

Welcome to The Paddock restaurant at Beechmont Estate.
Nestled amongst the rolling hills of the Scenic Rim and the ancient
rainforest of Lamington National Park.

Our chefs take inspiration from the seasons, bountiful wild natives,
and farmed produce of our local area. We hope to immerse you in a
true paddock-to-plate experience, showcasing some of the finest
ingredients South East Queensland has to offer.



THE PADDOCK MENU | 115

Whipped Summerland Camel Feta
Valley pride beetroot, garden sorrel pesto, puffed wild rice

Brisbane Valley Quail
Pearl barley, corn, smoked bacon, nasturtium

Dry Aged Fillet of Murray Cod
Zucchini, fennel, lilly pilly, elderflower, buttermilk

Wagyu Rump Cap
Creamed potato, beetroot, caramelised shallot, shiraz jus

Pecan Praline Parfait
Valrhona chocolate cremeux, Pedro Ximenez, cocoa husk ice cream

ENTREE

Whipped Summerland Camel Feta \$24
Valley pride beetroot, garden sorrel pesto, puffed wild rice

Mud Crab Tortellini \$34
Smoked tomato, garden verbena bisque

Ora King Salmon \$23
Cucumber, finger lime, horseradish creme fraiche

Brisbane Valley Quail \$28
Pearl barley, corn, smoked bacon, nasturtium

MAIN

Dry Aged Fillet of Murray Cod \$48
Zucchini, fennel, lilly pilly, elderflower, buttermilk

Tommerup's Farm Pork \$46
Braised red cabbage, caramelised cauliflower, apple, grain mustard

Wagyu Rump Cap \$56
Beetroot, glazed shallot, black garlic puree, garden sorrel

Grilled Pumpkin and Crisp Chickpeas \$38
Pomegranate, saltbush, ras el hanout

SIDES

Spiced heirloom carrots, labneh, carrot top gremolata \$16

Sauteed kipfler potatoes, local garlic, rosemary salt \$14

Mt Tamborine salad leaves, ponzu vinaigrette, garden radish \$14

DESSERT

Elderberries from Harry's Paddock \$18
Lemon Posset, compressed pear, "kir royale" granita

Black Genoa Fig Mille Feuille \$20
Vanilla & myrtle scented cream, verjus roasted fig, caramelised puff pastry gelato

Pecan Praline Parfait \$20
Valrhona chocolate cremeux, Pedro Ximenez, cocoa husk ice cream

Selection of Australian Cheeses \$30
House made breads & lavosh, chutneys and preserves

TO FINISH

Selection of house made chocolates & sweet treats \$12
Served with your choice of coffee or tea