



OPENING TIMES

BREAKFAST Open Saturday & Sunday, 7.30am to 9:30am

LUNCH Open 7 days a week, 11.30am to 2.30pm

DINNER Open 7 days a week, 5.30pm to 8:30pm

- 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 Le Sauvage Nebbiolo (2018)

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

- LARGE PLATES -

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, Darling Downs, 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

- KIDSMEALS -

Ham & Cheese Pizza..... \$15

Fish & Chips..... \$15

Pasta with Napoli Sauce & Parmesan..... \$15

- PIZZA -

Supremo

salami, pepperoni, capsicum, mushroom, olive, 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 and 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 (LG)(V)..... \$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

No Split Bills. Credit card payments attract a 0.8% surcharge. Avoid the surcharge by swiping or inserting your debit EFTPOS card and select 'savings' or 'cheque' - these are surcharge-free.
Food Allergies: While Sirromet will endeavour to accommodate special meal requests for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals.
This is due to the potential of trace allergen in the working environment and supplied ingredients. If you have a severe allergy or dietary, please inform our staff.