

# *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*

Heirloom Tomato & Persian Feta Bruschetta (V)(GFO) \$22

*Pesto drizzle, Aged balsamic*

*Mount Riley Sauvignon Blanc*

Miso & Butternut Pumpkin Soup (V) (GFO) \$14

*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*



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## **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*

Vegan Artichoke, Red Onion, Rosemary Risotto (Vg) - \$32

*Rocket Salad*

*Angove Organic Rose*

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*

Lamb Korma (GF) - \$36

*Steamed rice, grilled nan bread, mango chutney*

*Family Crest Sauvignon Blanc*



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120 Day Grain Rump (GF) - \$38

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

*Basilieus Shiraz*

Chicken & Wild Mushroom Fricassee (GF) - \$36

*Chicken breast, wild mushrooms, garlic, cream with steamed rice*

*Mount Riley Pinot Noir*

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.*

*Mount Riley Sauvignon Blanc*

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 Reislung*



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## 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*

