

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 | 135

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  
Jerusalem artichoke, king mushroom, hazelnut, Vin Jaune Sauce

Wagyu Rump Cap  
Potato terrine, red onion marmalade, spinach, black garlic

Pecan Praline Parfait  
Valrhona chocolate cremeux, PX, cocoa husk ice cream

**Wine Pairing \$95pp**

### ENTREE

Whipped Summerland Camel Feta \$26  
Valley pride beetroot, garden sorrel pesto, puffed wild rice

Mud Crab Tortellini \$36  
Smoked tomato, garden verbena bisque

Ora King Salmon \$30  
Cucumber, finger lime, horseradish creme fraiche

Brisbane Valley Quail \$32  
Pearl barley, corn, smoked bacon, nasturtium

### MAIN

Dry Aged Fillet of Murray Cod \$52  
Jerusalem artichoke, king mushroom, hazelnut, Vin Jaune Sauce

Tommerup's Farm Pork \$48  
Braised red cabbage, caramelised cauliflower, apple, grain mustard

Wagyu Rump Cap \$62  
Potato terrine, red onion marmalade, wilted spinach, black garlic

Grilled Pumpkin and Crisp Chickpeas \$42  
Pomegranate, saltbush, ras el hanout

### SIDES

Spiced heirloom carrots, labneh, carrot top gremolata \$18

Mt Tamborine salad leaves, ponzu vinaigrette, garden radish \$16

### DESSERT

Garden Hibiscus Poached Rhubarb \$20  
Tommerup's crème fraiche sabayon, warm crostoli, fennel pollen

Black Genoa Fig Mille Feuille \$22  
Vanilla & myrtle scented cream, verjus roasted fig,  
caramelised puff pastry gelato

Pecan Praline Parfait \$22  
Valrhona chocolate cremeux, PX, cocoa husk ice cream

Selection of Australian Cheeses \$32  
House made breads & lavosh, chutneys and preserves

### TO FINISH

Selection of house made chocolates & sweet treats \$16  
Served with your choice of coffee or tea