

Mietta's "Top 100 Australian Restaurants" TTNQ Tourism Awards – Hall of Fame
RCQ restaurant awards – best modern Australian 2006, best tourism 2007
Caterer of the year – 2004 – 2005 – 2006 – 2007 – 2009 - 2011
ACF – restaurant of the year – 2008, 2013, 2022
Queensland Tourism Awards 2016 – Gold Winner

New Years Eve 2023

3 course \$119 pp

Wattle seed Damper – native spiced dukka and olive oil

Entree

Twice cooked pork belly – Davidson plum jam, celeriac, apple and finger lime remoulade

Ricotta gnocchi – tablelands mushrooms, truffle cream, salsa verde, pecorino

Smoked Salmon – roast beetroot, feta, cherry tomato and herb salad – sunrise lime dressing

Sashimi plate – fresh fish, ponzu, wakami and karkalla

Main course

Saddle tail snapper – paw paw, dessert lime, coconut and chilli salsa – vermicelli fritter

Pork Chop, pepper berry Vietnamese style marinade – potato salad, apple, orange and fennel

Beef Tenderloin – Sweet potato dauphinoise, pea puree – wattle seed and vanilla sauce

Chicken breast – prosciutto wrapped, pocketed with bocconcini – smoked tomato and avocado salsa

Dessert

Wattle seed pavlova – Davidson plum sorbet, macadamia biscotti

Lemon myrtle and macadamia tart – lemon aspen sorbet

Deconstructed riberry banoffee pie – macadamia crumb, dulce de leche, smoked Iridium rum, caramelised banana and banana gelato