

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

135pp

TRUFFLE MONTH

Add fresh Granite Belt truffles to each course +35pp

Australian perigord truffle
French toast, shallots, gruyere

Rabbit katsu
Peanut sauce, apple, cucumber

Bay lobster agnolotti
Shellfish butter, ginger, confit tomato

Fire grilled Wagyu rump MB 8-9+
Sake braised onion, smoked brassicas, green pepper sauce

Baked dark chocolate
Malt, hazelnut, raspberry

Add curated sommelier wine pairing +90pp

OYSTERS

Champagne & chive mignonette	1 dozen	76
	½ dozen	38

ENTREES

Australian Perigord truffle French toast, shallots, gruyere	26
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Rabbit loin, katsu leg Peanut, apple, cucumber	36
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Bay lobster agnolotti Shellfish butter, ginger, confit tomato	42
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Wood fired mushrooms Mushroom dashi, tempura enoki, chawanmushi	24
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MAINS

Dry aged market fish Steamed clams, potato puree, parsley velouté	54
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Master stock pork belly Char sui loin, gai lan, garlic, chives	52
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Fire grilled Wagyu rump MB 8-9+ Sake braised onion, smoked brassicas, green pepper sauce	62
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Chickpea Panisse Date and eggplant, puffed grains, aioli	46
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SIDES

Oven roasted pumpkin, pepita za’atar, labneh, hot honey	18
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Salad leaves, fennel, macadamia, buttermilk dressing	16
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DESSERTS

Paddock granola bowl Milk Ice, 4-Real yoghurt, pickled blueberries, dill granita	24
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Rum poached pineapple Molasses, calamansi, crème fraiche	24
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Baked dark chocolate Malt, hazelnut, raspberry	26
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Selection of Australian cheeses House-made breads and lavosh, chutneys and preserves	32
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Selection of House-made chocolates and sweet treats Served with your choice of coffee or loose leaf tea	16
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