

Dinner Menu

Entrée's

Garlic Bread - (V) \$8

Toasted ciabatta smothered in garlic and herb butter

Cheesy Garlic Bread - \$12

Toasted ciabatta smothered in garlic and herb butter, mozzarella cheese

McPhersons Alexandra Chardonnay Pinot Noir

Roasted Vegetable Stack (V) \$18

Capsicum, Sweet potato, Egg Plant, Zucchini, Caramelised Red Onion, Rocket salad and Balsamic Reduction

Mount Riley Sauvignon Blanc

Minestrone Soup (V) (GFO) \$14

Chefs selection of seasonal vegetables in tomato broth with garlic bread.

Natruilis Pinot Grigio

Buffalo Chicken Wings (GFO) \$18

Ranch Dressing

McPhersons Catriona Chardonnay

Salt & Pepper Calamari (GF) \$18

Lightly fried and served with Aioli

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 Cannelloni (Vg) - \$28

Balsamic reduction, rocket salad

Naturalis 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 - \$26

Served with chunky chips, salad, and tartare sauce

McPhersons Pickles Sauvignon Blanc

Lemon & Thyme Grilled Chicken (GF) - \$34

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

Wicks Estate Cabernet Sauvignon



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120 Day Grain Rump (GF) - \$38

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

Angove Family Crest Shiraz

Braised Lamb Korma (GF) - \$34

Jasmine Rice, Pappadum, Riata, Mango Chutney

Lost Farm Pinot Noir

Pork Cumberland Sausages (GF) - \$32

Champ Mash Potatoes, Rich Gravy, caramelised Onion

One Million Cuttings Merlot

Middle Eastern Spiced Salmon (GF) - \$36

Pearl Cous Cous, Lemon Dressing

Hollick 'The Bard' Chardonnay

Wild Mushroom Gnocchi (GF) - \$28

Sage & Burnt Butter

Knoonowla Reisling



Dinner Menu

Desserts

Warm Chocolate Fondant - \$14
Vanilla Bean Ice Cream

Cheesecake of The Day - \$14
Wild Berry Coulis

Warm Apple Pie (GF) (D/F)- \$14
Coconut Ice Cream

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

