

Dinner Menu

Entrée's

Garlic Bread - (V) \$8

Toasted ciabatta smothered in garlic and herb butter

Cheese & Bacon Garlic Bread - \$12

Toasted ciabatta smothered in garlic and herb butter, mozzarella cheese & crispy bacon

McPhersons Alexandra Chardonnay Pinot Noir

Caramelised Onion & Goats Cheese stuffed Mushroom (V) \$16

Rocket salad and Balsamic Reduction

Mount Riley Sauvignon Blanc

Potato & Leek Soup (V) (GFO) \$14

Local Potatoes and leeks braised together

Natruilis Pinot Grigio

Crispy Skin Pork Belly (GFO) \$18

Accompanied with apple and fennel slaw

McPhersons Catriona Chardonnay

Lemon Pepper Calamari (GF) \$15

Lightly fried and served with chipotle mayo

Mount Riley Sauvignon Blanc

Irish Gin & Tonic Oysters (GF)

Half Doz - \$24.00

Doz - \$36.00



Dinner Menu

Mains

Braised Beef & Guinness Hot Pot - \$28

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

Stonegate Cabernet Sauvignon

Vegan Paella (Vg) - \$28

Balsamic reduction, rocket salad

Angove Organic Rose

Hand Crumbed Chicken Schnitzel - \$22

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

Maleny Lager

Chicken Parmigiana - \$26

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

Brouhaha IPA

Hand Crumbed Flathead Fillets - \$24

Served with chunky chips, salad, and tartare sauce

McPhersons Pickles Sauvignon Blanc

Dubliner Chicken - \$34

Chicken Supreme, smoked bacon, Colcannon Mash, Jameson Whiskey Cream

Kilkenny Irish Beer



Dinner Menu

120 Day Grain Rump (GF) - \$38

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

Angove Family Crest Shiraz

Beef & Wild Mushroom Stroganoff (GF) - \$34

Beef Rump strips, Chefs Selection of Wild Mushrooms, Garlic, Smoked Paprika, Sour Cream and Braised Rice

Lost Farm Pinot Noir

Lamb Shepard's Pie (GF) - \$34

Tender Lamb, braised vegetables, tomato, Mash Potato, Smoked Cheddar

Green Bay Cabernet Merlot

Pan Fried Qld Barramundi (GF) - \$36

Roasted Kipler Potatoes, Brocolinni, Mango Salsa

Natrulis Pinot Grigio

Eggplant Parmigiana (GF) - \$28

Char-Grilled Eggplant, Tomato sugo, Mozzarella, Parmesan, House Salad, Chunky Chips

McPhersons Andrews Shiraz

Desserts

Warm Chocolate Mud cake - \$14

Chocolate ganache, whipped cream



Dinner Menu

Strawberry Cheese cake Tart - \$14
Wild Berry Coulis

Bailey's Crème Brulée - \$14
Shortbread Biscuit

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

