



ENTREE

<i>HAM HOCK TERRINE</i> With Onion Jam, Dijon Mustard & Toasted Baguette <i>Drink with: Merlot or Semillon</i>	\$15
<i>ROASTED BEETROOT SALAD</i> Goats Cheese, Apple Balsamic & Dukkah <i>Drink with: Pinot Noir or Shiraz</i>	\$18
<i>SWEET CORN SOUP</i> Hervey Bay Scallops & Paprika Oil <i>Drink with: Chardonnay or Riesling</i>	\$18
<i>BANYARD QUAIL</i> With Dried Olives & Mustard Braised Pear <i>Drink with: Pinot Noir or Merlot</i>	\$21
<i>MOOLOOLABA PRAWNS</i> Squid Ink Penne Pasta & Shellfish Bisque <i>Drink with: Sauvignon Blanc or Pinot Gris</i>	\$21
<i>HOUSE CURED TASMANIAN SALMON</i> Beetroot Jam, Herbed Crème Fraiche & Cress <i>Drink with: Sauvignon Blanc or Riesling</i>	\$21



MAIN

<i>MARKET FRESH FISH</i>	\$35
Served with Watercress Cream & Lemon Risotto <i>Drink with: Sauvignon Blanc or Riesling</i>	
<i>GOORALIE FARM FREE RANGE PORK</i>	\$34
Slow Braised Belly, with Roasted Root Vegetables, Stanthorpe Peaches & Baby Spinach <i>Drink with: Chardonnay or Merlot</i>	
<i>CHICKEN</i>	\$33
Organic Chicken Breast with Kipflers, Pancetta & Smoked Mushrooms <i>Drink with: Pinot Noir or Cabernet Sauvignon</i>	
<i>DUCK</i>	\$34
Roasted Breast, with Pearl Barley & Cherry Madeira Sauce <i>Drink with: Pinot Noir or Grenache</i>	
<i>NEW ENGLAND LAMB RACK</i>	\$37
Braised Shoulder, Semolina Gnocchi, Pea Veloute, Smoked Tomato Relish <i>Drink with: Cabernet Sauvignon or Shiraz</i>	
<i>BEEF</i>	
Roasted Beets, Potato Gratin, Caramelised Garlic & Jus <i>Drink with: Shiraz or Cabernet Sauvignon</i>	
Rump (350g)	\$35
Sirloin (300g)	\$38
Eye Fillet (300g)	\$38

Our beef is grass fed & grown on the Darling Downs

SIDES - \$6.50

Roasted Root Vegetables

Steamed Greens

Roasted Kipflers with Garlic



DESSERT

Cherry & Almond Tartlet
\$9.50

Sommelier recommends: Corte dei Giusti, IL Santo Liqueur, Prato, ITALY

By the Glass (60mL): \$7

Cardamom Crème Brulee
\$9.50

Sommelier recommends: d'Arenberg 07 Stump Jump Botrytis Chardonnay, McLaren Vale, SA

By the Glass (60mL): \$7

Dark Belgian Chocolate Tart
\$9.50

Sommelier recommends: Deen de Bortoli 2007 Vat 5 Botrytis Semillon, Riverina, NSW

By the Glass (60mL): \$7

Cheese Plate
\$14.50 per person

Sommelier recommends: de Bortoli Show Liqueur Muscat, Riverina, NSW

By the Glass (60mL) : \$7