



MENU

- FOR THE TABLE -

Jumbo lemon, herb & garlic green olives (LG)(V)	\$9
Warm Corn Bread with Beurre D'Isigny butter (V)	\$12
Baked Sourdough with aged balsamic vinegar & extra virgin olive oil (V)	\$12

- SMALL PLATES -

Squid
lemon pepper & sea salted squid, baby gem, radish & tomato salad
with citrus aioli (LG) \$24
Matched with 2022 granit Vermentino

Zucchini Flowers
battered zucchini flowers stuffed with whipped minted feta, Salsa
Verde & seasonal flowers (V) \$23
Matched with 2021 Sirromet Chardonnay

Duck
confit duck, shallots, cucumber, coriander, chili, crispy wonton & Peking
duck sauce \$24
Matched with 2018 Le Sauvage Nebbiolo

Scallops
pan seared scallops, sweet potato rosti, salsa & Thai lime dressing (LG) \$26
Matched with NV Sirromet Cuvée

Pork
pork fillet medallions, celeriac purée, mustard sour cream, balsamic
onions & watercress (LG) \$24
Matched with 2020 *Mon ami Jimmy* Pinot Noir

Moreton Bay Bugs & Prawns
chilled prawns & bug, seasonal vegetable salsa, avocado, fennel & spiked
cocktail sauce (LG) \$28
Matched with 2022 Sirromet Sauvignon Blanc

SIRROMET

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- MAINS -

Market Fish
served with saffron fondant potatoes, seasonal greens, beetroot crème fraîche & Salsa Verde (LG) Market price
Matched with 2022 granit Fiano

Crab Linguini
sautéed crab, cherry tomatoes, chili, garlic, baby spinach & creamy tomato sauce \$34
Matched with 2022 Fine Pastel Rosé

Gnocchi
potato gnocchi, ruby creek mushrooms, baby spinach, pine nuts, white wine & cream sauce (V) \$32
Matched with 2017 Signature Collection Chardonnay

Chicken
lime, chili & lemongrass chicken breast, shaved vegetable & noodle salad with sesame sweet soy dressing (DF) \$35
Matched with NV Sirromet Rosé Cuvée

Shared Signature Seafood
BBQ Queensland King prawns, Moreton Bay bugs, sautéed Sicilian mussels, pan seared scallops, lemon pepper & sea salted squid & pan seared market fish (LG) \$149 (for 2)
all served with condiments, bread & fresh lemon
Matched with 2022 Nadine Blanc de Blanc

Chargrilled Queensland Beef (LG)
Add jumbo BBQ King prawn \$7
200gm Beef City Black tenderloin, 120 day grain fed, MSA, Beef City, Queensland \$48
Matched with 2021 granit Lagrein

300gm Thousand Guineas Shorthorn striploin, 150 day grain fed, MSA, Beef City, Queensland \$46
Matched with 2020 Sirromet Shiraz

350gm Beef City Platinum Angus rib eye, 120 day grain fed, MSA, Darling Downs, Queensland \$59
Matched with 2019 The Edward Cabernet Shiraz

all served with cream whipped potato, sautéed seasonal greens & red wine jus

- KIDS MEALS -

Ham & Cheese Pizza \$15
Fish & Chips \$15
Pasta with Napoli Sauce & Parmesan \$15

- PIZZA -

Supremo
salami, pepperoni, capsicum, mushrooms, olives, onion & pineapple \$25
Matched with 2021 granit Prieto Picudo

Margarita
tomatoes, basil leaves, mozzarella & bocconcini cheese, basil pesto (V) \$25
Matched with 2022 Sirromet Sauvignon Blanc

BBQ Carnivore
BBQ sauce, bacon, pepperoni, prosciutto, beef, onion & thyme \$25
Matched with 2021 granit Saperavi

Marinara
prawn, salmon, onion, capers, cherry tomatoes, roquette & Salsa Verde \$25
Matched with 2022 Fine Pastel Rosé

Tuscan Lamb
herb & garlic marinated lamb, onion, feta & garlic mint yoghurt \$25
Matched with 2021 granit Montepulciano

low gluten & vegan pizza bases available upon request (additional \$3)

- SIDES -

Thick Cut Chips
served with Sirromet Salt & aioli (V)(LG) \$12

Salad
baby gem leaves, roasted pumpkin, cucumber, heirloom tomato & feta (V)(LG) \$12

Seasonal Vegetables
extra virgin olive oil, sea salt & cracked black pepper (V)(GF)(DF) \$12

- DESSERT -

Textures of Chocolate, brownie, marquise, mousse & gelato (LG)(V) \$16
Matched with NV The Clyde Tawny

30 Degrees Below, banana, Jamaican rum, pecan & caramel ice cream \$16
Matched with 2021 The Ivy Fortified Sweet Verdelho

White Chocolate Crème Brûlée, seasonal berries & mandarin gel (LG)(V) \$16
Matched with 2019 Late Harvest Viognier

Tuscan Cheese Plate, poppy seed lavosh, fig & fennel paste & fruits (Serves 2) (LG available) \$30
Matched with 2021 The Ivy Fortified Sweet Verdelho

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free