

Dinner Menu

Entrée's

Garlic Bread - \$6

Toasted ciabatta smothered in garlic and herb butter

Heirloom Tomato Bruschetta - \$14

Local heirloom tomatoes bound with basil and olive oil drizzled with balsamic reduction and topped with Persian feta

Petal & Stem Pinot Grís

Hearty Lentil & Vegetable Soup (GFO)(V)(VG) - \$12

Chefs selection of hearty vegetables and red lentils

Tullamore Dew Infused Chicken Liver Parfait (GFO) - \$16

Accompanied with cranberry & orange compote with bread wafers

Angove Family Crest Shiraz

Persian Feta & Pine Nut Stuffed Mushrooms (GF)(V) - \$16

Served on a rocket salad with a pesto dressing

McPhersons Catriana's Chardonnay

Lemon Pepper Calamari - \$15

Lightly fried and served with chipotle mayo

Mount Riley Sauvignon Blanc

Tranquil Park

Dinner Menu

Mains

Braised Beef & Guinness Hot Pot - \$24

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

Stonegate Cabernet Sauvignon

Sun Blushed Tomato & Feta Tartlet (V) - \$22

Served with red capsicum coulis, pesto drizzle & rocket salad

Hollück 'The Bard' Chardonnay

Hand Crumbed Chicken Schnitzel - \$20

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

Chicken Parmigiana - \$24

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

Hand Crumbed Flathead Fillets - \$22

Served with chunky chips, salad, and tartare sauce

McPhersons Pickles Sauvignon Blanc

Cape Grim Sirloin (GF) - \$32

With roasted kipfler & wild mushroom compote, roasted vine tomatoes and cracked pepper sabayon

Wicks Estate Cabernet Sauvignon

Lamb Cottage Pie (GF) - \$24

Tender lamb mince & vegetables braised in tomato topped with creamy mash potato and melted Maleny smoked cheddar

McPhersons Andrews Shiraz

Crispy Skin Snapper Fillet (GF) - \$32

With coconut rice, mango & chilli salsa

Sugar & Spice Moscato

Mooloolaba Prawn Risotto (GF) - \$32

Local prawns sauteed with arborio rice, finished with cream

Tranquil Park

Dinner Menu

Desserts & Coffee

Warm Apple Tartlet - \$12

Tender apples stewed and encased in golden pastry accompanied with crème anglaise

Cream Filled Profiterole - \$12

Crisp choux pastry buns filled with crème pâtissier with warm chocolate fudge sauce

Raspberry Cranachan - \$12

Lightly whipped cream, toasted oats and fresh raspberries bound with whiskey liquor

The Maleny Cheese Board \$22

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

Tranquil Park's Affogato \$15

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 \$14

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

Tranquil Park