

SIGNATURE SHARE PLATE (FOR 2 PEOPLE)

\$79

Macadamia and feta crusted barramundi, native lime butter sauce GF
 Lemon pepper calamari, aioli, chili, dill GF
 Crispy pork belly, feta, lemon juice, minted peas, coriander, olive oil GF
 Chicken breast, filo pastry, brie, mustard cream sauce
 Rocket, pear, parmesan, lemon juice, olive oil GF V
 Hand cut chips, aioli V

SHARE PLATES (RECOMMEND 2 – 3 PLATES PER PERSON)

SEA

Lemon pepper calamari, aioli, chili, dill GF \$14
 Hot smoked salmon, watercress, avocado, lemon vinaigrette, ciabatta \$16
 Whiting, lemon and caper butter, blistered cherry tomatoes GF \$17
 Macadamia and feta crusted barramundi, native lime butter sauce GF \$18

LAND

Sliders (2): ground beef, tomato, cheddar cheese, tomato relish, leaves \$15
 Duck spring rolls, sweet chili and coriander dipping sauce \$16
 Crispy pork belly, feta, lemon juice, minted peas, coriander, olive oil GF \$17
 Chicken breast, filo pastry, brie, mustard cream sauce \$17
 Braised beef rib, potato, mushroom ragout, roasted baby onions GF \$18

VEGETARIAN

Pumpkin and spinach arancini, Napoli sauce, parmesan V \$15
 Grilled haloumi, honey roasted onions, pear, walnuts GF V \$16
 Potato gnocchi, mushroom ragout, fresh peas, parmesan, truffle oil V \$15

GARDEN

Garlic ciabatta V \$ 9
 BBQ Corn with chili mayo and parmesan GF V \$ 9
 Local pumpkin, pancetta, toasted pumpkin seeds, fig vinegar V \$13
 Rocket, pear, parmesan, lemon juice, olive oil GF V \$13
 Tomato, mozzarella, basil, white balsamic GF V \$13
 Hand cut chips, aioli V \$12

MAINS

Mustard and rosemary crusted lamb rack, red wine jus and choose one item from Garden GF \$36
 Char grilled 250g eye fillet, potato rosti, mushroom sauce and choose one item from Garden GF \$35
 Parmesan and panko crusted chicken breast with sage butter and choose one item from Garden \$32

KIDS

Gnocchi, bolognese, parmesan \$11
 Chicken lolly pop, chips and tomato sauce GF \$ 9
 Sliders (1): ground beef, tomato, cheddar cheese, tomato sauce, leaves \$10

Tourism and agriculture are the Scenic Rim's two leading industries and we would like to thank our local farmers for their consistently high standard of seasonal ingredients, service and collaboration.

The following suppliers deserve special mention:-

Dale 'The Spud Man' Mahony, www.youngfarmers.co, www.rathlogangrove.com.au, www.crayfishtraders.com.au, www.facebook.com/AmtsFruitMarket,
www.scenicrimorganics.com.au, www.gibbbros.com.au, www.scenicrimlives.com.au



DESSERTS

Brulee duo, vanilla bean, pistachio and honey GF \$15

Apple and rhubarb filled cannoli, almond praline \$15

Sugared cinnamon doughnuts, salted caramel dipping sauce \$15

Layered chocolate trifle, vanilla bean cream, chocolate cigar GF \$15

Affogato, vanilla bean ice cream, wattle toffee liqueur GF \$15

TAMBORINE DISTILLERY TASTING BOARD \$18

WATTLE TOFFEE LIQUEUR

CHOC MINT LIQUEUR

BUTTER CARAMEL LIQUEUR

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The following suppliers deserve special mention in their contribution to our Desserts and Drinks:-

www.tamborinemountaindistillery.com, www.witchesfalls.com.au/

www.facebook.com/pages/Beard-Brau-Brewing-Company