

# Dinner Menu

**\$50 PER PERSON - CHOOSE 2 COURSES**

**OR**

**\$65 PER PERSON - CHOOSE 3 COURSES**

## **ENTREE**

**Spent Grain Sourdough**- made with spent grain from the brewery, pumpkin, maple & chilli butter (v, vgo, dfo)

**House made Ravioli** - Beetroot and toasted walnut filling, local rocket pesto, Persian feta (v, vgo, dfo)

**Pea and Ham Soup** - with a pancetta crisp, house made bread (gfo, dfo)

**Seared Scallops** - spiced rum beurre blanc, blood orange pearls, local radish (gf)

**Tomato Tartare** - Slow roasted vine ripened tomatoes, paired with balsamic reduction, basil, parmesan, house made seed crackers (gf, dfo, v, vgo)

**GRANITE BELT**  
— BREWERY —

V=VEGETARIAN | VGO = VEGAN OPTION | GFO = GLUTEN FREE OPTION | DFO= DAIRY FREE OPTION

PLEASE ADVISE STAFF IF YOU ARE COELIAC OR HAVE SEVERE ALLERGIES

10% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS

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## MAINS

**Chargrilled Rump** - Red wine jus, cream potato and chive mash , local greens (gf, dfo)

**Chicken and Noodles** - Chicken breast with Thai style coconut curry broth, rice noodles. (gf,df)

**Sous Vide Venison Rump** - roast parsnip puree, creamy porcini mushroom sauce, local greens (gf)

**Lamb Shank Pie** - lamb shank, slow cooked with red wine, tomatoes, rosemary & garlic, crisp puff pastry, creamy mash

**Grilled Barramundi** - salsa verde risotto, blistered heirloom tomatoes, lemon (gf, df)

**Pork Loin** - grilled, roast onion jus, roasted pumpkin puree, pear and fennel (gf, df)

**Eggplant Dahl** - warmly spiced lentil and chickpea curry with local eggplant, tomato & onion raita, house made flatbread. (gfo, df, v, vgo)

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## DESSERT

**Crème Brulee** - classic vanilla, pistachio praline, strawberries  
(gf,v)

**Apple Doughnuts (3)** - Gluten free, cinnamon sugar, rhubarb &  
strawberry sauce,  
ice cream (gf,dfo,v, vgo)

**Cheese Plate** - featuring Stanthorpe cheese, house made fruit  
paste, walnuts, crackers (gfo, v)

**Sticky Date Pudding** - with ginger, salted butterscotch sauce,  
ice cream (v)

**Chocolate and Hazelnut Torte** - hazelnut meringue layered with  
chocolate ganache and vanilla bean cream (gf, v)

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