

THE TROPIC.

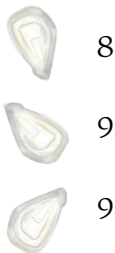
FOOD MENU





OYSTERS

- NATURAL (A)
Chardonnay vinegar mignonette
- KILPATRICK (A)
Bacon, worcestershire, balsamic
- MORNAY G (A)
Béchamel sauce
- GUAVA VINEGAR (A)
Finger lime, sumac



8
9
9
9

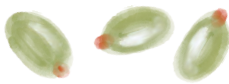
ON ICE

- KINGFISH CARPACCIO (A) 34
Coconut & lime dressing, mint oil
- MORETON BAY BUG (A) 44
Pear & yoghurt dressing
- TUNA CRUDO (A) 32
Chilli oil, sour cream, pepitas

COLD SEAFOOD PLATTER G (A) 195

Kingfish carpaccio, moreton bay bug,
chilled tiger prawns, yellowfin tuna,
taramasalata & salmon roe
freshly shucked oysters, puffed bread

SMALL PLATES



- PUFFED BREAD G 18
Spiced oil
- OLIVES 10
Marinated citrus, rosemary
- TARAMASALATA G (A) 25
Salmon roe, lemon zest
- ROAST PUMPKIN HUMMUS N 22
Hazelnut dukkah, mint
- BUFFALO CURD 24
Thyme oil, honey
- BURRATA 26
Confit cumquat, lemon thyme
- ANCHOVIES (pickled or salted) (i) 23
Chives, lemon zest
- SCALLOPS (3) (A) 38
Fennel purée, orange crumb
- BEEF CARPACCIO N 32
Anchovy cream, capers, pine nuts
- MEDITERRANEAN TOMATOES 19
Balsamic vinegar, thyme
- SWEET PEPPERS 21
Capers, lemon zest, parsley
- JAMON IBERICO (40g) 30
36 month aged spanish pork shoulder
- WAGYU BRESAOLA (40g) 26
Dry cured, citrus

CAVIAR

Served with crème fraîche & blinis G (i)

- KAVIARI BAERI (30g) 180
- KAVIARI OSCIETRA PRESTIGE (30/50g) 200/280
- KAVIARI BELUGA (30g) 380

Pair with Tropic Caviar Martini or Champagne pour for \$23

MAINS

- GOLDBAND SNAPPER (A) MP
Citrus dressing, fresh herbs
- GRILLED BARRAMUNDI (A) 48
Saffron velouté, stuffed piquillo
- OCEAN KING PRAWNS (A) 52
Orange, prawn bisque
- WAGYU FLANK MB 4+ (250g) 58
Beef jus, chives
- WAGYU STRIPLOIN MB 9+ (300g) 135
Mushroom butter, burnt herbs
- FREE RANGE ROASTED CHICKEN 46/78
Brown butter, chicken jus
- LAMB RUMP (500g) 86
Dijonaise, dill
- GRILLED EGGPLANT N 38
Ajo blanco, pomegranate

PASTAS

- PIPI CONCHIGLIE G (A) 54
White wine sauce, fresh herbs
- PRAWN MAFALDINE G (A) 58
Confit tomatoes, garlic, chilli
- BRAISED DUCK RAGU G 48
Red wine, mushrooms, olives, watercress
- RIGATONI ALLA ARRABBIATA G 42
Tomato, chilli, marjoram, oregano

SET MENU

Available for groups of 6 or more.
Enquire with our team.

CLASSIC \$95 PP
PREMIUM \$150 PP

STEAK FRITES (700G)

Sir Thomas rib fillet, grain fed black angus MB3+

175

LOBSTER FRITES (A)

Southern Rock lobster, garlic herb butter

MP



SIDES & SALADS

- ROASTED POTATOES 18
Garlic pepper cream, parmesan
- STEAMED GREENS G 21
Jerusalem artichoke purée, parsley
- CHARRED BROCCOLINI 19
Corn cream, black olives
- MIXED GREEN LEAVES 19
Chardonnay vinegar
- SALADE DE TOMATES 22
Cucumber, basil, mushroom
- TROPIC FRIES 18
Rosemary salt

DESSERTS

- LEMON MERINGUE SORBET G N 18
Almond & macadamia crumble, lemon curd
- CHOCOLATE SEMIFREDDO G N 19
Blackberry sauce, blueberries, chocolate crumb
- TIRAMISU G 20
Lady finger, coffee, mascarpone
- CREME BRULEE 18
Caramel cracking, vanilla bean
- APPLE CRUMBLE G N 19
French vanilla ice cream
- AFFOGATO 16
Espresso, vanilla bean ice cream

*1% Surcharge on all cards *10% Sunday wage loading
*15% Surcharge on Public Holidays *No split bills

*N - Contains nuts G - Contains gluten
*(A) - Australian (i) - Imported

