



THE
GUNYAH
RESTAURANT
AT PAPERBARK CAMP

Entree

Smoked Duck w/ Muscatel Glaze, Sweet Potato Crisp & Micro Herb Salad	\$22
Szechuan Pepper & Salt Soft Shelled Crab w/ Green Papaya	\$20
½ Shelled Scallop w/ Wakame Seaweed & Salmon Pearls	\$20

Main

Confit of Chicken w/ Sweet Potato, Cous Cous, Fig Jam & Orange Balsamic Glaze	\$32
Lemon Crusted Fish of the Day on Black Sticky Rice, Okra & Yellow Curry	\$30

Lamb Rack w/ Rosemary Roast Pumpkin, Olive Mash, Broccoli & Eschallots Jus	\$32
Grain Fed Beef Fillet w/ Roast Truss Tomato, Smoked Cheddar Pudding, Carrot Espuma & Wilted Greens	\$29
Dessert	
Trio of House Ices	\$13
Rosewater panna Cotta w/ Pistachio Ice Cream, Turkish delight and Saffron Fairy Floss	\$13
Twice Cooked Peach w/ Blueberry Ice Cream	\$13
Paperbark Cheese Platter	\$18