

RESTAURANT
LURLEEN'S

ENTREES

Hervey Bay scallops, lemongrass and chilli broth, Moreton Bay bug dumpling <i>2015 Signature Collection Chardonnay – Glass 12</i>	25
Kingfish, iberico de bellota, grapefruit, fennel, radish <i>2014 Signature Collection Sparkling Pinot Chardonnay – Glass 12</i>	26
Smoked venison, koji, celeriac, apple, enoki <i>2016 Signature Collection Merlot – Glass 12</i>	28
Brussel sprouts, broccoli, fennel, garlic, lamb bacon <i>2017 Vineyard Selection Verdelho – Glass 11</i>	23
Pork cheek, octopus, xo, crisp shallot, pear <i>2017 Vineyard Selection Pink Pinot Gris – Glass 11</i>	25
Heirloom beetroot, camel milk cultured cream, olive, watercress, smoked almond <i>2013 Le Sauvage Chardonnay – Glass 22</i>	23
Regional taste plate to share Ask your server for today's regional flavours <i>2016 Vineyard Selection Shiraz – Glass 11</i>	37

MAINS

Grimaud duck breast, cassoulet, Davidson plum, toasted sourdough <i>2009 Seven Scenes Merlot – Glass 20</i>	45
Barramundi, local king prawn, skordalia, Schulte chorizo vinaigrette, succulents <i>2013 Le Sauvage Viognier – Glass 19</i>	46
Goats cheese tortellini, pumpkin crumble, Jerusalem artichoke, kale <i>2017 Vineyard Selection Verdelho – Glass 11</i>	37
Veal 'pot au feu', silverside, young vegetables, brioche, marrow, white anchovy <i>2016 Signature Collection Merlot – Glass 12</i>	46
Schultz Family Farm suckling pig, apple, sloe gin, black pudding, parsnip <i>2016 Signature Collection Cabernet Sauvignon – Glass 12</i>	45
Market fish, hazelnut, fig, fennel, witlof, pumpkin <i>2018 Vineyard Selection Sauvignon Blanc – Glass 11</i>	MP

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
Angus sirloin Northern Tablelands, NSW 300g	44
2GR Scotch fillet MBS 8+, Southern QLD 300g	48
Pure black Angus grass fed rib eye on the bone, TAS 500g	62

*Our beef is 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
Broccolini, chilli pangrattato	13
Roast seasonal vegetables, Sirromet honey and koji butter	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, Amex card payments will incur a 1.5% credit card surcharge

Executive Chef – Mathew Fulford
Head Chef – Joel Grudnoff