

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.



2017 Brisbane Times Good Food Guide



2017 Australian Gourmet Traveller

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TASTING MENU

Five course tasting menu | With wine pairings

110 | 150

Nine course tasting menu | With wine pairings

140 | 200

Fish + chips

Coral reef

Brassica, capra, smoked honey

Billabong

Mutton in the nightshade

After the eucalypt fire

Testun al barolo, cabernet sauvignon

Whisky frosé

Wattleseed custard

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

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ENTREE

Haloumi + corn	26
Coral reef - fish, scallop, cauliflower, finger lime, oyster mushroom	28
Suckling pig, chestnut, Davidson plum, blood and fodder	28
Billabong - eel, watercress, onions, sorrel, beef	28
After the eucalypt fire - emu, beetroot, rosella, eucalyptus	29

MAIN

Brassica, capra, smoked honey	39
Murray cod, leek, quandong, river mint, damper	41
The sky is falling - chicken, avocado, macadamia, figs, sprouts, herbs	42
Mutton in the nightshade - mutton, eggplant, tomato, potato	42
Wagyu, avocado, onion, sandalwood nut, grape	47

SIDE

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

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CHEESE

Testun al barolo, cabernet sauvignon 21

DESSERT

Wattleseed custard 19

Macadamia, coffee, anise myrtle, burnt meringue 19

Five apples, almond, rosemary 19

Whisky frosé - Bruichladdich, rosé, strawberry gum 19