

Dinner Menu

Entrée's

Garlic Bread - (V) \$8

Toasted ciabatta smothered in garlic and herb butter.

Cheesy Garlic Bread - \$14

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

McPhersons Alexandra Chardonnay Pinot Noir

Crumbed Triple Cream Brie (V) \$20

House salad, cranberry sauce

Mount Riley Sauvignon Blanc

Cream of Mushroom Soup (V) (GFO) \$14

Roasted mushrooms, sauteed with garlic, served with toasted sour dough.

NatruLis Pinot Grigio

Char-grilled Satay Chicken Skewers (GF) \$22

House salad, satay sauce

McPhersons Catriana Chardonnay

Spicy Squid Pakora \$18

Fried calamari in Indian spiced batter, rocket salad, coconut yogurt

Mount Riley Sauvignon Blanc



Dinner Menu

Mains

Braised Beef & Guinness Hot Pot - \$32

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

Stonegate Cabernet Sauvignon

Vegan Roasted Vegetable Pizza (Vg) - \$28

Rocket & Parmesan

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 - \$26

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

Brouhaha IPA

Hand Crumbed Flathead Fillets - \$28

Served with chunky chips, salad, and tartare sauce.

McPhersons Pickles Sauvignon Blanc

Thai Green Chicken Curry (GFO) - \$34

Steamed rice, grilled roti, pineapple chutney

Family Crest Sauvignon Blanc



Dinner Menu

120 Day Grain Rump (GF) - \$38

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

Basileus Shiraz

Irish Stew (GF) - \$36

Braised Lamb, potatoes, carrot, turnip, and rosemary gravy

Mount Riley Pinot Noir

Crispy Pork Belly Poke Bowl (GF) - \$32

Brown Rice, pork belly, avocado, cucumber, carrot, edamame, Asian dressing

Angove Organic Merlot

Mooloolaba Prawn Linguini - \$36

Pan fried prawns, cherry tomatoes, baby capers, finished with evo, rocket & parmesan.

Hollick 'The Bard' Chardonnay

Vegetable Tikka Masala (V) (GF) - \$28

Jasmine rice, grilled roti, mango & chilli chutney

Knoonowla Reislung

Crispy Skin Barramundi - \$38

Potato & spinach galette, roasted capsicum, mango and chilli salsa

Knoonowla Reislung



Dinner Menu

Desserts

Single Origin Chocolate Dipping Plate - \$14
Chefs selection of fresh fruits and berries, chocolate dipping sauce

Baileys Crème Brulee - \$14
Macadamia shortbread

Apple & Rhubarb Crumble (GF) (D/F)- \$14
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 \$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

