



Paperbark

Restaurant & Bar

menu

entrees

grilled turkish bread

12.9

w/ basil, tomato, spanish onion salsa, vanella buffalo feta & aged balsamic reduction

crocodile spring rolls - locally farmed

18.9

w/ mesculin, red onion, bean shoot & tomato salad, tom yum mayonnaise

chefs soup of the day

14.9

w/crispy fried onions, parsley crustini & truffle oil

gorgonzola, pear and brioche pizza

17.9

w/ rocket, hazelnut & prosciutto salad

crispy tempura king prawns

17.9

w/ cucumber, mint, basil, shredded coconut, chilli, cashew nut sambal, lime & palm sugar dipping sauce

crab stack

21.9

w/spanner crab meat, baby cress & red onion salad, crustacean vinaigrette, bowen mango & avocado salsa

slow roasted shredded pork salad

18.9

w/ green chilli, tomato, beans, thai basil, shallots, green paw paw, bowen mango, peanut salad & crisp anchovy

five spice duck pancakes

20.9

w/ green paw paw, bean shoot, chilli, scallion, cucumber & cashew salad, hoi sin dressing & turmeric oil

chilli dusted calamari

17.9

w/ tomato, crouton, parsley, onion, citrus salad, roasted garlic & smoked paprika aioli



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mains

- Portuguese king prawn curry** 33.9
w/ local king prawns, lemongrass scented rice,
steamed bok choy, pappadams & paw paw relish
- crispy skin péri péri chicken** 33.9
w/ toucan salad, garlic sauté kipflers & citrus jus
- dukkah crusted local barramundi** 33.9
w/ champ mash, asparagus, champagne beurre blanc
& salmon caviar
- seared lamb cutlets** 35.9
w/ moroccan inspired cous cous, madeira jus, wild rocket,
prune & eggplant relish
- grilled tableland red claw** 35.9
w/ mild pernod, garlic & linguine, julienne snow peas,
champagne beurre blanc & bush tomato jam
- Australian outback taster** 36.9
kangaroo steak w/ juniper jus
crocodile spring rolls w/ spicy plum sauce
wild barramundi w/ lemon myrtle sauce
honey roasted sweet potato & rocket
- char grilled beef eye fillet** 36.9
w/ green onion mash, steamed snow peas, red wine jus,
red pepper jam sabayon & garlic aioli
- morton bay bug spaghettini** 31.9
w/ spanish chorizo, garlic, semi dried tomato,
red onion, parsley, rocket & lemon
- saffron risotto** 29.9
w/ baby peas, roast red pepper, spinach, tomato, bocconcini
& shaved grana padano



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sides

8ea

french fries w/garlic aioli

stir fry baby bok choy w/ soy & ginger dressing

tomato, feta, rocket, spanish onion, black olive salad

petite caesar salad w/ anchovy dressing

honey roasted sweet potato

special menu

for an unforgettable experience... why not try these dishes, locally sourced produce, requiring 24 hours notice please.

rock lobster

89

w/ mornay sauce, crispy steamed snow peas & roasted garlic skordilla

chilli mud crab

49

w/ shallots, chilli, ginger, oyster sauce, steamed rice & asian greens

whole crispy baby barramundi

39

w/ coconut rice, asian greens, chef's tamarind, tomato & chilli sauce

glossary

vanella cheese local cairns cheese makers specialising in Italian cheeses

sambal we have used Sri Lankan & Malaysian style mix of sambal base products which are utilised to provide a fragrant spiced mix of crushed flavours

toucan salad a rough mix of tomatoes, parsley, onion & crispy croutons

champ mash mashed potato with butter & milk mixed with green shallots, Irish in origin

grana padano cheese similar to parmesan or parmigiano reggiano

skordilla Greek style paste with garlic, olive oil & potato as its main ingredients