

THE RETREAT DINING ROOM

Sourdough & Rye Bread Australian lemon olive oil, balsamic glaze VG	12
Marinated Rainbow Olives Lemon zest, garlic, olive oil LG VG	8
ENTRÉE	
Scallop Ceviche Garlic, sumac, chili, lime & watermelon LG LD	23
Chestnut & Mushroom Soup Almond & truffle oil vG LG	19
Burrata	24
English spinach, roasted balsamic baby beetroot, shaved fennel LG V	
Charcuterie Platter for Two Selection of European style, cured meats, chorizo & chicken liver pate, rye & sourdough bread, cornichons, nuts & grapes	46
MAINS	
Confit Duck Duck leg, Sweet pea puree, roasted kipfler potatoes, Armagnac charred grapes LG LD	42
Pork Belly Honey & cumin pumpkin, apple, green beans LG	42
QLD Reef Fish Fillet Pan Fried with Sumac, lemon scented sweet potato, asparagus, plantain sauce LG	38
Kilcoy 100 day grain Fed Rib Eye 300g	44
Or QLD Eye Fillet Steak 200g Pommes Parisienne, sauteed mushrooms, broccolini, Granite Belt port wine reduction LG	39
O'Reilly's Lamb & Guinness Pie Braised lamb, Guinness, root vegetables, potatoes, puff pastry LD	36
Pearl Barley Risotto Smoked paprika, lemon oregano, fried onions, cherry tomatoes & shaved parmesan V	36
Green Beans shallot butter LG	12
Garden Salad lemon scented vinaigrette LG LD VG	12
Pomme Puree Parisienne LG V	12
Sautéed Local Baby Carrots almonds LG	12
Shoestring Fries garlic aïoli v	12