

GOMA RESTAURANT

GOMA Restaurant's philosophy is to deliver a dining experience as insightful and evocative as the artwork which surrounds it. Our menu strives to tell stories from our region, both familiar and surprising.

With a focus on local ingredients, we work with local growers and suppliers to source produce at its peak, profile new ingredients and rediscover forgotten ones.

As our menu moves with the seasons, some dishes may have changed by the time of your visit.

Please contact the restaurant directly for our current menu.

Your purchase supports QAGOMA.



2019 National Good Food Guide

GOMA RESTAURANT

TASTING MENUS

Seven course tasting menu | with wine pairings 140 | 200

Five course tasting menu | with wine pairings 110 | 150

Reef fish, radish, cashew, mirin

Hervey bay scallop, coconut, salami, curry

Whitsunday Islands Spanish mackerel, mussel, smoked onion, oyster cream

Noosa Earth mushroom, celeriac, raw milk fontina, prune

AACo wagyu, wasabi, leek, koshu

Bee one third honey, white peach, honeycomb, rosemary

Banana, caramel, chocolate, pistachio

Tasting menus are to be experienced by the whole table.

Please advise of any dietary requirements.

Wine pairings are poured at a tasting size of 75ml per course

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ENTREE

Reef fish, radish, cashew, mirin	32
Olmecca tomato, sourdough, saffron, curd	27
Fremantle octopus, Borrowdale pork, shiitake, XO	32
Hervey bay scallop, coconut, salami, curry	32

MAIN

AACo wagyu, wasabi, leek, koshu	48
Whitsunday Islands Spanish mackerel, mussel, smoked onion, oyster cream	44
9Dorf Farms chicken, black rice, black vinegar, black garlic	42
Noosa Earth mushroom, celeriac, raw milk fontina, prune	39

SIDE

Beans, soy butter emulsion, nori	10
Cos salad, palm sugar vinaigrette	10
Duck fat kipflers, rosemary, garlic	10

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DESSERT

Blood orange, polenta, bitters, cream cheese	19
Banana, caramel, chocolate, pistachio	19
Bee one third honey, white peach, honeycomb, rosemary	19
Camel cheesecake, Manuka honey, pear, elderflower	19

DESSERT WINES

75 mL

Yalumba FSW8B Botrytis Viognier, Wrattenbully, South Australia	2015	12
Bream Creek Late Picked Schönburger, Bream Creek, Tasmania	2013	12
Barambah Wines Rack Dried Semillon, Moffatdale, Queensland	2012	16
Dutschke Sun-Dried Shiraz, Barossa Valley, South Australia	N.V.	17
Ballandean Estate Late Harvest Viognier, Ballandean, Queensland	2016	12