



TWO COURSE \$80 | THREE COURSE \$100

# Dining Room Menu

VG      V      LG      LD  
vegan    vegetarian    low gluten    low dairy

## Entree

**LG** Hokkaido Scallop | O'R 'Lona Gold' Sparkling, South Burnett, QLD  
**LD** Smoked gazpacho consommé, herb emulsion

**LD** Salmon Gravlox | O'R Organic White, Hunter Valley, NSW  
Beetroot vodka cure, baby beets, pickled fennel, radish, soda bread, soft herbs

Chicken Liver Parfait | O'R 'Vince' Verdelho, Canungra Valley, QLD  
Apple & hazelnut salad, soda bread, soft herbs

**LG** Burrata | O'R 'Platypus Play' Semi Sauvignon Blanc, Australia  
**V** Cherry tomato, vincotto, gremolata

Arancini | O'R 'Lona Blush' Rose, South Burnett, QLD  
Arancini of the day

## Mains

**LD** Crab Linguine | Frogmore Creek, Riesling, Cambridge TAS  
Blue swimmer crab, chilli, soft herbs

Beef Fillet | O'R 'Shane' Shiraz, McLaren Vale, SA  
Potato & leek croquet, sauteed forest mushrooms, red wine jus

**LG** Crispy Duck Breast | Black Cottage Pinot Noir, Marlborough, NZ  
**LD** Spiced sauerkraut, carrot puree, berry dust

Miso Butter Reef Fish | O'R 'Groom' Pinot Gris, Canungra Valley, QLD  
Master stock consommé, bok choy, sesame tuille, soft herbs

**LG** Beef Short Rib | O'R 'Mick' Nebbiolo, Granite Belt, QLD  
Crushed chat potatoes, capers, shallot, parsley, red wine jus

Roasted Eggplant | Hill Smith Estate, Chardonnay, Eden Valley, SA  
Chermoula, scented yoghurt, lentils

**LG** Roasted Eggplant | Hill Smith Estate, Chardonnay, Eden Valley, SA  
**V** Chermoula, scented yoghurt, lentils

## Signature Share Boards

A traditional way of dining - a great hearty meal after a long day outdoors.!

Slow Roasted Lamb Shoulder | O'R 'Bernard' Chambourcin, Canungra Valley, QLD  
Tzatziki, cucumber, red onion, cos lettuce, sliced tomato, tortillas

**LD** Master Stock Braised Pork Belly | O'R Organic Red, Hunter Valley, NSW  
Glass noodles, hoisin, lettuce cups, soft herbs



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## Desserts

### Chocolate Profiteroles

*Crepe patisserie, praline*

### Dark Chocolate Pot De Creme

*Dark Belgian chocolate set custard, orange infusion, Chantilly cream, strawberries*

### Pistachio Financier

*French almond cake, ground pistachios*

### Lemon Curd Tart

*Chantilly cream*

## Extra Side Dishes

LG VG	<b>Roasted Root Vegetables</b> <i>garlic, herbs</i>	12
LD LG VG	<b>Charred Greens</b> <i>ginger, chilli, soy</i>	12
LG V	<b>Carrots</b> <i>hummus, labneh</i>	12
LG V	<b>Baby Beets</b> <i>walnut, kale, goats cheese, radish</i>	12
V	<b>Chips</b> <i>garlic aioli</i>	12

Or any 2 side dishes for \$20