



Your hosts Doug and Shelley

**Dinner** \$77 for 3 courses, \$66 for 2 courses, \$50 for 1 course. Public welcome. Bookings essential by 4.30pm. Please advise how many courses and your choices by 4.30pm. Special Occasion Menu dinner, 5 Courses available with 24 hour advance notice. All meals served with local seasonal vegetables  
\*Vegetarian and Vegan Meals available with advance notice. (on page 2)

### **Spring Menu 2023 (indicative may vary according to seasonal produce available)**

#### **Tuesday and Friday Menu**

##### **Entrée**

*Fresh Smoked Trout, Dill Dip, horseradish, red onion, shallots, capers, sour cream, crisp toasts*

##### **Smoking Hot from the Offset Smoker (GF)**

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

##### **Dessert**

*Apple Crumble, roasted, wild rosella infused with native strawberry bush sauce, crème brulee praline, ice cream*

#### **Wednesday and Saturday Menu**

##### **Entrée**

*French Pissaladiere, white anchovy, olives, capers, caramelized onions, puff pastry tart, petite salad (GF)*

##### **Smoking Hot from the Offset Smoker**

*Beef Brisket, dry spice, bourbon smokey barbecue sauce*

##### **Dessert**

*Belgium Chocolate Pudding (GF), Raspberry White Chocolate Ice cream, hazelnut praline, local Angeleno plum pomegranate coulis*

#### **Monday and Thursday Menu**

##### **Entrée**

*Peking Duck Spring Rolls, petite Asian salad, Hoisin Sauce*

##### **Main Course**

*Atlantic Salmon, leeks, garlic, dill, thyme, lemon, broccolini, peas, parmesan risotto (GF)*

##### **Dessert**

*Sticky Date Pudding (GF), butterscotch sauce, sticky date spiced caramel ice cream (GF)*

#### **Sunday Menu**

##### **Entrée**

*Sichuan, pepper prawn salad, cucumber ribbons, wakame, hongarebushi flakes. shoyu sesame seeds*

##### **Main Course**

*Smoked Greek Chicken, lemon, yoghurt, herbs, cucumber raita*

##### **Dessert**

*Cranberry, White Chocolate Plum Pudding, Raspberry White Chocolate Ice cream (GF available)*



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, Tenterfield Meats, Possum Lane Farm Vegetables, 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.

**For groups over 4 people, we will serve food on sharing platters**

### **Alternative Menu for Vegetarian Vegan Guests**

#### **Entrée**

Parmesan, Pea Potato Croquettes, hollandaise sauce

#### **Main Course**

Baked Whole Local Mushroom, zucchini ribbons, garlic, thyme, rosemary,, braised leeks, parsley, haloumi

#### **Dessert**

Cranberry, White Chocolate Plum Pudding, Raspberry White Chocolate Ice cream (GF available)

**We also have a variety of vegetarian and vegan soups and pastas, please email/call us for the options**

### **Kids Meals \$25**

Chicken Nuggets, chips

Lasagne, chips

Or Kids size of main course

Dessert variety of ice creams on a stick

Award winning Peanut Butter, chocolate gelato

