

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 Tenterfield 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. Our menu on the web site is indicative only, of what will be served. Our menu will reflect both the season and local availability of produce. We will either serve share platters of food to graze on, or we will have a banquet if we are busy. The share platters and banquet are equivalent to 3 courses.

Christmas in July Menu. Sharing Platters 6.30pm (indicative menu) available Saturday evenings and additional nights by group bookings. Price \$99 per person. Kids 5-12 years old \$25 includes ice cream to finish. Kids 4 and under eat free. Bookings 24 hours in advance.

Entrees

Petite Pumpkin Soup, cream, nutmeg

Coffin Bay Oysters, natural, red wine vinaigrette, balsamic pearls

Prawn Cocktail, Springwater Smoked Trout Tart, Bush Lemon, Dill, horseradish, red onion, shallots, capers, sour cream, avocado, pearls, cocktail 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 smokey barbecue sauce

Mediterranean Chicken, yoghurt raita

Cauliflower Bake, hollandaise, salsa verde

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

Mash Potatoes

Braised thyme, rosemary leeks, broccolini, snow peas, beans, roasted nuts, cranberries

Vegetarian/Vegan

Entrees

Petite Pumpkin Soup, nutmeg

Three Cheese Arancini, salsa verde aioli

Vegetable Spring Roll, chilli sauce (Vegan)

Christmas Main Fare

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

Cauliflower Bake, hollandaise, spinach, chard, herb pesto

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

Crisp Roast Potatoes

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

Dessert

Lemon Curd Mascarpone Meringue, pistachio praline, fresh mint, vanilla figs, tea tree honey ice cream

Date, Butterscotch Plum Pudding, butterscotch sauce

Traditional Plum Pudding Crème Anglaise, crème brulee ice cream

Both plum Puddings can be (GF), dairy free, vegan by request only