



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)

### **Winter 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, bush apple jam*

##### **Dessert**

*Local Quince Apple Crumble, wild rosella infused with native strawberry bush sauce, crème brulee toffee ice cream*

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

##### **Entrée**

*Mooloolaba Spanner Crab Vol-Au-Vent, petite salad*

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

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

##### **Dessert**

*Belgium Chocolate Coffee Pudding (GF), Toblerone Crumb, 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, mash, preserved lemon pangrattato*

##### **Dessert**

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

#### **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, roasted macadamias, petite mojito, vanilla figs, tea tree 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 caramel toffee ice cream

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

**We have a kaleidoscope of local seasonal vegetables sourced from around the region served with every meal, whether the meal is meat or vegetarian. We try to make our farmers proud, by producing an array of vegetables, each one cooked and prepared differently, to enhance the flavour, texture and taste of each produce to make them "sing" and delight our vegetable lovers.**

#### **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

