate tea with pale yellow infusion and pronounced jasmine aroma, A delicious palate cleanser

Moroccan Mint Green Tea

A blend of natural Ceylon young green tea and Moroccan peppermint. gentile yet stimulating, the perfect after dinner tea

Herbal Teas

Pure Chamomile Flowers

Enjoyed for centuries for its medicinal properties. The daisy like flowers has an uplifting aroma and subtle flavour, the perfect tea to finish with

Pure Peppermint

Stimulating and refreshing

Roaster Guy Wanderer's Brew. Premium Coffee ... 4.50

This roast is light on the palate, soft with a mild, lovely aftertaste. It's the perfect citrus finish as a black coffee and nutty as a white coffee.

Short Black, Long Black, Macchiato, Cappuccino

Flat White, Cafe Latte, Vienna Coffee



WHAT IT ALL MEANS

TAMARIND The fruit pulp is edible. The hard green pulp of a young fruit is considered by many to be too sour, but is often used as a component of savoury dishes, as a pickling agent. As the fruit matures it becomes sweeter and less sour (acidic) and the ripened fruit is considered more palatable. In Western cuisine, it is found in Worcestershire Sauce and HP Sauce.

LAP CHEONG is a Cantonese name for different types of Chinese sausages.

PASTILLA is a sweet and salty pie, crisp layers of crepe like dough filled with slow cooked meat.

KASUNDI is the Asian or Bengali variety of mustard sauce. It is a pungent paste of fermented mustard seeds, spices and sometimes dried mangoes, dried Indian plum and olives, popular as a dipping sauce in Bengali cuisine.

BHAJI is a spicy snack or entree dish similar to a fritter, originating from the Indian subcontinent, with several variants. It is a popular snack food in Kerala, Tamil Nadu, Maharashtra, Andhra Pradesh, Karnataka, Assam, West Bengal and Odisha in India, and can be found for sale in street-side stalls, especially on streets.

CHIMICHURRI OR CHIMMICHURRI is an uncooked sauce used for grilled meat; it comes in a green version (chimichurri verde) and a red version (chimichurri rojo) and originated in Argentina and Uruguay. It is made of finely chopped parsley, minced garlic, olive oil, oregano and red wine vinegar. The dominant flavours are parsley and garlic.

SSAMJANG is a Korean thick paste of soya bean and chilli used for food wrapped in a leaf.

LABNEH or strained yogurt is produced by removing the excess whey from the yogurt giving it a thicker consistency than normal yogurt.

SOUS VIDE Sous-vide French for "under vacuum" is a method of cooking in which food is placed in a plastic pouch or a glass jar and cooked in a water bath or steam environment for longer than normal cooking times (usually 1 to 7 hours, up to 48 or more in some cases) at an accurately regulated temperature. The temperature is much lower than normally used for cooking, typically around 55 to 60 °C (131 to 140 °F) for meat, higher for vegetables. The intent is to cook the item evenly, ensuring that the inside is properly cooked without overcooking the outside, and to retain moisture.



TATIN is named after the hotel serving it as its signature dish, is an upside-down pastry in which the fruit (usually apples) are caramelized in butter and sugar before the tart is baked. It originated in France but has spread to other countries over the years.

CASSAVA is a nutty flavoured, starch-tuber in the spurge family (Euphorbiaceae) of plants. It was first discovered in the South-American forests. Its sweet, chewy underground tuber is one of the popular edible root-vegetables. Indigenous people of many parts of Africa, Asia and South American continents have been using it as staple food source for centuries.

FREEZE DRYING also known as **lyophilisation** or **cryodesiccation**, is a low temperature dehydration process which involves freezing the product, lowering pressure, then removing the ice by sublimation. This is in contrast to dehydration by most conventional methods that evaporate water using heat. Freeze drying results in a high quality product because of the low temperature used in processing. The original shape of the product is maintained and quality of the rehydrated product is excellent.

PRODUCE AND THE SUPPLIERS THAT INSPIRE US

HIGH COUNTRY PORK

This sustainably farmed pork from the Tablelands which is barn raised in a sow stall free environment. High country pork is grown to ensure tenderness with a finely textured flesh with world class animal husbandry practices. This pork belly is both tender and flavoursome with a great small amount of fat to meat ratio.

CORAL COAST BARRAMUNDI

is a fully integrated farm with their own breeding hatchery and nursery facility. They are self-sufficient with control over every stage of production to ensure the best quality and best tasting product possible. They have high quality, exceptionally clean salt water that results in consistently great tasting, healthy fish naturally grown with a beautiful, sweet, saltwater flavour comparable to wild caught barramundi. They are grown in oceanic water which flows through their hatchery's and tanks day and night resulting in a great consistent product.

SHAYLEE STRAWBERRIES is located on the Atherton Tablelands (700 meters above Sea level) between Atherton and the historic township of Yungaburra. Shaylee's rich red volcanic soil and temperate weather conditions are just right for the cultivation of large succulent strawberries.

CAIRNS MICROGREENS and exotics is a newly established farm, next to Kuranda, on the Atherton Tablelands, at the confluence of the Clohesy and Barron rivers. The operators of this farm are keen permaculturalists, and apply organic and biodynamic growing principles in everything they grow. They have a growing range of edible flowers such as nasturtiums, marigolds and snap dragons, as well as their exotics produce range supplying "sugarbag"- Native bee honey.



GALLO DAIRY LAND is a family owned and operated business situated on the beautiful Atherton Tablelands, in tropical North Queensland. Giovanni Gallo emigrated from Italy back in the 1920's and after years of working the land and growing vegetables Giovanni purchased the farm in 1937. Frank Gallo (the eldest son of Giovanni) often dreamed of converting the family's rotary dairy farm into an integrated educational dairy farm experience. Seventy years after its initial purchase (in 2007) Gallo Dairyland opened its doors and became a reality.

SKYGARDEN HONEY AND HYDROPONIC SYSTEM is a new sustainable initiative started by our engineering department as a part of the Planet 21 program with Accor hotels. Honey providore owner Graham Thornton has set up two hives on our roof top boosting over 10000 bees. Hydroponics is subset of hydroculture, the method of growing plants without soil using mineral nutrients solution in the water solvent. Our roof top hydroponics grow different types of herbs which are used in Tamarind.

DAINTREE ESTATES CHOCOLATE As cocoa only grows up to 18 degrees north and south of the Equator, several cocoa plantations were trialled across the far north of Australia. The North Queensland plantation near Port Douglas turned out to produce the best yields. After several attempts to commercialise cocoa growing and Australian chocolate production, Daintree Estates was the first company to succeed. They are one of an elite handful of companies in the world who cover the entire supply chain. From seedling nursery, cocoa plantations to post-harvest pod processing through to chocolate production, marketing and selling.





Two Course Choice \$65 per person
(Entree and Main Course OR Main and Dessert Course)

Entrees
Your choice of...

Gin and Tonic Salmon
Blueberry, cucumber gel, feta cream, squid ink glass

Tempura Coconut Carrot Tofu (V)
Wakame crisp, black fungus puffed grains

Pan Seared Scallops
Smoked ham hock tortellini, Lap Cheong sausage, black vinegar, chilli

Mains
Your choice of ...

Seared Reef Fish
Szechuan pepper gnocchi, wasabi, curry oil

Penang Duck Curry
Caramelized pumpkin, roasted peanuts,
chilli, coriander, with scented rice

Organic Tablelands Pork
Braised belly, croquette, crackling,
spicy plum sauce, cashews

Palm Sugar Cured Eye Fillet
Preserved lemon prawns, chimichurri, roasted onion, bisque butter

Served with...
Watermelon Salad &
Lotus Root Chips

Dessert
Your choice of ...

Tatin
Apple, caramel, dark rum, hazelnuts

Coconut
Malibu cream, pineapple, finger lime, passionfruit, dark callebaut

Cassava Cake
Caramelised banana, palm sugar,
coconut gelato, roasted peanuts



Alternative Drop \$70 per person /
Three Course Set Choice \$80 per person

Entrees
Your choice of...

Gin and Tonic Salmon
Blueberry, cucumber gel, feta cream, squid ink glass

Tempura Coconut Carrot Tofu (V)
Wakame crisp, black fungus puffed grains

Pan Seared Scallops
Smoked ham hock tortellini, Lap Cheong sausage, black vinegar, chilli

Mains
Your choice of ...

Seared Reef Fish
Szechuan pepper gnocchi, wasabi, curry oil

Penang Duck Curry
Caramelized pumpkin, roasted peanuts,
chilli, coriander, with scented rice

Organic Tablelands Pork
Braised belly, croquette, crackling,
spicy plum sauce, cashews

Palm Sugar Cured Eye Fillet
Preserved lemon prawns, chimichurri, roasted onion, bisque butter

Served with...
Watermelon Salad &
Lotus Root Chips

Dessert
Your choice of ...

Tatin
Apple, caramel, dark rum, hazelnuts

Coconut
Malibu cream, pineapple, finger lime, passionfruit, dark callebaut

Cassava Cake
Caramelised banana, palm sugar,
coconut gelato, roasted peanuts



Three Course Set Menu
\$85 per person

Entree

An Individual Chef's Taster Plate ...

Gin and Tonic Salmon

Blueberry, cucumber gel, feta cream, squid ink glass

Boneless Short Ribs

Ssamjang mayo radish, apple, rice noodle crisp

Pan Seared Scallops

Smoked ham hock tortellini, Lap Cheong sausage, black vinegar, chilli

Mains

Your choice of OR served alternatively ...

Seared Reef Fish

Szechuan pepper gnocchi, wasabi, curry oil

Penang Duck Curry

Caramelized pumpkin, roasted peanuts,
chilli, coriander, with scented rice

Organic Tablelands Pork

Braised belly, croquette, crackling,
spicy plum sauce, cashews

Palm Sugar Cured Eye Fillet

Preserved lemon prawns, chimichurri, roasted onion, bisque butter

Served with...

Watermelon Salad &
Lotus Root Chips

Dessert

An Individual Chef's Dessert Taster Plate ...

Tatin

Apple, caramel, dark rum, hazelnuts

Coconut

Malibu cream, pineapple, finger lime, passionfruit, dark callebaut

Cassava Cake

Caramelised banana, palm sugar,
coconut gelato, roasted peanuts

