

GOMA RESTAURANT

GOMA Restaurant's philosophy is to deliver a dining experience as contemporary and creative as the artwork which surrounds it.

Like the best artists, our menu strives to tell stories. With a focus on local ingredients, we work with growers and suppliers to source produce at its peak, profile new ingredients and rediscover forgotten ones.

The Gallery aims to minimise its environmental impact by using sustainable, organic and biodynamic ingredients where possible.

Your purchase supports QAGOMA.



2018 National Good Food Guide



2018 Australian Gourmet Traveller

GOMA RESTAURANT

TASTING MENU

Five course tasting menu I with wine pairings
With optional cheese course

110 | 150
125 | 175

Nine course tasting menu I with wine pairings

140 | 200

Moreton Bay bug, Cape gooseberry, sand crab, citrus

Hervey bay scallop, radish, grape, nashi

Gulf squid, black rice, bamboo, guanciale

Cape York barramundi, salsify, coastal greens, mustard

Celeries, Comté, pine mushroom, prune

Milly Hill lamb, artichoke, cavolo nero, parsley

Goat milk, quince, bay, lovage

Guava, fig, honey, mascarpone

Feijoa, apples, salted oats, sorrel

Tasting menus are to be experienced by the whole table. Please advise of any dietary requirements.

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ENTREE

Moreton Bay bug, Cape gooseberry, sand crab, citrus	29
Gulf squid, black rice, bamboo, guanciale	29
Melaleuca quail, date, green olive, chestnut	34
Hervey bay scallop, radish, grape, nashi	32

MAIN

Milly Hill lamb, artichoke, cavolo nero, parsley	41
Ranger Valley beef, turnip, bitter leaves, soubise	42
Cape York barramundi, salsify, coastal greens, mustard	44
Maremma wild-raised duck, persimmon, cauliflower, cumquat	42
Celeries, Comté, pine mushroom, prune	39

SIDE

Haricot verts, garlic emulsion	10
Mixed leaf salad, chardonnay vinaigrette	10
Smoked pomme puree	10

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CHEESE

Goat milk, quince, bay, lovage 21

DESSERT

Feijoa, apple, salted oats, sorrel 19

Custard apple, green tea, chocolate, pistachio 19

Guava, fig, honey, mascarpone 19

Cultured cream, strawberry, brioche 19

DESSERT WINES

75 mL

Yalumba FSW8B Botrytis Viognier, Wrattenbully, South Australia 2015 12

Bream Creek Late Picked Schönburger, Bream Creek, Tasmania 2013 12

Ballandean Estate Late Harvest Sylvaner, Ballandean, Queensland 2014 14

Barambah Wines Rack Dried Semillon, Moffatdale, Queensland 2012 16

Dutschke Sun-Dried Shiraz, Barossa Valley, South Australia N.V. 17