

GIRRAWEEN — 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 Boss 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.

MERRY CHRISTMAS!

Christmas Lunch Menu (shared Plates) 12.30pm arrival 1pm start

Price \$170per person. Kids 4-12 years old \$55 includes ice cream to finish. Kids 3 and under eat free

Canape on arrival

Springwater Smoked Trout Tart, bush lemon spices, dill, horseradish, red onion, shallots, capers, sour cream, pearls

Entrees

Coffin Bay Oysters, natural, salmon caviar

Prawn Cocktail, avocado, flame roasted salmon, hongarebushi flakes. cocktail sauce

Peking Duck Spring Rolls, petite Asian salad, hoisin 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 smoky barbecue sauce

Mediterranean Chicken, yoghurt raita

Glazed Leg Ham, marmalade, orange, Dijon mustard

Cauliflower Bake, hollandaise

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

Crisp Roast Potatoes

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

European apple, fennel & almond slaw, parsley, parmesan

Vegetarian/Vegan

Yellow Split Pea Vegetable soup

Vegetable Spring Roll, petite Asian salad, chilli sauce (Vegan)

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

Cauliflower Bake, hollandaise

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

Crisp Roast Potatoes

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

European apple, fennel & cabbage slaw, parsley, parmesan

Dessert Buffet

Vanilla Bean Pannacotta, brandy snap, chantilly cream, fresh berries

Traditional Plum Pudding, toffee caramel sauce (GF, Dairy free, Vegan)

White Chocolate Cranberry Plum Pudding, Crème Anglaise