

The Blue Door on 5th

Five Course Tasting Menu

Kingfish Sashimi

Pork Belly

Calamari

Lamb Shoulder

Smoked Pavlova

per person 88
matching beverages 44

Entrées

Moreton Bay Bug **25**

Cooked over charcoal with miso, macadamia nuts, bonito flakes and brayo

Line Caught Southern Ocean Calamari **24**

Charred grilled calamari with bone broth, cauliflower and bone marrow puree, bresaola, lemon myrtle and beach herbs

Organic Mighty Clarence Pork Belly **23**

With charcoal roasted red cabbage, miso roasted apples and pork jus

Organic Asparagus **18**

With oyster mushrooms, cured egg yolk and fermented garlic

Hiramasa Kingfish Sashimi **22**

With nectarines, Davidson plum, Freeman's Organic avocado & buttermilk puree and water cracker

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

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Mains

Nasturtium & Betel Leaf Wrapped Snapper 36

With hay-tamarind sweet & sour onions, charred organic baby cabbage, garden baby tomatoes, buttermilk-sea weed dressing, pickled shiitake and oyster mushrooms

Crispy skin line caught Snapper 34

With heirloom carrots, crispy falafel crumbs, Tahini, yoghurt, heirloom radish and zhoug

Free Range Glass House Mountain Chicken 32

With leek ash, fermented artichoke & buttermilk emulsion, nectarine, crispy skin, almonds and parmesan crumb

Slow Cooked Lamb Shoulder 35

With smoked organic garlic, Shroom Bros oyster mushrooms, heirloom cherry tomatoes and sweetbreads

Ranger Valley Wagyu Intercostal 39

Slow cooked for 10 hours and finished over charcoal with anise myrtle compressed cucumber, Natural Bridge radishes, celery, chili, confit egg yolk and red kelp

King Oyster Mushrooms 27

With organic pearl barley cooked in sea weed stock, sesame pressed carrots, compressed nectarine, organic purplette spring onions, pickled chili and lemon myrtle

Sides

Roasted Dutch Cream potatoes 9

With roasted garlic, herbs and lemon zest

Charred Cos Lettuce 8

With parmesan and roasted garlic whey, bonito flakes, shaved egg yolk and sunflower seeds

Brussels Sprouts 11

With toasted buckwheat, sunflower seeds, caramelized yoghurt, black tahini, chili and lemon myrtle

Sweet Potatoes 10

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 hazelnut praline ice cream, milk chocolate mousse, white chocolate and hazelnut praline	
Mix Spring Berries & Cream	14
With Jersey milk parfait, rye crumble and mint granita	

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