

# Dining Room Menu



**TWO COURSE \$70 | THREE COURSE \$90**

**Grilled Artisan Baked Sourdough Bread** | Butter & Sea Salt - Add \$8 **V**  
**Marinated Olives** | Lemon, Garlic & Herbs - Add \$8 **VG**

## Entree

**Salad of Bush Pepper rubbed Kangaroo Loin** **LG**  
Baby Spinach | Rocket Leaves | Fresh Sprouts | Cucumber |  
Chardonnay Vinaigrette

**Game Farm Duck Breast with Native Davidson Plum** **LG**  
Big Pete's Port Glaze | Fresh Raspberries | Celeriac |  
Edible Mountain Flowers

**Soup of the Day** **V**  
Made Fresh Daily with Grilled Rustic Sourdough Bread

**Macadamia & Wattle Seed Crusted Humpty Doo Barramundi**  
Sweet Potato | Native Munthari Salsa

**Old Blue Pumpkin & Saltbush Arancini** **V**  
Bush Tomato Choron Sauce

**Roasted Garlic Pizza Bread** **V**  
Garlic Butter | Mozzarella | Soft Herbs

## Mains

**Scallop & Black Tiger Prawn Papparadelle Pasta**  
Lemon Myrtle | Roasted Garlic | Baby Herbs | Fresh Chervil

**Prosciutto Wrapped Inglewood QLD Chicken Breast** **LG**  
(220g) Seasonal Veg | Saffron Velouté

**Barker's Creek, QLD Coddled Pork King Rib** **LG**  
Smoked Bacon | Thyme & Cider Braise | Local Baby Carrots

**Killarney QLD Grain fed Black Angus Beef Fillet** - Add \$5 **LG**  
(200g) Seasonal Veg | CVV Shiraz Jus

**Brisbane River Valley QLD Black Angus Scotch Fillet** - Add \$10 **LG**  
(400g) Seasonal Veg | Tawny Port Veal Jus

**Native River Mint Braised Lamb Rump** **LG**  
(300g) Salsa Verde | Local Honey Carrots | Pan Juices

## Traditional Favourites

**Hideaway Bay Tasmanian Atlantic Salmon** **LG**  
(200g) Seasonal Veg | Lemon Myrtle Beurre Blanc

**Casino, NSW, 500g Black Angus O'P Rib Fillet for Two** - Add \$15 per person **LG**  
Sweet Potato Wedges | CVV Shiraz Jus | Seasonal Veg

**Slow roasted Lamb Board for Two** - Add \$10 per person **LG**  
Adelaide Hills SA Lamb Cutlets | Goldfields VIC Braised Lamb Rump | Seasonal Veg | Salsa Verde

**Forest Mushroom Risotto** Parmesan | Rocket | Garlic | Thyme **V LG**

**Oven Roasted Zucchini** **V**  
Cherry Tomatoes | Chargrilled Eggplant | Beetroot Hummus | Feta Cheese | Soft Herbs

## Pizzas - Gluten Free Bases & Vegan Cheese Available on Request

**Margherita** Tomato | Buffalo Bocconcini | Basil **V**

**Marinated Chicken** Tomato | Mozzarella | Chicken | Artichoke | Mushrooms | Olives

**Four Cheese** Mozzarella | Parmesan | Blue | Provolone **V**

**Prosciutto** Byron Bay Buffalo Mozzarella | Rocket | Olive Oil

**Garlic Prawn** Cherry Tomato | Roast Capsicum

**Vego** Eggplant | Zucchini | Roast Peppers | Marinated Mushrooms | Herb Pesto **V**

**Carnivore** Bacon | Pepperoni | Chorizo | Barbeque | Mozzarella

**Garlic Potato** Mozzarella | Sliced Potato | Rosemary | Garlic **V**

**Pepperoni** Tomato | Mozzarella

## Dessert & Cheese

**Australian Cheese Plate** Quince Paste | Dried Fruits | Nuts | Grapes | Kurrajong & Water Crackers | **VG**  
Tamborine Mountain Blue Vein | Tasmanian Brie | King Island Matured Cheddar - Add \$5

**Green Mountain Campfire Affogato** Espresso | Choice of Baileys, Frangelico or Disaronno **V LG**

**Aniseed Myrtle Tart** Scenic Rim Camel Farm Native Finger Lime Gelato **V LG**

**Gianduja Chocolate Log** Hazelnut Profitterole | Chocolate Soil | Mixed Berries

**Tropical Eton Mess** Mango Sorbet | Malibu Coconut Cream | Passionfruit Gel **VGO LG**

**Passionfruit Lamington** Coconut | Chocolate Soil | Fresh Berries **VG**

## Extra Sides

+ **Local Sauteed Mushrooms** - Add \$10 **V**  
Garlic, Thyme

+ **Thick Potato Chips** - Add \$10 **VG**

+ **Mash Potatoes** - Add \$10 **V**

+ **Steamed Local Vegetables** - Add \$10 **V**  
Tossed in Butter

+ **Garden Salad** - Add \$10 **VG**  
Verjuice Vinaigrette Dressing

+ **Tomato & Bocconcini Salad** - Add \$15 **V**  
Basil, Rocket, Red Onion, Balsamic