

7 Course Degustation Menu

Brisbane Valley Quail, black truffle brulee, chestnut, mushroom gel

Veuve D'Argent Blanc de Blancs / Arras Blanc de Blanc
110 mls

Soup

Hickory Smoked Salmon, beets and cucumber

Alkoomi Chardonnay / Neudorf Rosies Block Albarino
110mls

Sorbet

Venison, smoked yoghurt, kale, pickled carrots, sesame seed tuille

Fire Gully Cabernet Merlot / Alain Jaume Les Champauvins
110mls

Seared sirloin, 72hr brisket, fried bearnaise, edamame, onion fluid gel, black garlic

Langmeil Prime Cut Shiraz / Celtic Maeve Shiraz
110mls

Honey Semi freddo, fried rice pudding, apple, milk jam

Domaine De Coyeaux Muscat
45 mls

*120 pp / 165 pp with standard wine paring
Or 205 pp with premium wines
Tasting Menu must be for whole table.*

Surcharge applies for cards and public holidays.
Please advise of any allergies

All our meals are created in house. We source most of our products from local suppliers.

These are: Brisbane Valley Quail, Watercress Creek Olives, Aussie Game Meats, Naughty Little Kids Stenby, Restaurant Garden, The Boonah Beekeeper.

Tasters

Watercress Creek marinated olives.

Duck liver pate w lavosh

Mushroom Cappuccino with truffle oil

Tomato, basil, goats 'milk stenby bruschetta.

All 14

Entrée

Pacific Oysters Natural (4)

Hickory Smoked Salmon, beets and cucumber

Brisbane Valley Quail, black truffle brulee, chestnut, mushroom gel

House made linguini, seared scallops, crab meat, garlic, chilli, olive oil

Native pepper berry and lemon myrtle Kangaroo tartare, croutons, gribiche

Butternut pumpkin risotto, stenby goats cheese, seeds, oil

All 25

Surcharge applies for cards and public holidays.
Please advise of any allergies

Mains

Venison, smoked yoghurt, kale, pickled carrots, sesame seed tuille

Seared sirloin, 72hr brisket, fried bearnaise, edamame, onion fluid gel, black garlic

Duck breast, herbed spaetzle, corn, vanilla gastrique

Barramundi, braised fennel, endive, potato rösti, tomato beurre blanc

“Cottage” Pork belly, wild rice, Asian greens, coconut palm sugar glaze, chilli gel

Rolled rabbit, mushrooms, serrano, spinach and chickpeas, eggplant, pistachio dukka

All 48

Smoked Wagyu Rump for 2

With crispy fried onions, kipfler potatoes, baby veg,
sweet pepper relish and cracked pepper jus

Whole baked fish of the day for 2

With preserved lemon, baby capers, steamed greens,
Grilled polenta and Lemon butter sauce

96

Sides

Roasted Baby Potatoes with lavender honey mustard dressing

Seasonal Greens with toasted macadamia nut butter

Insalata Caprese

All 13

Surcharge applies for cards and public holidays.
Please advise of any allergies

Desserts

Persimmon jam gnocchi, burnt butter ice cream, candied orange

“Monte Carlo” Vanilla panna cotta, coconut macaron, Raspberry sphere

Chocolate tart, crème fraiche and ginger sorbet, anglaise

Honey Semi freddo, fried rice pudding, apple, milk jam

All 18

Selection of Australian and international cheeses with homemade fruit paste, port-soaked fruits, and crisp breads

20

Affogato	14	With Liqueur	20
Irish Coffee (Whisky, Coffee, Cream, Syrup)	20		

BYO Cakes will be charged \$10 pp

Dessert wine/port

Penfolds Grandfather Port	(45ml)	22	
St Agnes XO Brandy	(45ml)	22	
Domaine De Coyeaux Muscat		18	70
Yalumba Antique Muscat		18	70
Royal Tokaji Late Harvest		18	70

Tea & Coffee All 5 Mug 7
Extras – Soy, Lactose Free \$1, Syrups \$1.50

Abrisca Coffee

Short Black, Long Black, Cappuccino, Flat White, Latté, Macchiato
Hot Chocolate (White or Dark), Piccolo, Chai Latte.

Tranquil T from Ceylon, Sri Lanka And Abrisca Teas

Ipswich Breakfast, Earl Grey, Chai Leaf, Green, Chamomile, Wild Berry Fruit, Peach, Peppermint, Lemongrass & Ginger, Pomegranate, Orange Pekoe, Christmas Tea

Surcharge applies for cards and public holidays.
Please advise of any allergies