



Your hosts Doug and Shelley

Dinner \$88 for 3 courses, \$77 for 2 courses, \$55 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)

Autumn Menu 2024 (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 Coffee Pudding, Toblerone Crumb (GF), Baileys Irish Cream Chocolate Ice Cream

Monday and Thursday Menu

Entrée

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

Main Course

Smoked Trout, Peas, Butter Bean Pie, fennel, celeriac, dill, creamy mash, preserved lemon pangrattato

Dessert

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

Sunday Menu

Entrée

Sichuan, garlic pepper prawns, cucumber Asian salad, wakame, bonito flakes, shoyu sesame seeds

Main Course

Peanut Satay Chicken Curry, broccolini, peas, white rice

Dessert

Lemon Curd Mascarpone Meringue, petite mojito, vanilla figs, tea tree local honey ice cream



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

Butterbean, Vegetable Vol Au Vent

Main Course

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

Dessert

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

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

Hamburger, chips

Or Kids size of main course

Dessert variety of ice creams on a stick

Award winning Peanut Butter, chocolate gelato

