



MENU

- FOR THE TABLE -

Jumbo lemon, herb & garlic green olives (LG)(V)	\$9
Artisan Baked Sourdough with Pepe Saya butter (V)	\$12
Matched with 2015 Signature Collection Pinot Noir Chardonnay Méthode Traditionelle Sparkling	

Zucchini Flowers battered zucchini flowers stuffed with whipped minted feta, Salsa Verde & seasonal flowers	\$24
Matched with 2022 Sirromet Sauvignon Blanc	

- SMALL PLATES -

Scallop Risotto pan seared scallops, white wine, garden herb & citrus risotto, cauliflower cream	\$25
Matched with 2022 granit Fiano	

Pork Belly slow braised Asian pork belly, wakame salad, pork crackle & Char Sui sauce	\$25
Matched with Sirromet NV Rosé Cuvée	

Moreton Bay Bugs & Prawns chilled prawns & bug, seasonal vegetable salsa, avocado, fennel & spiked cocktail sauce (LG)	\$28
Matched with 2023 Fine Pastel Rosé	

Native Quail native spice fried quail, caramelised onion & white bean purée, grape & cranberry salsa	\$25
Matched with 2019 Le Sauvage Pinot Noir	

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

- LARGE PLATES -

Market Fish served with cauliflower cream, seasonal greens, charred corn picade Gallo & herboil (LG)	Market price
Matched with 2019 Signature Collection Chardonnay	
Lamb Pappardelle pappardelle pasta, slow braised lamb shoulder ragu, baby spinach leaves & Grana Padano parmesan	\$35
Matched with 2022 granit Montepulciano	
Zucchini Pasta zucchini spaghetti, ruby creek mushrooms, baby spinach leaves, pine nuts, tomato & herb sauce (VG)	\$32
Matched with 2022 Sirromet Pinot Grigio	
Chicken Caesar Salad chargrilled chicken, gem lettuce, bacon, Grana Padano parmesan, poached egg & Caesar dressing	\$34
Matched with 2017 Le Sauvage Chardonnay	

Chargrilled Queensland Beef (LG) Add jumbo BBQ King prawn \$7	
200gm Beef City Black tenderloin, 120 day grain fed, MSA, Darling Downs, Queensland	\$49
Matched with 2019 Signature Collection Cabernets	
300gm Thousand Guineas Shorthorn striploin, 150 day grain fed, MSA, Beef City, Queensland	\$47
Matched with 2018 Signature Collection Shiraz Viognier	
300gm 8-9+ marble score, 2GR full blood Wagyu rump, 120-150 days grain fed, Queensland	\$60
Matched with 2019 <i>The Edward</i> Cabernet Shiraz	
<i>all served with cream whipped potato, sautéed seasonal greens & red wine jus.</i>	

- KIDS MEALS -

Crispy Chicken Tenders with chips & tomato sauce	\$15
Fish & Chips with lemon & tomato sauce	\$15
Pasta with Napolitana sauce & cheese	\$15

- SIRROMET SIGNATURE SHARE DISHES -

Seafood Tower For Two BBQ Queensland King prawns, Moreton Bay bugs, autéed Sicilian mussels, pan seared scallops, lemon pepper squid & pan seared market fish, all served with condiments, bread & fresh lemon (LG)	\$159
Matched with 2018 <i>Nadine</i> Blanc de Blanc Méthode Traditionelle Sparkling	
The Deconstructed Duck Pancake For Two triple cooked whole duck, shaved & pickled Asian vegetables, fresh garden herbs, warm duck pancakes & Peking Duck sauce	\$125
Matched with 2021 granit Saperavi	
Slow Braised Lamb Shoulder For Two (700gm) thyme, rosemary & garlic marinated lamb shoulder - slow braised, then basted & oven roasted - crispy baby potatoes, zesty baby roasted vegetables served with rosemary jus & green olive salsa	\$130
Matched with 2021 granit Lagrein	

- SIDES -

Thick Cut Chips served with Sirromet Salt & aioli (V)(LG)	\$12
Roasted Vegetables baby seasonal vegetables with gremolata & EVOO (V)(LG)	\$13
Mac & Triple Cheese macaroni baked with triple cheese bechamel, prosciutto & herb crumbs	\$15
Salad mixed seasonal bay leaves with balsamic dressing (VG)	\$12

- DESSERT -

Yuzu & Native Rosella Meringue Tart , orange & sesame tuille	\$16
Matched with 2021 <i>The Ivy</i> Fortified Sweet Verdelho	
Crunchy Hazelnut & Chocolate Cake with chocolate mousse & chocolate pearls	\$16
Matched with 2015 Signature Collection Sparkling Red	
Buttermilk Panna Cotta , Galliano mango, ginger snap & scorched almond	\$16
Matched with 2019 Late Harvest Viognier	
Tuscan Cheese Plate , poppy seed lavosh, fig & fennel paste & fruits (Serves 2) (LG available)	\$28
Matched with NV <i>The Clyde</i> Tawny	
(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.