

# Dinner Menu

**\$55 PER PERSON — CHOOSE 2 COURSES**

**OR**

**\$70 PER PERSON — CHOOSE 3 COURSES**

## ENTRÉE

**Brie & Sourdough** — house-made sourdough, baked brie, local garlic infused honey (v)

**Seared Scallops (I)** — cauliflower and brown butter purée, pecan and prosciutto crumble, cider reduction (gfo)

**Mushroom Arancini** — hint of truffle, salsa verde, freshly shaved parmesan (gfo, dfo, v, vgo)

**Spiced Pumpkin Soup** — roasted pumpkin, Thai spices and coconut, finished with coriander pesto and toasted house-made bread (gfo, dfo, vgo, v)

**Lamb Cutlet** — charred eggplant salad, herb yoghurt, tomato kasoundi (gfo, dfo)

**Chicken Dumplings** — house-made and steamed, served with a vibrant Nepalese chutney (dfo)

**GRANITE BELT**  
— BREWERY —

V = VEGETARIAN | VGO = VEGAN OPTION | GFO = GLUTEN FREE OPTION | DFO = DAIRY FREE OPTION | I = IMPORTED  
PLEASE ADVISE STAFF IF YOU ARE COELIAC OR HAVE SEVERE ALLERGIES  
10% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS

# Dinner Menu

## MAIN

**Chargrilled Rump** — pepper berry cream, kipfler chips, seasonal greens (gfo)

**Lamb Shank** — slow-cooked with Moroccan spices and dates, roasted pumpkin (gfo, dfo)

**Chicken Roulade** — herb-stuffed smoked chicken, sweet corn purée, smoked paprika jus (gfo)

**Barramundi (I)** — roasted tomato and chilli pickle, charred leek, citrus and rocket (gfo, dfo)

**Pork Cutlet** — burnt onion and apple purée, roasted sweet potato, cider jus, apple and fennel pickle (gfo, dfo)

**Pappardelle** — house-made, tossed with a slow roasted tomato, eggplant and olive ragu, finished with freshly shaved parmesan and basil oil (gfo, dfo, vgo, v)

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## DESSERT

**Crème Brûlée** — lemon myrtle, macadamia shortbread, lemon gel (gfo)

**Baked Pistachio Cheesecake** — served with chocolate crémeux, pistachio chocolate soil

**Sticky Date and Ginger Pudding** — served warm, spiced rum butterscotch and vanilla icecream

**Doughnuts (3)** — salted apple caramel, vanilla icecream (gfo, dfo, v, vgo)

**Meringue** — roasted strawberries, vanilla and cinnamon mascarpone, toasted almond crumble (gfo)

**Cheese Plate** — ask our staff for todays featured cheese from Stanthorpe Cheese, served with house-made fruit paste and crackers (gfo)

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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, dfo)

**Ham and Pineapple Pizza** (gfo - add 2)

**Spaghetti Bolognese** — house-made with parmesan (dfo)

### DESSERT

**Buried Treasure** — chocolate icecream in a cone, treat in the bottom

**Snake on a Log** — vanilla icecream, flake and a snake (gfo)

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