

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

White Asparagus Velouté

Prosciutto & parmesan scroll

Roast Breast of Quail

Cauliflower, fresh peas, pancetta, hazelnut

Fillet of Market Fish

Basil cavatelli, butter beans, almonds, ajo blanco

Wagyu Rump Cap

Confit potato, grilled leek, white onion puree, garden herbs

Tete de Moine

Gingerbread sponge, nectarine piccalilli

Valrhona Chocolate & Wattle Seed Cremeaux

Cherry compote, soba cha tulle, garden mint gelato

Wine Pairing \$90pp

OYSTERS

Champagne Mignonette

1 dozen \$76

½ dozen \$38

ENTREE

Poached Duck Egg & White Asparagus
Globe Artichoke, mushroom, radicchio

\$26

Bay Lobster
Broad beans, asparagus, yellow squash, tomato

\$36

Yellowfin Tuna Crudo
Kimchi emulsion, avocado, cucumber, daikon

\$32

Brisbane Valley Quail
Cauliflower, fresh peas, pancetta, hazelnut

\$30

MAIN

Dry Aged Market Fish
Basil cavatelli, beans, roasted almonds, ajo blanco

\$52

Roast Breast of Duck
Spiced carrot puree, heirloom beetroot, kale, pomegranate

\$48

Roast Wagyu Rump Cap
Confit potato, grilled leek, white onion puree, garden herbs

\$62

Fire Grilled Cos Lettuce
Parmesan gnocchi, corn foam, saltbush seasoning

\$42

SIDES

Fire Grilled Sugarloaf Cabbage, spiced yogurt, pepita tarator

\$18

Estate Salad Leaves, fennel, macadamia, buttermilk dressing

\$16

DESSERT

Roasted Apricot Financier
Apricot kernel ice cream, estate honey, native thyme granita

\$20

Wood Fired Pineapple 🍍
Mango cheesecake, graham cracker, fireball

\$20

Valrhona Chocolate & Wattle Seed Cremeaux
Cherry compote, soba cha tulle, garden mint gelato

\$22

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

\$32

TO FINISH

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

\$16