

## FOR THE TABLE

Marinated, mixed local olives (LG)(V) \$11 **Artisan Baked Sourdough** with Pepe Saya butter (V) \$12 **Escabeche of Ruby Creek Mushrooms** \$12 with house ricotta

Matched with Sirromet NV Rosé Cuvée

Matched with 2015 Signature Collection Pinot Noir	\$12	Roasted cauliflower, fried brussel sprouts, red pepper puree, spiced pepitas and herb oil	\$26
Chardonnay Méthode Traditionelle Sparkling		Matched with 2023 granit Vermentino	
SMALL PLATES		Moreton Bay Bugs & Prawns Chilled prawns & bug, seasonal vegetable salsa, avocado, fennel & spiked cocktail sauce (LG)	* \$34
Burrata		Matched with 2023 Fine Pastel Rosé	
Vanella burrata, Nduja (spiced, spreadable pork sausage) roast peppers and crisp sage leaves Matched with 2023 granit Fiano	) \$26	Native Quail Native spice fried quail, caramelised onion & white bean purée, grape & cranberry salsa Matched with 2021 Le Sauvage Pinot Noir	\$30
Panzanella Tuscan bread salad, olives, heirloom tomato, red peppers and red wine vinaigrette Matched with 2019 granit Nebbiolo	\$ <b>25</b>	Calamari Asian fried squid, Vietnamese salad of pomelo, kaffir lime leaf, wombok and coconut-lime dressing Matched with 2023 Sirromet Sauvignon Blanc	\$28
Pork Belly Slow braised Asian pork belly, wakame salad, pork crackle Char Sui sauces Matched with Sirromet NV Rosé Cuvée	le & <b>\$28</b>	, , , I I	\$34 Main \$45

Cauliflower

Matched with 2017 Le Sauvage Chardonnay

## LARGE PLATES

## SIRROMET SIGNATURE SHARE DISHES

\$34

Market Fish Served with fennel and eschalot vinaigrette, red pepper puree and spiced pepitas (LG) Matched with 2019 Signature Collection Chardonnay  Seafood Linguini Seared prawns, crab and Queensland scallops, chilli, garlia and lemon tossed with linguini pasta Matched with 2023 Sirromet Verdelho	\$46 c \$42	Seafood Tower for 2 people BBQ Queensland King prawns, Moreton Bay Bugs, braised Tassie mussels, smoked salmon, Asian fried squid & pan seared market fish, all served with condiments, bread & fresh lemon (LG) Matched with 2019 Nadine Blanc de Blanc Méthode Traditionelle Sparkling  14 Hour Tuscan Roasted Lamb Shoulder for 2 people (appro Slow roasted lamb shoulder, black beans, mint and	
Roast Chicken Beer brined free range chicken, hazelnut dukkah, tahini mayo, lettuce, pickled radish and a chicken roasting jus Matched with 2023 Sirromet Pinot Grigio	\$36	Sirromet labna Matched with 2022 granit Lagrein	\$94
Chargrilled Queensland Beef (LG)		SIDES	
200gm Beef City Black tenderloin, 120 day grain fed, MSA, Darling Downs, Queensland Matched with 2019 Signature Collection Cabernets	\$46	Thick Cut Chips	¢10.50
300gm Thousand Guineas Shorthorn striploin, 150 day grain fed, MSA, Beef City, Queensland Matched with 2019 Signature Collection Shiraz Viognier	\$46	served with Sirromet Salt & aioli (V)(LG)  Steamed Greens seasonal greens with gremolata (V)  Salad	\$10.50 \$12
300gm 8-9+ marble score, 2GR full blood Wagyu rump, 120-150 days grain fed, Queensland Matched with 2019 The Edward Cabernet Shiraz	\$56	local farm salad leaves, cucumber ribbons, vine tomato and house dressing (VG)	\$10.50
Add jumbo BBQ king prawn Served with sourdough soubise, onion rings & red wine just	<b>\$8.50</b>	DESSERT	
KIDS MEALS		Caramelised apple tart, cranberry compote with candied hazelnuts  Matched with 2021 The Ivy Fortified Sweet Verdelho	\$16
Grilled chicken tenders & chips with tomato sauce	\$15	Raspberry and chocolate Nemesis, beetroot crumble and pomegranate gel  Matched with 2016 Signature Collection Sparkling Red	\$16
Pasta with Napolitana sauce & cheese	\$15	Buttermilk Panna cotta, Galliano mango, ginger snap & scorched almond	\$16
Kid's fish & chips with lemon & tomato sauce	\$15	Matched with 2019 Late Harvest Viognier  To Share Our selection of the best Farmhouse cheeses, grapes,	

quince paste and lavosh

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free