

Dinner Menu

Entrée's

Garlic Bread - (V)

Toasted ciabatta smothered in garlic and herb butter

Cheese & Bacon Garlic Bread

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

McPhersons Alexandra Chardonnay Pinot Noir

Twice Baked Goats Cheese Souffle (V)

Rocket salad and tomato chutney

Mount Riley Sauvignon Blanc

Green Pea & Peachester Ham Soup (GFO)

Chefs selection of hearty vegetables, Green split pea and local Peachester ham

Natrulis Pinot Grigio

Smoked Chicken and Asparagus Terrine (GFO)

Accompanied with peach & Muscatel chutney and toasted brioche

Mount Riley Sauvignon Blanc

Lemon Pepper Calamari (GF)

Lightly fried and served with chipotle mayo

Mount Riley Sauvignon Blanc

Spinach & Ricotta Filo Parcel (V)

Baby spinach, fresh ricotta wrapped in crisp filo pastry

McPhersons Catriana's Chardonnay

Mains

Tranquil Park

Dinner Menu

Braised Beef & Guinness Hot Pot

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

Stonegate Cabernet Sauvignon

Beetroot & Red Onion Tart Tatin (V)

Balsamic reduction, rocket salad & shaved parmesan

Naturalis Rose

Hand Crumbed Chicken Schnitzel

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

Maleny Lager

Chicken Parmigiana

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

Brouhaha IPA

Hand Crumbed Flathead Fillets

Served with chunky chips, salad, and tartare sauce

McPhersons Pickles Sauvignon Blanc

Cape Grim Sirloin (GF)

With roasted kipfler & wild mushroom compote, roasted vine tomatoes and seeded mustard sabayon

Wicks Estate Cabernet Sauvignon

Tranquil Park

Dinner Menu

120 Day Grain Fed T-Bone (GF)

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

Angove Family Crest Shiraz

Duck Two Ways (GF)

Crispy Skin Breast and Confit leg with creamy mash potato, Dutch carrots and Marmalade Jus

Lost Farm Pinot Noir

Irish Drunken Mussels (GF)

Fresh mussels, Kilkenny Irish ale, pancetta, fresh herbs

Sugar & Spice Moscato

Brie Stuffed Chicken Breast (GF)

Homemade ratatouille, cranberry jus

One Million Cuttings Merlot

Maple Glazed Baked Fillet of Tasmanian Salmon (GF)

Seeded mustard mash, green beans & bacon

Hollick 'The Bard' Chardonnay

Pumpkin & Persian Feta Risotto (GF)

Butternut pumpkin, Persian feta, sauteed with arborio rice, finished with toasted pine nuts

Knoonowla Reisling

Tranquil Park