



Committed to offering a unique and definitively Gold Coast dining experience, Carmody's contemporary menu encourages sustainability and support for local businesses by tapping into the organic agriculture industry. Carmody's is renowned for its quality steak dishes and to take your dining experience to the next level the restaurant has sourced high-quality Certified Organic beef, lamb and pork cuts to supplement the Wagyu & Kobe beef on offer. Celebrating the very best in locally sourced & Organic produce is the ethos behind the Carmody's dining experience.

FigTree Organic Farms, "Wilton Park" is located on the Clarence River floodplain and produces Australia's finest Certified Organic purebred Hereford cattle. Ethically raised without chemical, hormone or grain supplements this is the way nature intended beef to taste.

Prime Rib fillet Certified Organic grass fed 14 – 16 months of age. 300 g

Angus cattle are bred on **Paul Graham's Organic Farm** and raised in a low stress environment where artificial growth hormones and antibiotics are unheard of. Paul Graham can best be described as a real character of the Queensland Cattle Industry and is a third generation cattle farmer from Killarney in south east Queensland. The farmer's holistic goal is 'to produce quality food ethically and in a manner that has minimal impact and stress on our animals, the community and the environment.

The award winning **Mallows Organic Lamb** in Stanthorpe produces milk fed lambs renowned for their superior flavour and tenderness. Totally free from chemicals and preservatives this Certified Organic lamb stands out from all others.

Lamb Rack Certified Organic grass fed 250g

Sunforest Organic Farm in Byron Bay grows Certified Organic Berkshire pigs that are allowed to wander through the natural escarpment foraging in the dense scrub as they would in the wild. The natural flavours are enhanced with the supplementary feeding of locally grown macadamia nuts producing uniquely flavoured extremely tender pork.

Pork Belly Certified Organic 260g

gf = Gluten free, *v* = Vegetarian, *gfr* = Gluten free on request



3 COURSE SET MENU

	<i>Members</i>	<i>Guests</i>
<i>One selection from each course</i>	58.9	60.9

Entrée

Chorizo, water chestnut & pork shoulder lumpia w' ginger nuoc cham

Beetroot & white balsamic cured ocean trout, yuzu aioli, shaved fennel, sumac, Persian fetta (*gf*)

Glazed chicken wings w' toasted rice crust, black vinegar, sesame & lime, sriracha ranch (*gf*)

Main

Beef filet mignon wrapped in apple wood bacon w' truffle mash & balsamic field mushroom (*gf*)

Tempero baiano spiced salmon w' carrot & coconut puree, nori sweet corn fritter, smoked yoghurt (*gf*)

Organic Chicken breast, fig, ricotta & pistachio stuffing, kipfler potato, chorizo & leek soubise (*gf*)

Dessert

Apple & Cranberry Crumble

Spiced apple & cranberries with apple cider toffee, pepita & clove shortbread streusel, green apple sorbet (*gf*)

White Chocolate & Green Tea

Matcha & white chocolate panna cotta w' yuzu curd, black sesame, coconut sorbet, crispy kataifi (*gf*)



BREAD

	<i>Members</i>	<i>Guests</i>
Carmody's bread board with a trio of house made dips	12.9	14.9
Caramelised onion & cheddar loaf w' whipped butter & smoked sea salt	11.9	13.9



OYSTERS

Natural (gf)		
Half dozen	20.9	22.9
Dozen	35.5	37.5
Kilpatrick w' maple mesquite (gf)		
Half dozen	22.9	24.9
Dozen	36.9	38.9
Mornay w' crab and molten red cheddar		
Half dozen	24.9	26.9
Dozen	38.9	40.9
Mixed Plate		
Dozen	36.9	38.9
18 oysters	46.9	48.9



TO START

Truffled cheddar stuffed crumbed baby peppers w' pickled jalapeno jam (<i>v</i>)	12.9	14.9
Heirloom cauliflower bhaji, vadouvan, preserved lemon, yoghurt (<i>gf</i>)	15.5	17.5
Sticky lamb ribs w' sumac & tamarind treacle, smoked peanuts (<i>gf</i>)	18.9	20.9
Chorizo, water chestnut & pork shoulder lumpia w' ginger nuoc cham	16.5	18.5
Coxinha croquettes w' pulled chicken, cream cheese, sweet corn, piquillo pepper remoulade	15.5	17.5
Beetroot & white balsamic cured ocean trout, yuzu, shaved fennel, sumac, Persian fetta (<i>gf</i>)	17.5	19.5
Chia seed + togarashi dusted squid on sambal aioli w' edamame (<i>gf</i>)	15.5	17.5
Seared scallops, smoked sweet corn puree, candied bacon, dukkah pangrattato, pickled samphire (<i>gf</i>)	20.5	22.5
Glazed chicken wings w' toasted rice crust, black vinegar, sesame & lime, sriracha ranch (<i>gf</i>)	14.5	16.5



SHARING

	<i>Members</i>	<i>Guests</i>
Entrée Grazing Plate - Chia seed + togarashi dusted squid, Sticky lamb ribs, Truffled cheddar baby peppers & Crispy soft shell crab on brioche w' red dragon aioli <i>(gfr)</i>	42.5	44.5
Duo of karaage king prawn & braised pork belly w' compressed watermelon, pickled rind, nam jim & Thai basil <i>(gfr)</i>	26.5	28.5
DIY crispy duck pancakes w' orange & tamarind dressing, hoi sin ketchup, pickled cucumber, peanut powder	34.5	36.5
Steamed Bao Tacos <i>(Choose any combination of 4)</i>	32.5	34.5
Braised beef brisket, black beans, truffle chipotle crema		
Szechuan spiced soft shell crab, lemongrass ponzu, kewpie slaw		
Organic pork belly, Bánh mì pickle, sriracha mayo		
Panko crumbed avocado, charred corn, kimchi pickle		



MAINS

Tempero baiano spiced salmon w' carrot & coconut puree, nori sweet corn fritter, smoked yoghurt <i>(gf)</i>	35.9	37.9
Organic Chicken breast, fig, ricotta & pistachio stuffing, kipfler potato, chorizo & leek soubise <i>(gfr)</i>	34.5	36.5
Sauteed local prawns w' crab & chilli labneh ravioli, speck, baby spinach & preserved lemon gremolata <i>(gfr)</i>	36.9	38.9
Potato gnocchi, wild mushrooms, brown sage butter, beetroot reduction, walnuts, smoked burrata <i>(v, gf)</i>	29.9	31.9
Fish of the day <i>Your host will advise you of today's selection (gfr)</i>	36.5	38.5
Twice roasted duck, fennel lacquer, parsnip puree, broccolini, pomegranate & star anise jus <i>(gfr)</i>	37.5	39.5
Certified Organic Byron Bay pork belly, black fig, bourbon & five spice, bok choy, maple butternut puree 260g <i>(gfr)</i>	38.9	40.9
Certified Organic Lamb Rack, pepita dukkah, orange glazed baby carrots, saffron labneh, vincotto 250g <i>(gfr)</i>	42.5	44.5



CHEESE

	<i>Members</i>	<i>Guests</i>
Selection of artisan cheeses, candied walnuts, quince paste and wafers <i>(gfr)</i>		
Three cheeses	20.9	22.9
One cheese	12.9	14.9



DESSERTS

Apple & Cranberry Crumble Spiced apple & cranberries with apple cider toffee, pepita & clove shortbread streusel, green apple sorbe <i>(gfr)</i>	11.9	13.9
Banoffee Brûlée Vanilla bean & espresso crema catalana w' caramelised banana, dulce de luche, peanut butter cup & pretzel ice-cream <i>(gfr)</i>	11.9	13.9
Sticky Date Medjool date & macadamia pudding w' fig syrup, funnel cake, maple walnut ice-cream	11.9	13.9
White Chocolate & Green Tea Matcha & white chocolate panna cotta w' yuzu curd, black sesame, coconut sorbet, crispy kataifi <i>(gfr)</i>	11.9	13.9
Campfire S'mores Toasted marshmallow, stout & dark chocolate lava cake, nutella cremeux, cherry smoke, hazelnut gelato <i>(gfr)</i>	11.9	13.9



DESSERT TASTING PLATE

Chef's selection of sweet creations, <i>perfect for 2-3 people (gfr)</i>	26.5	28.5
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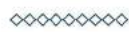
Affogato Carmody's style Vanilla bean ice cream with a shot of Bun organic espresso, churro and your choice of Frangelico, Kahlua, Baileys or Cointreau <i>(gfr)</i>	14.9	16.9
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One bill per table



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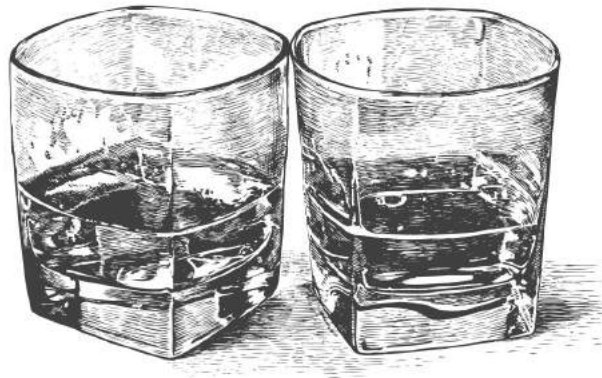


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COFFEE, TEA & PORT

	<i>Members</i>	<i>Guests</i>
Coffee and truffle		
Bun Byron Bay certified organic espresso		
Flat white, cappuccino, latte, short black, macchiato, piccolo, mochacino	6	7
Organic Tea		
English Breakfast, Early grey, Chamomile, Green, Masala Chai	6	7
Liqueur Coffee	12.9	14.9
Ports		
Penfolds Club port - 60ml	5	4
Grant Burge Tawny port	5.5	4.5
Hanwood	6	5
Brown Brothers reserve	6	5
Grandfather port	12.9	11.9
Cellar No. 8 muscat	6.5	5.5
Para Grand port (10-Year-Old)	7.9	6.9
Valdespino Pedro Ximenez	8.5	7.5