



Your hosts Doug and Shelley

Dinner \$99 for 3 courses, \$77 for 2 courses, \$55 for 1 course. Public welcome. Bookings and menu choices essential by 4.30pm. Sharing Plates. All main meals served with local seasonal vegetables. *Vegetarian and Vegan Meals (with advance notice) & Kids Menu, available. (on page 2). All meals can be GF please notify when booking. In the busy seasons, (winter and school holidays/long weekends), dinner menu's may be a set "Feed Me Menu", which feature more courses on sharing plates, but smaller portions for greater variety.

Autumn Menu 2025 (indicative may vary according to seasonal produce available)

Monday and Thursday Menu

Entrée

Blue Swimmer Crab, Apple Fennel Remoulade, Potato Roesti, dressed cucumber ribbons, dill

Main Course

Singapore Street Food- Chicken Satay Skewer, Chicken Crackle, Scorched Bok Choy, pappadams curry leaves, Asian peanut, cucumber finger lime salad

Weekly Cheese Selection

Cheese, Fruit, Paste, Biscuits

Tuesday and Friday Menu

Entrée

Fresh Smoked Trout, Dill tart, horseradish, red onion, shallots, capers, sour cream, petite salad

Smoking Hot from the Offset Smoker (GF)

Crackling Pork Shoulder, lemon, thyme, garlic, cranberry sauce, bush apple jam

Dessert

Local Apple Pie, Local Plum Compote, crème anglaise, vanilla ice cream

Wednesday and Saturday Menu

Entrée

Garlic Prawn, White Bean Velouté, Petite Vol-au-Vent, thyme, dill, preserved lemon pangrattato

Smoking Hot from the Offset Smoker

Beef Brisket, dry spice, bourbon smokey barbecue sauce

Dessert

Crème Brulee, Seasonal Fruits, Vanilla Bean Ice Cream

Sunday Menu

Entrée

Peking Duck Spring Rolls, smoked shoyu, petite salad

Main Course

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

Dessert

Frozen Lemon Curd Passionfruit Mascarpone, Profiteroles (GF), vanilla fig, toffee 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 passion for quality food and produce from our region with you. Our beef and pork are organic, free range local produce. We source coastal bugs from Morton Bay, prawns, crab from Mooloolaba and Smoked Trout from Guyra, NSW. 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, Symphony Hill, Twisted Gum Wineries. We cook with the rhythm of the seasons, food that delights, rather than impresses.

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Alternative Menu for Vegetarian Vegan Guests

Entrée

Butterbean, Herb Velouté, Vegetable Vol Au Vent, petite salad

Main Course

Baked Whole Local Mushroom, zucchini ribbons, garlic, thyme, rosemary, braised leeks, parsley, petite barrata, salsa verde

Dessert

Frozen Lemon Curd Passionfruit Mascarpone, Profiterole, vanilla fig, tea tree honey ice cream

Entrée

Assorted Seasonal Mushrooms, Potato Roesti, Apple Fennel Remoulade, Persian feta, dressed cucumber ribbons, dill

Main Course

Roasted Root Vegetables, Seasonal Vegetables, Potato Mash

Dessert

Local Apple Pie, Local Plum Compote, crème anglaise, vanilla ice cream

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

Kids Meals \$25

Chicken Nuggets, chips

Or Kids size of main course

Dessert variety of ice creams

