

The Blue Door on 5th

Five Course Chef's Choice

Yellowfin Tuna

Ballina King Prawns

Ipswich Suckling Pig

Lamb Shoulder

Smoked Pavlova

per person 88
matching beverages 44

Entrées

Bone Marrow and Beef Marmalade	21
Roasted Bone marrow with beef marmalade, pickled spring vegetables and Doughnut middles	
Ipswich Suckling Pig Shoulder	23
With Kale, betel leaves, Choko, apples, celery leaves, Kimchi crackling	
Ballina King Prawns	26
Cooked over charcoal with Bergamont beurre noisette and sorrel	
Beetroot and King Mushroom "Mille Feuille"	19
Organic beetroot and mushroom duxelle layered between crunchy king mushroom and Jerusalem artichokes	
Yellowfin Tuna sashimi	22
With ponzu, leeks, heirloom cherry tomatoes and puffed rice	
Moreton Bay Bug	18
Grille over charcoal with miso, smoked aubergines and macadamia nuts	

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

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Mains

Free Range Glass House Mountain Chicken	31
With pickled chili, Cudgen corn, ginger, shallots, puffed Nimbin brown rice and organic cabbage cooked 2 ways	
Line caught pan seared yellowfin Tuna	34
With heirloom carrots, crispy falafel crumbs, Tahini yogurt, heirloom radish and zhoug	
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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