



BEECHMONT
ESTATE

SUMMER MENU

Two-course 85 | Three-course 95

The Paddock table 115 - Let the chefs decide

THE PADDOCK RESTAURANT PHILOSOPHY

At Beechmont Estate we are here to serve contrasting, contemporary food with a sense of place.

We create our dishes with a focus on hyper-local and sustainable produce, using this produce from root to stem and nose to tail. Why is this important to us? Well, why not make a difference if you have the opportunity? We cook for lots of people every week; we have the chance to make a change. If we can do this while highlighting the bespoke local suppliers that are at our fingertips, we are happy.

The flavour you get from cooking over open fire is like nothing else. When the wood burns, the smoky aromas transfer to that ingredient, and it embeds the food with the depth and history of that tree.

We love ancient and modern ways of cooking, but most of all we love challenging ourselves to do things out of the ordinary, without constraints or ideas of what should be.

Our menu will be ever-changing as the seasons come and go and our ideas ebb and flow. Our hope for you is that you have a unique memorable experience every time you visit. We want to provoke your senses with this beautiful environment and a taste of "the right kind of living", here at Beechmont Estate.

Simon Furley

Executive Chef



STARTERS

Towri sheep, liver, bacon, saltbush

Freshwater crayfish, shell mayo, finger lime

Melon, house cheese, fermented honey

Wagyu, horseradish, pepperberry

MAINS

Dry-aged steak cooked over coals, 12-hour roasted tomatoes

Tommerup pork, smoked plum, house salami

Scenic Rim mushroom mountain curry

Fish cooked over timber, olive, potato cream, dill

SIDES 15

Summer potatoes | Scenic Rim veg

DESSERTS

The Paddock cone

Poached stone fruit, pine

Chocolate Aero

Cheese from down the road, crackers, chutney

