

Dinner Menu

\$50 PER PERSON - CHOOSE 2 COURSES

OR

\$68 PER PERSON - CHOOSE 3 COURSES

ENTREE

Spent Grain Sourdough - house-made with confit garlic, parmesan and herb butter (v, vgo, dfo)

Seared Scallops - carrot puree, chermoula, carrot and chilli pearls (gf, df)

Blue Cheese Panna Cotta - house-made seed crackers, apple and balsamic reduction, local apple and rocket (gf)

Roast Tomato Galette - free-form tart with heirloom tomatoes, feta and olive tapenade (vgo, gf, dfo, v)

Duck Spring Rolls - house-made spring rolls with confit duck and spiced plum sauce (df)

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

Dinner Menu

MAINS

Chargrilled Rump - with mash, red wine and pepper jus, local greens (gf)

Chicken Breast - parmesan crusted with polenta chips and peppronata (gf)

Pork Cutlet - sweet potato, spinach, Persian feta and pistachio with roasted grape and port reduction (gf, dfo)

Crispy Skin Barramundi - kimchi butter, pickled cucumber salad, sesame rice (gf, df)

Lamb Rogan Josh - aromatic Kashmir-style curry with basmati rice, Kachumber salad, mint chutney and house-made flatbread (gfo, dfo)

Pappardelle - house-made, tossed with butternut pumpkin, cherry tomatoes and fresh basil pesto, finished with parmesan and toasted pine nuts (v, vgo, dfo, gfo)

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DESSERT

Affogato - house-made vanilla & Kahlua icecream, served in a choc chip cookie cup with espresso shot on the side

Apple & Cinnamon Doughnuts (3) - apple cider caramel sauce and vanilla icecream (gf, dfo, v, vgo)

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

Crème Brûlée - classic vanilla custard with raspberries and toasted coconut tuille (v, gf)

Strawberry Meringue Tart - strawberry curd filled tart with a twist of citrus and torched swiss meringue

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Kids Menu

KIDS MENU

\$ 20 per child (up to 12 years old)
Choose a Drink, Main and Dessert

DRINK

Juice Box (Apple or Orange)
Soft Drink (Coke, Coke Zero, Fanta, Sprite, Solo)

MAIN

Chicken Tenders - served with salad, chips and sauce (gfo, df)
Ham and Pineapple Pizza (gfo - add 2)
Spaghetti Bolognese - house-made with parmesan (gfo, dfo)

DESSERT

Buried Treasure - chocolate icecream in a cone, treat in the bottom
Snake on a Log - ice cream, flake and a snake (gfo)

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