

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 pp

Whipped Summerland Camel Feta

Valley pride beetroot, garden sorrel pesto, puffed wild rice

Brisbane Valley Quail

Pearl barley, corn, smoked pancetta, nasturtium

Fillet of Murray Cod

Jerusalem artichoke, king mushroom, hazelnut, Vin Juane sauce

Black Angus Tenderloin

Potato terrine, red onion marmalade, wilted spinach, black garlic

Pecan Praline Parfait

Valrhona chocolate cremeux, PX, cocoa husk ice cream

Wine Pairing \$90pp

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 pancetta, nasturtium

MAIN

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

Free Range Pork Tenderloin \$48
Braised red cabbage, caramelised cauliflower, apple, grain mustard

Black Angus Tenderloin \$62
Potato terrine, red onion marmalade, wilted spinach, black garlic

Miso Glazed Celeriac Fondant \$42
Cavolo Nero, potato gnocchi, toasted yeast, watercress

SIDES

Spiced Estate pumpkin, garden nasturtium, '4Real' dairy labneh \$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

Mountain Yuzu Gelato \$22
Olive oil sponge, white chocolate cream, vanilla

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