

To Start

Soup of the day	10
Crusty bread baked with EV olive oil and sage with a selection of house made dips	8 14
Scallops Crumbed Hervey Bay Scallops, apple remoulade, green salad	20
Quail (<i>g.f.</i>) Chinese five spice Pittsworth quail, pears, asian leaves, Lirah ginger balsamic	22
Risotto (<i>g.f.</i>) Beetroot risotto, Meredith goats feta, thyme and rocket	17/27
Calamari Spiced with salt and szechuan pepper, rocket, roast capsicum and LiraH lemongrass white balsamic	16

Mains

Pork Paw paw chilli glazed cutlet of pork, corn and red capsicum salsa, chickpea pancake (<i>g.f.</i>)	29
Barramundi Cone Bay Barramundi, lemon herb crust, pea puree, wild watercress	34
Lamb Roasted backstrap of lamb, eggplant and spinach bake Morrocan cauliflower and green tomato pickle	38
Chicken Herb crusted chicken breast, semi-dried tomatoes, linguini, rocket and parmesan	29

From the Grill includes choice of condiment & 2 sides

Eye Fillet 200g

Tenderfield Beef, Tenterfield, pasture fed/ 30 day grain finished
Angus X Hereford

35

Rib Fillet 300g

John Dee Premium Warwick Pasture Fed,
Angus

40

T-Bone 400g

Nolans Private Selection Gympie

32

Salmon 200g

Huon Farm, Tasmanian salmon

36

Condiments

- *Ballandean Shiraz Sauce (g.f.)*
- *Mushroom Sauce*
- *Dianne Sauce*
- *Aioli (g.f.)*
- *Brass Monkey Blue butter (g.f.)*
- *BBQ Butter (g.f.)*
- *Mustard selection (g.f.)*
- *Pepper Sauce*

Sides (all vegetarian, all gluten free)

Chips	7
Buttery mash potatoes	7
Sauteed mushrooms	7
Stir-fried Symara organic greens	7
Steamed seasonal vegetables	7
Quinoa salad with roast pumpkin and apples	7
Green salad with vinaigrette	7
Tomato, avocado, red onion, rocket, cucumber, radish	7

Junior Menu

Linguini Bolognese	12.5
Country chicken Goujons, chips	12.5
Crumbed whiting bites, chips	12.5
Pizza – Ham, cheese, tomato & herbs	12.5
Movenpick Ice-cream Vanilla Dream Swiss Chocolate Strawberry Maple Walnut	6.5

Cheese Plate

Selection of cheese w/quince paste, pears and oat cakes	Single plate	15
	Sharing plate	25

Sweet Things

Afogato - coffee shot, vanilla ice-cream, biscotti	10
- with liqueur (frangelico, cointreau, kahlua, tia maria, baileys)	17
Vineyard Cottages Crème Brulee - scented with lavender, served with Severnbrae honey "mead-elines"	15
Vanilla roast pears, butterscotch jus roti, orange cardamom icecream, biscotti	15
Seasonal fruit & nut crumble, cinnamon anglaise	14
Blueberry cheesecake, strawberry coulis and orange ice-cream	16
Flourless chocolate cake, raspberry sorbet and chocolate sauce (g.f)	15

Drinks

Gusto coffee Cappuccino, Flat white, Long black, Short black	3.5
Café Latte, Decaf, Hot Chocolate	4.0
Leaf Teas - Twinings English Breakfast, Earl Grey, Daintree black	3.5
Herbal Teas – Peppermint, Chamomile, Green	3.5
Organic Apple & Ginger Juice	4.5
Juices Orange Juice, Grape Juice	4.5
Sodas Lemonade, Coke, Diet Coke, Lemon Lime & Bitters, Raspberry	3.5
Milk Shakes Caramel, Chocolate, Vanilla, Strawberry	4.5
Thick Shakes Caramel, Chocolate, Vanilla, Strawberry	5.5