

# Dinner Menu

**\$52 PER PERSON — CHOOSE 2 COURSES**

**OR**

**\$68 PER PERSON — CHOOSE 3 COURSES**

## ENTRÉE

**Spent Grain Sourdough** — made in-house w/ maple and chilli butter  
(v, vgo, dfo)

**Seared Scallops** — miso burnt butter, pea purée, soy caviar (gf, df)

**Arancini** — roast pumpkin and herb, blistered cherry tomatoes, salsa verde, fresh grated parmesan (v, dfo, vgo, gfo)

**Grilled Quail** — spiced blackberry reduction, salad of Persian feta, toasted walnuts, and herbs (gf, dfo)

**Soup** — smokey tomato and white bean soup, fresh parsley, harissa oil  
(gfo, df, v, vgo)

**House-made Flatbread** — with Baba Ganoush made from local eggplant, dukkah, and herbs (v, vgo, gfo, dfo)

**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 Tenderloin Rump** — herb mash, local greens, creamy mushroom and port sauce (gf)

**Pork Belly** — cauliflower and coconut purée, pineapple and szechuan pickle, charred bok choy, crackle crumb (gf, df)

**Chicken Roulade** — prosciutto, smoked corn purée, pan jus, local greens (gf)

**Barramundi** — macadamia and citrus crust, tomatoes, leeks, white beans, fried caperberries (gf, df)

**Venison Pie** — local Tenderloin venison braised w/ 70% dark chocolate, merlot and chilli, flaky puff pastry, creamy mash, dutch carrots, local greens (gf)

**Pumpkin Dahl** — rich and fragrant w/ local pumpkin, steamed rice, coconut chutney, raita, fried onion, house-made flatbread (gfo, dfo, v, vgo)

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## DESSERT

**Salted Caramel & Pistachio Tart** — salted house-made caramel, decadent pistachio and white chocolate ganache, cream (gfo)

**Tiramisu Brownie** — fudgy brownie, espresso mascarpone, mocha syrup, savoiardi

**Apple Crumble Baked Cheesecake** — classic baked vanilla cheesecake, local apples, butterscotch sauce, cinnamon cookie crumble

**Cinnamon Doughnuts (3)** — strawberry and rosewater sauce, vanilla icecream (gf, dfo)

**Lemon Meringue Crème Brûlée** — classic vanilla and delicate lemon, meringue shards (v, gf)

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

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