

Dinner Menu

Entrée's

Garlic Bread - (V) \$10

Toasted ciabatta smothered in garlic and herb butter.

Cheesy Garlic Bread - \$16

Toasted ciabatta smothered in garlic and herb butter, mozzarella cheese.

Long Row Chardonnay Pinot Noir

Miso & Butternut Pumpkin Soup (V) (GFO) \$16

Brown Rice Miso, Roasted Butternut Pumpkin, served with toasted sour dough.

Natruís Pinot Grigio

Tasmanian Smoked Salmon Blinis \$24

Crème Fraiche, Baby Capers, Pickled Red Onion

Long Row Chardonnay

Blackened Cajun Squid Strips \$20

Fried calamari in Cajun spice, rocket salad, Pineapple Relish

Mount Riley Sauvignon Blanc



Dinner Menu

Mains

Braised Beef & Guinness Hot Pot - \$34

Tender beef steak and root vegetables gently simmered with Guinness topped with a puff pastry "Flat Cap".

Stonegate Cabernet Sauvignon

Hand Crumbed Chicken Schnitzel - \$24

Served with chunky chips and salad and your choice of sauce (gravy, pepper, Diane, mushroom)

Maleny Lager

Chicken Parmigiana - \$28

Hand crumbed chicken, tomato sugo, shaved ham and mozzarella cheese served with chunky chips and salad.

Brouhaha Pale Ale

Hand Crumbed Flathead Fillets - \$28

Served with chunky chips, salad, and tartare sauce.

Long Row Sauvignon Blanc

120 Day Grain Rump (GF) - \$38

With chunky chips, salad, and your choice of sauce (gravy, pepper, Diane, mushroom)

Basilieus Shiraz

Teriyaki Chicken Poke Bowl (GF) - \$32

Brown Rice, Teriyaki Chicken, avocado, cucumber, carrot, edamame, Asian dressing

Angove Organic Merlot

Mooloolaba Prawn Linguini - \$36

Pan fried prawns, lemon butter sauce, broad beans, fresh chives, rocket & parmesan

Natrulis Pinot Grigio

Spinach & Ricotta Cannelloni (V) - \$28

Tomato Sugo, Rocket & Parmesan

Angove organic Rose

Crispy Skin Salmon Fillet - \$38

Potato Rosti, roasted vine cherry tomatoes, grilled asparagus, lemon dressing

Knoonowla Reislíng



Dinner Menu

Desserts

Sticky Date Pudding - \$16

Butterscotch sauce, vanilla ice cream

White Chocolate & Raspberry Crème Brulee - \$16

Macadamia shortbread

Pear & Walnut Cake (GF) (D/F)- \$16

Coconut Ice Cream

The Maleny Cheese Board \$26

A selection of Maleny's finest cheese served with quince paste, dried fruit and lavosh crackers

Tranquil Park's Affogato \$18

2 scoops of vanilla bean ice cream served separately with a double shot of coffee and a serving of Baileys for you to build your own delicious dessert

Irish Coffee \$16

Long black coffee served with a 30ml shot Irish whisky topped with whipped floating cream

Beverages:

Espresso \$5.00

Long Black \$5.50

Flat White \$5.50

Cappuccino \$5.50

Latte \$5.50

Hot Chocolate \$5.50

Mocca \$5.50

Chai Latte \$5.50

Dirty Chai \$6.50

Pot of Tea \$5.50

*English Breakfast / Earl Grey / Green Tea /
Camomile*

Selection of Alternative Milks \$1.00 extra

Almond / Oat / Soy / Lactose Free

