



Your hosts Doug and Shelley

Dinner \$77 for 3 courses, \$66 for 2 courses, \$50 for 1 course. Public welcome. Bookings and menu choices essential by 4.30pm. Sharing Plates. 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

Local Quince Apple Crumble, 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 Hazelnut Pudding, Ferrero Rocher Crumb (GF), Raspberry White Chocolate Ice cream, local Angeleno plum pomegranate coulis

Monday and Thursday Menu

Entrée

Semolina, Nduja, Smoked Garlic Croquette,, three cheese, parsley, garlic aioli, petite salad

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, garlic pepper prawn salad, cucumber Asian salad, 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

