

From The Paddock

TRUE NORTH BLACK ANGUS

True North Angus Beef starts with the finest cattle, raised on the rich pastures of Queensland's Darling Downs. Carefully grain finished and fully matured at 20-36 months.

Dedication to quality creates beef with outstanding tenderness, premium marbling and rich flavour's

OMUGI WAGYU

Japanese by name, Australian by nature.

Omugi wagyu beef is regarded as the highest grade and tastiest beef in the Australia.

The marbling of wagyu beef is the prime characteristic that contributes to its tenderness, juiciness and most importantly to its flavour.



HARVEST
RESTAURANT



HARVEST

Entrée

LAMB MEDALLION

Lamb fillet, fennel slaw, green pea, baby herbs, red wine glaze (gf, nf)

PUMPKIN AND RICOTTA RAVIOLO

Brioche, miso and lemon beurre noisette, ricotta cheese, wilted spinach, egg yolk (nf, v)

PRAWN BISQUE

King prawn, leek, kohlrabi, carrot, pine nut, parsley, herb oil (nf, p)

OYSTER TARTARE

Oyster mayo, passionfruit jelly, green apple, shallot, scallion, coconut-lime sauce, coriander oil

Main

CHICKEN BALLOTINE

Chicken thigh fillet wrapped in prosciutto, stuffed with spinach, potato disc, green beans, carrot gel, creamy mustard sauce (gf, nf)

BLACK ANGUS EYE FILLET

Black angus eye fillet 220g MBS3+, confit cherry tomato, beurre noisette pomme, caramelised shallot, carrot mosaic, Asian jus (gf, nf)

PORK BELLY

Braised pork belly, apple and sweet potato mash, pickled radish, charred grilled onion salsa, coriander, apple gel, tocino sauce (gf, nf, df)

VEGETABLE TERRINE

Grilled pumpkin, zucchini, eggplant, caramelised shallot, feta cheese, fried cauliflower florets, capsicum coulis, pine nut powder (gf, nf, df, v)



From The Grill

All grilled items are served with roasted tomato, grilled lemon, beetroot chutney, your choice of sauce and 1 complimentary side from the sides menu

Protein

BLACK ANGUS SCOTCH FILLET 300g Grass fed

BLACK ANGUS OP RIB 400g Grain fed

WAGYU EYE FILLET MBS5+ 220g Grain fed

WAGYU RUMP FILLET MBS4+ 300g Grain fed

Sauces

RED WINE JUS

MUSHROOM SAUCE

PEPPER SAUCE

BLUE CHEESE SAUCE

TRUFFLE BUTTER

Sides

GREEN BEANS AND ASPARAGUS

in seasoned butter (gf, v, nf)

ROCKET, PEAR, AND ROASTED WALNUT SALAD

with cherry tomato & lemon vinaigrette (gf, v, df)

SPICY MAPLE BABY CARROT

crispy chickpeas, mint, cucumber and yoghurt sauce (gf, v, nf)

ROASTED KIFPLER POTATOES

duck fat, thyme and sea salt flakes

(All sides are \$12 unless specified)

Dessert

STRAWBERRY CHEESECAKE

Strawberry coulis, mango caviar, chocolate sauce, strawberry dacquoise, pistachio crumble, dehydrated strawberry

CHOCOLATE CREMEUX

Tea ganache, milk tea sponge, mascarpone cream, tea fluid gel, chocolate crumble

APPLE MILLE-FUEILLE

Granny smith, puff pastry, apple sorbet, vanilla sauce, cinnamon cream

HARVEST CHEESE PLATE

Caramelised brioche, blue cheese, brie, cheddar, honeycomb, walnut, dried apricot and maple sauce

Menu Selection

Option 1

2 Course \$90 | 3 Course \$105

Entree + Main + Dessert

Option 2

2 Course \$99 | 3 Course \$119

Entree + Grill + Dessert

Please inform staff if you have any dietary preferences

gf - Gluten free | nf - Nut free | df - Dairy free | v - Vegetarian