

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

Jerusalem Artichoke Soup

Truffle oil, cracked pepper, chives

Roast Breast of Quail

Cauliflower, peas, pancetta, roast hazelnuts

Dry Aged Market Fish

Basil cavatelli, pickled cauliflower, ajo blanco

Wagyu Rump Cap

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

Peanut Praline Parfait

Vanilla cream, Valrhona Guanaja 70% Sorbet

Wine Pairing \$90pp

OYSTERS

Champagne Mignonette

1 dozen \$76

½ dozen \$38

ENTREE

Jerusalem Artichoke Soup

\$26

Red wine, poached pear, candied walnuts, mushroom gougère

Bay Lobster

\$38

Roasted capsicum, yellow squash, confit tomato, warrigals

Ora King Salmon

\$32

Horseradish crème fraiche, cucumber, sorghum

Brisbane Valley Quail

\$30

Cauliflower, peas, pancetta, roast hazelnuts

MAIN

Dry Aged Market Fish

\$52

Basil cavatelli, pickled cauliflower, ajo blanco

Roast Breast of Duck

\$48

Spiced carrot puree, heirloom beetroot, kale, pomegranate

Roast Wagyu Rump Cap

\$62

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

Fire Grilled Cos Lettuce

\$42

Parmesan gnocchi, corn foam, saltbush seasoning

SIDES

Fire Grilled Sugarloaf Cabbage, spiced yogurt, pepita tarator

\$18

Salad Leaves, fennel, macadamia, buttermilk dressing

\$16

DESSERT

Roasted Fig & Coconut Clafoutis

\$20

Tonka frangipane, native thyme

Peanut Praline Parfait

\$22

Vanilla cream, valrhona guanaja 70% Sorbet

Selection of Australian Cheeses

\$32

House made breads & lavosh, chutneys and preserves

Selection of House Made Chocolates & Sweet Treats

\$16

Served with your choice of coffee or tea