

GIRRAWEEEN — country — INN



Your hosts Doug and Shelley

We use fresh and local ingredients, collaborate with local producers, suppliers and services. We are at the heart of the Granite Belt food bowl and want to share our passions for quality food and produce from our region with you. Our beef and pork are organic, free range local produce. We acknowledge the commitment the following businesses have with us to ensure we feature high quality local produce and wines, including but not limited to Boss Meats, Possum Lane Farm Vegetables, Cottonvale Sam's Fruit and Vegetables, Deano's Springwater Smoked Trout, Terroir, Just Reds, Ballandean Estate, Pyramid Road, Symphony Hill, Girraween and Twisted Gum Wineries. We cook with the rhythm of the seasons producing food that delights rather than impresses.

Christmas Buffet Lunch Menu 12.30pm arrival 1pm start (indicative menu)

Price \$170per person. Kids 4-12 years old \$55 includes ice cream to finish. Kids 3 and under eat free

Canape on arrival

Springwater Smoked Trout Tart, Bush Lemon, Dill, horseradish, red onion, shallots, capers, sour cream, pearls

Entrees

Coffin Bay Oysters, natural, salmon caviar
Coffin Bay Oysters Jalapeño cheese, spinach,
Coffin Bay Oysters Kilpatrick

Prawn Cocktail, avocado, smoked salmon, cocktail sauce

Peanut, Coconut, Caramel, Lime, Chilli Jam, Poached Chicken Salad, Tempura Prawns, roasted capsicum, spring onions, roasted peanuts

Peking Duck Spring Rolls, hoisin sauce

Christmas Main Fare

From the Smoker:

Crackling Pork Shoulder, lemon, thyme, garlic, pomegranate red currant sauce, bush apple jam

Beef Brisket, dry spice, bourbon smoky barbecue sauce

Mediterranean Chicken Wings, yoghurt raita

Glazed Leg Ham, marmalade, orange, Dijon mustard

Cauliflower Bake, three cheese sauce

Caramelised Pumpkin, golden syrup, cinnamon, nutmeg, all spice

Crisp Roast Potatoes

Braised thyme, rosemary leeks, broccolini, snowpeas, beans, roasted nuts, cranberries

European apple, fennel & almond slaw, parsley, parmesan

Vegetarian/Vegan

Potato, Pea, Parmesan Croquettes, jalapeno cheese fondue, tomato kasundi

Vegetable Spring Roll, chilli sauce (Vegan)

Veganwurst German Sausage

*Baked Whole Local Mushroom, zucchini ribbons, garlic, thyme, rosemary, roasted capsicum, braised leeks, parsley, haloumi, truffle oil

Cauliflower Bake, three cheese sauce

Caramelised Pumpkin, golden syrup, cinnamon, nutmeg, all spice

Crisp Roast Potatoes

Braised thyme, rosemary leeks, broccolini, snowpeas, beans, roasted nuts, cranberries

European apple, fennel & cabbage slaw, parsley, parmesan

Dessert

Vanilla Bean Pannacotta, brandy snap, chantilly cream, fresh berries

Date, Butterscotch Pudding, Brandied Butterscotch sauce (GF, Dairy free, Vegan)