

## Thyme2 Restaurant

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**ENTREE**

½ kilo Mooloolaba Prawns 40	<i>cocktail sauce and lemon</i>
Bruny Island Oysters 24/42	<i>natural or, Kilpatrick</i>
Classic Prawn Cocktail 28	<i>Marie Rose, cos, lemon, dill</i>
Goats Cheese Tartlet 26	<i>rocket and walnut dressing salad</i>
Antipasto 21	<i>salt cured ham, stuffed bell peppers, olives, pesto, marinated artichokes, Persian fetta, baguette</i>
Smoked Duck Breast Salad 28	<i>shiraz poached baby pear, glazed walnuts, cress, citrus dressing</i>
Chef's Daily Soup 18	<i>crusty bread &amp; butter</i>

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**MAIN COURSE**

Black Onyx Scotch Fillet Steak 49	<i>rosemary and sea salt chips, watercress, Dijon mustard, jus</i>
Grilled Lamb Backstrap 48	<i>crushed peas, Persian feta, mint, charred capsicum, zucchini</i>
Sous Vide Chicken Breast 44	<i>chorizo, baby potato, fresh herbs, garden peas, romesco sauce</i>
Barkers Creek Pork Cutlet 42	<i>pomme puree, cherry apples, caper berry salsa</i>
Mushroom & Serrano Linguini 39	<i>white wine cream, sautéed field mushroom, rocket, crisp serrano, parsley, white truffle oil</i>
Primavera Risotto 37	<i>garden peas, edamame, rocket, Persian fetta, truffle oil</i>
Local Barramundi 43	<i>Provencale vegetables, extra virgin olive oil and lemon</i>

**SIDE DISHES 10**

Rocket, parmesan, walnut salad. Rosemary & sea salt fries, aioli. Truffled Pomme Puree. Broccolini & preserved lemon.

Artisan Bread Basket 13	<i>Pepe Saya cultured butter</i>
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DESSERT COURSE

Cucumber, Mint and Yoghurt Sorbet 19

*ginger nut crumbs, strawberries*

Warm Chocolate Fondant 22

*fresh berries, whipped cream*

Vanilla Bean Ice Cream 20

*Talisker whiskey salted caramel sauce, almond brittle, wafer rolls*

Cheese Board 30

*local cheese, house made fig paste, muscatels, crisp bread*

Affogato 17

*espresso, vanilla ice cream and liqueur*

Henschke Noble Gewurztraminer gls 19 btl 72

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COCKTAILS

NEGRONI	22	CUVEE ESPRESSO	25
<i>Campari, gin, sweet vermouth</i>		<i>vodka, Licor 43, Frangelico, fresh espresso</i>	
WHISKEY SOUR	22	COSMOPOLITAN	22
<i>Wild Turkey, lemon juice, egg whites, sugar</i>		<i>vodka, Cointreau, lime, cranberry juice</i>	
MARGARITA	22	OLD FASHIONED	22
<i>tequila, Cointreau and lime juice</i>		<i>Wild Turkey, old fashioned &amp; whiskey aged bitters, sugar</i>	
FRENCH MARTINI	22	LONG ISLAND ICED TEA	22
<i>vodka, Chambord and pineapple juice</i>		<i>vodka, Cointreau, gin, tequila, Bacardi, cola, lemon</i>	
SO FRENCHY	29	PINA COLADA	22
<i>Moet &amp; Chandon Brut Imperial and Crème de Framboise</i>		<i>Bacardi rum, pineapple juice and coconut cream</i>	

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