

# RESTAURANT

# LURLEEN'S

## ENTREES

South Australian Pacific oysters, shiso, bonito, soy <i>2012 Signature Collection Sparkling Pinot Noir Chardonnay – Glass 12</i>	22
Hervey Bay scallops, pickled octopus, kohlrabi, parsley, fennel <i>2013 Le Sauvage Chardonnay – Glass 22</i>	25
Mooloolaba tuna, iberico de bellota, bell peppers, black garlic, sherry <i>NV Vineyard Selection Sparkling – Glass 10</i>	26
Coal grilled 2GR oyster blade 9+, koji, spring onion, chilli, native thyme <i>2015 Signature Collection Merlot – Glass 12</i>	28
Casa motta burrata, heirloom tomato, cucumber, pea whey, linseed <i>2017 Vineyard Selection Verdelho – Glass 10</i>	19
Fraser Isle spanner crab raviolo, yellow tomato, zucchini, asparagus, sauce vierge <i>2015 Signature Collection Chardonnay – Glass 12</i>	26
Tempura zucchini blossom, broad bean, spiced carrot, green tomato relish <i>2017 Vineyard Selection Rose – Glass 10</i>	23

## MAINS

Duck breast, kimchi, gyoza, dashi broth, peach <i>2009 Seven Scenes Merlot – Glass 20</i>	45
Daintree barramundi, chargrilled Ballina king prawn, green garlic fumet, avocado puree, leek, asparagus, preserved lemon <i>2013 Le Sauvage Viognier – Glass 19</i>	46
Sweet corn dumpling, Noosa Earth oyster mushrooms, ginger, sesame, tom yum <i>2017 Vineyard Selection Pink Pinot Gris – Glass 10</i>	35
Rack of lamb, confit shoulder croquette, yoghurt, freekeh, salsa verde, sugar snap <i>2014 Le Sauvage Syrah Viognier – Glass 22</i>	46
Schultz Family Farm suckling pig, apple, plum, sloe gin, black pudding <i>2016 Signature Collection Cabernet Sauvignon – Glass 12</i>	45
Yellowtail king fish, summer beans, green goddess, lamb bacon, kiss peppers, jus gras <i>2017 Vineyard Selection Sauvignon Blanc – Glass 10</i>	45

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## PRIME BEEF FROM THE CHAR-GRILL

*Our beef is served with a potato and eggplant gratin and french mustard butter*

Angus Eye fillet Southern Downs, SE QLD 250g	45
AA-CO cube roll 7 score wagyu 300g	44
Stockyard 5 score wagyu sirloin 250g	60
Angus Northern Tablelands NSW Sirloin- 400g	46

*Our beef are perfectly matched with our  
2014 Private Collection Assemblage  
(Cabernet, Merlot, Petit Verdot blend) - Bottle 128.00/Glass 28.00*

## SIDES

Seasonal leaf salad, pickled radish, beetroot dressing	11
Shoe string fries, aioli	11
Green beans, chilli pangrattato	13
Buffalo milk mozzarella, tomato, basil	13

Please be aware that all care is taken when catering for special requirements however, on the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi & dairy products.

Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner

Menu subject to change without notice. One account per table, all credit card payments will incur a 0.8% credit card surcharge

Executive Chef – Mathew Fulford  
Head Chef – Joel Grudnoff