

The Blue Door on 5th

Five Course Chef's Choice

Yellowfin Tuna

Calamari

Ipswich Suckling Pig

Lamb Shoulder

Smoked Pavlova

per person 88
matching beverages 44

Entrées

Line caught Southern Ocean Calamari	24
With Davidson's plum purée, cauliflower and bone marrow purée, Calamondin lime	
Bone Marrow and Beef Marmalade	21
With pickled spring vegetables and doughnut middles	
Ipswich Suckling Pig Shoulder	23
With Kale, betel leaves, Choko, apples, celery leaves and Kimchi crackling	
Ballina King Prawns	26
Cooked over charcoal with Bergamont beurre noisette and sorrel	
Organic purple sweet potato	19
With brussels sprout slaw, fried brussels sprouts leaves, fermented garlic, mustard, radish and green apple	
Yellowfin Tuna sashimi	22
With ponzu, leeks, heirloom cherry tomatoes and puffed rice	

All vegetables used are sourced locally and organically
and we use whole animals whenever possible

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Mains

Local line caught Snapper	35
With Bacalhau, organic peas, broad beans, asparagus, onions and lemon	
Line caught pan seared yellowfin Tuna	34
With heirloom carrots, crispy falafel crumbs, Tahini yoghurt, heirloom radish and zhoug	
Free Range Glass House Mountain Chicken	31
With pickled chili, Cudgen corn, ginger, shallots, puffed Nimbin brown rice and organic cabbage cooked 2 ways	
Slow Cooked Lamb Shoulder	35
With smoked organic garlic, Shroom Bros oyster mushrooms, heirloom cherry tomatoes and sweetbreads	
9+ Rangers Valley Wagyu Rump Cap	39
Cooked over charcoal with cauliflower 2 ways, parmesan crumbs, pickled mustard seeds, almonds and Davidson plum ketchup	
Organic Leeks and Pearl Barley	24
With Pearl Barley, caramelized organic leeks, onions, chives, parsley and garden basil	

Sides

Charred Young Broccoli	9
With caramelized onions, buttermilk, mustard and almonds	
Roasted Cauliflower	9
With buffalo whey, grains, curry leaves and lemon myrtle oil	
Brussels Sprouts	11
With toasted buckwheat, sunflower seeds, caramelized yoghurt, black tahini, chili and lemon myrtle	
Sweet Potato	9
Baby sweet potatoes roasted whole inside salt pastry with rosemary and garlic	

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Desserts

Smoked Vanilla Pavlova **\$16**

With Yuzu jelly, seasonal fruit, caramelised white chocolate, freeze dried mandarin, French meringue, smoked vanilla custard

Organic Cinnamon Doughnut **\$16**

With Brandy ice cream, milk chocolate mousse, white chocolate and hazelnut praline

Strawberry Linguine **\$13**

Sweet potato pasta, fresh organic strawberries, strawberry sauce and Macadamia nuts

Cheese plate **\$21**

Assorted local & international cheese, house made accompaniments

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