

# APPETISERS

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## QUEENSLAND AVOCADO BRUSCHETTA

Aussie twist on the Italian classic, ciabatta topped with smashed avocado salsa, strawberry gum jam and a spicy jalapeno chutney (V) 13.0

*A gewürztraminer would suit!*

## SPICED PUMPKIN & COCONUT SOUP

Roasted pumpkin, chilli and coconut soup, with mountain pepper spiced croutons (V) 14.0

*Delicious with a riesling!*

## DIMBULAH ZUCCHINI FLOWERS

Tempura Dimbulah zucchini flowers with Mungali Creek ricotta, chilli, mintbush & harissa aioli (V) (D) 15.0

*Perfect with sauvignon blanc!*

## OUTBACK CALAMARI

Bushsalt and mountain pepper dusted calamari with lemon myrtle citrus aioli 16.0

*Well matched with a pinot gris!*

## NATIVE ROASTED EGGPLANT

Slow roasted Lebanese eggplant with native herb vinaigrette & tomato kasundi

(D) (V) 16.0

*Earthy shiraz drinks well with this!*

## WONDAREE SPINACH SALAD

Wondaree macadamia, fetta, spinach, snow pea, orange segments & strawberry salad with basil dressing (V) 15.0

*Just right with a sparkling rosé!*



## DOUBLE DIPS

Oven-roasted pumpkin hummus & baba ganoush with ciabatta & focaccia (V) 15.0

*Delicious to share with an orange wine!*

# MAINS

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## PIRI PIRI QLD CHICKEN

Piri piri marinated Queensland free range chicken breast with sweet potato wedges, corn relish and jalapeno chutney 28.0

*We recommend pinot noir for this dish!*

## ROOT & STALK VEGETABLE GRATIN

Cauliflower, broccoli, almond & mountain pepper gratin with sweet potato, roasted almonds & charred asparagus (V) (G) 24.0

*Delicious with riesling!*

## HARTLEY'S SMOKED CROCODILE LINGUINI

Local lemon myrtle linguine with Hartley's smoked crocodile in cream & white wine sauce 28.0

*Well-matched with orange wine!*



## TABLELANDS LAMB FILLET

Succulent lamb fillet with vegetable quinoa salad, pickled beets, cumin pickled carrots, Davidson plum conserve & Tablelands jus 30.0

*Great with a cabernet or gamay!*



## TNQ CRUSTED BARRAMUNDI

Finger lime, Wondaree macadamia, coconut & parsley encrusted barramundi fish with mountain pepper & garlic mash & seasonal Tablelands greens (G) 28.0

*Sauvignon blanc works well with this dish!*

## BINGIL BAY RIB EYE

350 grams Bingil Bay beef aged rump rib eye grilled to your liking with roast garlic potato gratin & Tablelands greens (G) 39.0

*Perfect with a full-bodied shiraz!*

## WALKAMIN PORK

Twice cooked Walkamin pork belly with root vegetable puree & confit of apple (G) 28.0

*Try a glass of chardonnay with this!*

# DESSERTS



## RAINFOREST TOFFEE PEARS

Slow-poached Tableland pears glazed with Cairns rainforest honey-toffee with coconut & macadamia crumble & Lick's white choc & raspberry gelato

14.5

## DAINTREE WATTLE-MOCHA CHEESECAKE

Cashew, cocoa, Daintree wattleseed & coffee cheesecake with coconut, Mareeba dates & almonds (V) (G) 14.0

*Indulge yourself or share with a friend!*

### MEGA MINTY WAFFLE SUNDÆ

Lick's mint choc chip ice cream, salted caramel, fresh mint & toasted waffle pieces 18.00

### STRAWBERRY JAM DOUGHNUT SUNDÆ

Lick's strawberry ice cream, berry jelly, strawberries, jam-filled doughnut & whipped cream 18.0

*Treat yourself & complement your dessert with a prosecco or champagne!*

## TABLELANDS CHEESES

Choose up to 4 of Gallo Dairy's award winning cheeses served with mixed crackers & assorted fruits

*1 for 12.0 2 for 16.0 3 for 19 4 for 22.0*

### GALLOZOLA BLUE

Gold medal winner 2008 Brisbane cheese awards

### GALLO CAMEMBERT

Gold medal 2010 brisbane cheese awards

### CRACKED PEPPER TILSIT CHEDDAR

### MACADAMIA CHEDDAR

*Delicious with a something from our Stickies range!*

## COFFEE

LATTE | FLAT WHITE | CAPPUCCINO | LONG BLACK | MACCHIATO | ESPRESSO

*Reg 4.5 | Large 5.5*

## TEA

ENGLISH BREAKFAST | EARL GREY | PEPPERMINT | CHAMOMILE | GREEN

*Pot 4.5*



Chef Recomends

(V) Vegetarian (G) Gluten free (A) Contains Alcohol (D) Dairy Free (P) Contains Pork

Please inform your server of any food allergies, food intolerance, dietary or religious requirements that you or any of your party may have