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| Rosemary sourdough, cultured miso & honey butter | 05 |
| Oyster, soured cream, smoked herring roe, spring onion | 05 |
| XO sweetbreads, salt & vinegar crispy rice | 14 |
| Borrowdale free range pork, sticky date hoisin glaze, whipped tofu | 18 |
| Charred sugarloaf cabbage, ajo blanco, smoked Gouda | 16 |
| Mooloolaba king prawn, sticky rice, kimchi jam, smoked onion allemande | 26 |
| Fraser Isle spanner crab, crispy potato, horseradish, cured egg yolk | 27 |
| Hay-smoked celeriac, PX prune, aged comté, preserved winter truffle | 27 |
| Suckling lamb breast, caramelised goats yoghurt, boquerones, black garlic | 35 |
| Line-caught fish, merguez, jerusalem artichoke, pickled mustard seeds | 36 |
| AACo wagyu, foie gras, fino sherry, malted onion | 44 |
| Iceberg, palm sugar, crispy shallot | 10 |
| 'Tiramisu' ice cream, cocoa nib, pecan | 14 |
| Whipped Summer Land camel cheesecake, sour raspberry, honey, elderflower | 19 |
| Coconut rice ice cream, BBQ pineapple, liquorice, muscovado | 19 |
| Chef's menu to share | 65pp |

GOMA RESTAURANT

All dietaries can be accommodated. Please inform your waiter of any allergies.