

## ***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 Champavins***  
***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***

## ***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***

## ***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***

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

***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

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