

The Blue Door on 5th

Five Course Tasting Menu

Kingfish Sashimi

King Oyster Mushrooms

Pork Belly

Lamb Shoulder

Smoked Pavlova

per person 88
matching beverages 44

Entrées

Moreton Bay Bug	market price
Cooked over charcoal with miso, macadamia nuts, bonito flakes and brayo	
Organic Mighty Clarence Pork Belly	23
With charcoal roasted red cabbage, miso roasted apples and pork jus	
Hiramasa Kingfish Sashimi	22
With nectarines, Davidson plum, Freeman's Organic avocado & buttermilk puree	
Pork and Prawn Porridge	24
Crispy organic pork belly with chargrilled Ballina King Prawns, Buckwheat and dashi "porridge", crispy prawn legs, finger lime and foraged beach herbs	
King Oyster Mushrooms	21
With organic pearl barley cooked in sea weed stock, sesame pressed carrots, compressed nectarine, organic purplette spring onions, pickled chili and lemon myrtle	

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

The Blue Door on 5th

Mains

- Nasturtium & Betel Leaf Wrapped Snapper** 36
With hay-tamarind sweet & sour onions, 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
- Roasted Carrots** 28
With crispy falafel crumbs, Tahini, yoghurt, heirloom radishes and carrots and zhoug

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

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

The Blue Door on 5th

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
- Mixed Summer Berries & Cream** **14**
With Jersey milk parfait, rye crumble and mint granita

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