

# 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   With wine pairings	110   150
With optional cheese course	125   175
Nine course tasting menu   With wine pairings	140   200

*Pumpkin soup*

*Scallop, kohlrabi, melon, buttermilk*

Bay lobster, macadamia, riberry, finger lime

*Brassica, capra, smoked honey*

*Spring lamb, leek, yoghurt*

Duck, pear, hibiscus, Davidson plum

Il Lupo, pear, thyme

Whisky frosé - Bruichladdich, rosé, strawberry gum

*Wattleseed custard*

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

# GOMA RESTAURANT

## ENTREE

Pumpkin soup	26
Scallop, kohlrabi, melon, buttermilk	32
Bay lobster, macadamia, riberry, finger lime	34
Suckling pig, pecan, grape, lichen	29
After the eucalypt fire - emu, beetroot, rosella, eucalyptus	29

## MAIN

Brassica, capra, smoked honey	39
Murray cod, quandong, river mint, damper	41
Duck, pear, hibiscus, Davidson plum	42
Spring lamb, leek, yoghurt	44
Wagyu, ale, mushrooms	47

## SIDE

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

# GOMA RESTAURANT

## CHEESE

Il Lupo, pear, thyme 21

## DESSERT

Wattleseed custard 19

Carrot, molasses, ricotta, chardonnay 19

Cultured cream, strawberry, fennel, milk 19

Whisky frosé - Bruichladdich, rosé, strawberry gum 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