

- A CELEBRATION OF PACIFIC -

**Northern Queensland barramundi, green tomato pickle, native dukkah soil,
damper toast - 18**

Iconic barramundi is farmed sustainably in the coastal waters of North Queensland. This tapastry dish compliments native bush tucker flavors which are mostly sourced from Cairns

2017 Penny's Hill Sauvignon Blanc, Adelaide Hills, South Australia 12 / 16 / 48

Chicken Tonkatsu

Japanese crumbed chicken, spiced emulsion, cucumber salad - 17

Pullman King George Square chefs created this Asian inspired discovery using the influential cultures of their kitchen

NV Dal Zotto Puncino Prosecco, King Valley, Victoria 13 / 50

**Lakes Entrance Victorian sand crab fritters, spiced red lentil fritters, chipotle
salad, green yogurt - 18**

This tasty dish is inspired by cultures of the world matched with local sand crab. Designed by Pullman Melbourne Albert Park

2016 In Dreams Chardonnay, Yarra Valley, Victoria 14 / 18 / 54

Rangers Valley beef tartare, smoked egg yolk, tapioca wafers - 17

This Rangers Valley beef is amazing paired with soft & creamy smoked yolks; an almost traditional tartare. An adventurous creation from Pullman Sydney airport

2016 Rockbore Grenache Rose, McLaren Vale, South Australia 13 / 17 / 50

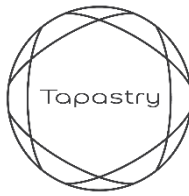
Bloody Cucumber - 19

This cocktail influenced by Pullman Melbourne Park showcases Mt Uncle, our local small gin distiller, matched with cucumber & elderflower. Perfect kicking back into spring

"Tapastry, a celebration of Pacific ingredients & unique flavour pairings."

Available in all Pullman hotels & resorts in Australia & New Zealand

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- OUR DISCOVERIES -

**Tempura FNQ tiger prawns, ponzo, & Tableland finger lime dipping sauce,
Shichimi Tagarashi seasoning - 18**

Local fresh produce with a Japanese twist. Design by Matt Lonne
2015 Cullen Mangan Semillon, Margaret River, Western Australia 14 / 22 / 64

**Local waters yellow tail tuna ceviche, pickled daikon, sesame toast, wasabi aioli
- 17**

Inspired by our Torres Strait Neighbors. Designed by Matt Lonne
2014 Swings & Roundabouts Chardonnay, Margaret River, Western Australia
12 / 20 / 58

**Ash rubbed goat's cheese, toasted walnut praline, fresh Atherton fig, aged
vinocotto, crisp brioche - 18**

Mareeba volcanic goat's cheese & homemade brioche. Designed by Matt Lonne
2016 Pipers Brook Pinot Noir, Pipers Valley, Tasmania 15 / 25 / 74

Pulled beef short rib slider, crème fraiche, cornichons, pickled onion - 17

Our favorite... So tasty. Designed by Matt Lonne
2014 Rockbare shiraz, McLaren Vale, South Australia 13 / 22 / 64

Sharing tasting tapas platter - 55

Choose any 4 of the above tapas

"Tapastry, a celebration of Pacific ingredients & unique flavour pairings."

These dishes are exclusive to this hotel

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