



3 Course Set Dinner Menu

\$65 per person

Includes a welcome drink

Choice of

- Standard small tasting paddle
- Pot or schooner of your choice
- Glass of wine
- Soft drink

Choose one option from each course

Entree

Hearty Seafood Chowder - Prawns & Scallops in a Creamy White Wine Bisque served with Sourdough Toast (gfo)

Roasted Red Bell Pepper - Stuffed with Fresh Herbs and Wild Rice served on Wilted Greens with Sweet Chilli Garlic Emulsion (gf,df,v,vg)

Crispy Fried Sesame Crumbed Brie - with Cranberry Relish & Sourdough Toast (v)

Pulled Pork Parcel - Pulled Pork & Cider Apple Sauce served on Wilted Greens with Tomato and Capsicum Relish

Main

Sticky BBQ Pork Ribs - Marinated in our Lager & Smokey BBQ Sauce with chips and slaw (df)

Parmesan Crusted Skin-On Barramundi - with Crushed Potatoes, Buttered Greens & White Wine Garlic Cream Sauce (gf)

Char Grilled Vegetable and Haloumi Stack - Medley of Roasted Vegetables and Haloumi, Wilted Greens & Napoli (gf,dfo,v,vgo)

Osso Buco - Braised in our Irish Red Ale & Rich Tomato Jus with Colcannon and Buttered Greens (dfo)

Creamy Chicken, Bacon & Mushroom Penne Carbonara - with Baby Spinach, Shallots & Heirloom Cherry Tomatoes (gf,vo)

Dessert

Spiced Cider Poached Stanthorpe Papple - warm Vanilla Bean & Almond Custard (gf,df,v,vg)

Sticky Date and Ginger Pudding - Vanilla Ice Cream, Salted Butterscotch Sauce (gfo,v)

Decadent Chocolate & Peanut Butter Mousse - with Peanut Praline (v,gfo)

Stanthorpe Apple & Winter Berry Crumble - Medley of Winter Berries topped with a Crispy Baked Crumble, served with Ice-Cream (v)

Cheese Plate for One - Stanthorpe Cheese, Cranberry Relish, Walnuts & Crackers (v,gfo)

****Please let staff know of if you are coeliac or have any severe allergies****

gf - gluten free, gfo - gluten free option, df - dairy free, dfo - dairy free option, v - vegetarian, vo - vegetarian option, vg - vegan, vgo - vegan option