

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

*Haloumi, snapper, pistachio*

*Coral reef*

*Brassica, capra, smoked honey*

Billabong

*Mutton in the nightshade*

After the eucalypt fire

Il Lupo, pear, thyme

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

Pumpkin soup	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, ale, mushrooms	47

## SIDE

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

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## CHEESE

Il Lupo, pear, thyme 21

## DESSERT

Wattleseed custard 19

The carrot field - carrot, molasses, ricotta, chardonnay 19

Five apples, almond, rosemary 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