

Dining Room Menu

TWO COURSE \$70 | THREE COURSE \$90



Entree

LG LD	Hokkaido Scallop *O'R 'Lona Gold' Sparkling, South Burnett, QLD <i>Smoked gazpacho consommé, herb emulsion</i>
LD	Salmon Gravlax *O'R Organic White, Hunter Valley, NSW <i>Beetroot vodka cure, baby beets, pickled fennel, radish, soda bread, soft herbs</i>
	Chicken Liver Parfait *O'R 'Vince' Verdelho, Canungra Valley, QLD <i>Apple & hazelnut salad, soda bread, soft herbs</i>
LG V	Burrata *O'R 'Platypus Play' Semi Sauvignon Blanc, Australia <i>Cherry tomato, vincotto, gremolata</i>
	Arancini *O'R 'Lona Blush' Rose, South Burnett, QLD <i>Arancini of the day</i>

Mains

LD	Crab Linguine *Frogmore Creek, Riesling, Cambridge TAS <i>Blue swimmer crab, chilli, soft herbs</i>
	Beef Fillet *O'R 'Shane' Shiraz, McLaren Vale, SA <i>Potato & leek croquet, sauteed forest mushrooms, red wine jus</i>
LG LD	Crispy Duck Breast *Black Cottage Pinot Noir, Marlborough, NZ <i>Spiced sauerkraut, carrot puree, berry dust</i>
	Miso Butter Reef Fish *O'R 'Groom' Pinot Gris, Canungra Valley, QLD <i>Master stock consommé, bok choy, sesame tuille, soft herbs</i>
LG	Beef Short Rib *O'R 'Mick' Nebbiolo, Granite Belt, QLD <i>Crushed chat potatoes, capers, shallot, parsley, red wine jus</i>
LG V	Roasted Eggplant *Hill Smith Estate, Chardonnay, Eden Valley, SA <i>Chermoula, scented yoghurt, lentils</i>

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 <i>Tzatziki, cucumber, red onion, cos lettuce, sliced tomato, tortillas</i>
LD	Master Stock Braised Pork Belly *O'R Organic Red, Hunter Valley, NSW <i>Glass noodles, hoisin, lettuce cups, soft herbs</i>

Desserts

	Chocolate Profiteroles <i>Creme patisserie, praline</i>
	Dark Chocolate Pot De Creme <i>Dark Belgian chocolate set custard, orange infusion, Chantilly cream, strawberries</i>
	Pistachio Financier <i>French almond cake, ground pistachios</i>
	Lemon Curd Tart <i>Chantilly cream</i>
	Selection of Australian Cheese <i>Quince paste, dried fruits, nuts, water crackers</i>

Sides \$12 each

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

*Wine Pairing Recommendations