

Thyme2 Restaurant

ENTREE

½ kilo Mooloolaba Prawns 40	<i>cocktail sauce and lemon</i>
Duck Bay Tasmanian Oysters 24/42	<i>natural or, Kilpatrick</i>
Prawn Cocktail 28	<i>Marie Rose, cos, lemon, dill</i>
Nduja Flat Bread 23	<i>salami "spread", ricotta, onion marmalade</i>
Chargrilled Fremantle Octopus 28	<i>sweet yellow peppers, cacciatore, smoked olive oil, lemon</i>
Smoked Salmon Bruschetta 26	<i>prawn, black caviar, caper berry, cream cheese, dill and lemon</i>
Purple Kumara & Labneh 22	<i>leatherwood honey, Japanese puffed sesame, chives</i>
Chef's Daily Soup 18	<i>crusty bread & butter</i>
Artisan Bread Basket 13	<i>Paysan Breton French cultured butter</i>

MAIN COURSE

Yellow Tail Snapper 45	<i>puttanesca salsa, salmon roe, lemon, rosemary fries</i>
Roast Sweet Potato Risotto 38	<i>tartufo pecorino, spinach, pine nuts, evoo</i>
Sicilian Rigatoni 44	<i>mussels, pork & fennel sausage, Napoli, capers, parsley</i>
Confit Duck Leg 46	<i>duck fat kipflers, peas, red witlof, star anise & juniper jus</i>
Grilled Lamb Backstrap 49	<i>king brown mushrooms, cavalo nero pesto, ashed goats cheese</i>
Slow Cooked Pork Belly 46	<i>pickled baby figs, apple compote, rainbow chard</i>

250gr Wagyu 5 Score Sirloin 58

Or

300gr Black Onyx Scotch Fillet 52

both served with - tempura onion rings, glazed mushrooms, red wine jus

S O F I T E L

BRISBANE CENTRAL

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SIDE DISHES

Green Leaves Salad 10 cucumber, herbs, French dressing	Steamed Broccolini 14 labneh, pistachios, evoo
Green Peas 12 smokey bacon, parsley, citrus	Pomme Puree 10
Rosemary Fries & Aioli 10	Truffle Parmesan Fries 12

DESSERT COURSE

Valrhona Milk Chocolate Mousse 22 <i>roasted pistachios, mandarin, berries</i>		
Toasted Banana "Bread" 22 <i>peanut butter ganache, banana gelato, caramel pearls</i>		
Vanilla Bean Ice Cream 20 <i>salted caramel sauce, almond brittle, wafer roll</i>		
Cheese Board 30 <i>local cheese, house made fig paste, muscatels, crisp bread</i>		
Maleny Food Co. with Biscuit Crumbs scoops – one 10 – two 15 – three 19 <i>Sorbet - raspberry, mango, blood orange</i> <i>Gelato – bacci, cherry ripe, fig & almond</i>		
Affogato 18 <i>espresso, vanilla ice cream and Frangelico</i>		
Henschke Noble Gewurztraminer	gls 19	btl 72

COCKTAILS

NEGRONI 22 <i>Campari, gin, sweet vermouth</i>	CUVEE ESPRESSO MARTINI 25 <i>vodka, Licor 43, Frangelico, fresh espresso</i>
WHISKEY SOUR 22 <i>Wild Turkey, lemon juice, egg whites, sugar</i>	SO FRENCHY 29 <i>Moet & Chandon Brut Imperial and Crème de Framboise</i>
MARGARITA 22 <i>tequila, Cointreau and lime juice</i>	OLD FASHIONED 22 <i>Wild Turkey, old fashioned & whiskey aged bitters, sugar</i>
FRENCH MARTINI 22 <i>vodka, Chambord and pineapple juice</i>	LONG ISLAND ICED TEA 22 <i>vodka, Cointreau, gin, tequila, Bacardi, cola, lemon</i>
