

# Dining Room Menu



TWO COURSE \$80 | THREE COURSE \$100

VG  
vegan

V  
vegetarian

LG  
low gluten

LD  
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*

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*

\*Wine Pairing Recommendations



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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