



BEECHMONT

ESTATE

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.

Lead by our Executive Chef Josh Childs, the team 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 the Scenic Rim has to offer.

Our Incredible Suppliers:

Tommerup's Dairy Farm is a family-operated farm dedicated to producing high-quality dairy products, with a focus on sustainability and animal welfare. Located in a rural community, the farm is known for its commitment to ethical farming practices and environmentally friendly methods. The primary products of the farm include fresh milk, cheese, butter, and yogurt, all produced with care to ensure the highest standards of quality.

Australian Bay Lobster Producers (ABLP) is a pioneering aquaculture and seafood company based in northern New South Wales, Australia. ABLP operates a recirculating aquaculture system (RAS) on land, allowing them to farm bay lobster sustainably in a controlled environment.

We are proud to serve Diamantina Wagyu supplied by Stanbroke, who own extensive grazing land in northern Queensland – about 1.2 million hectares across multiple cattle stations. Because Stanbroke run everything from breeding to processing, they can tightly control quality and sustainability across the Diamantina brand, winning the 2020 Darling Downs Beef Battle.

Valley Pride Produce is a 5th-generation, family-owned vegetable farm located in the Scenic Rim. The farm is part of Scenic Rim's rich agricultural identity – the region is known for fertile volcanic soil and diverse vegetable production.

Whilst we pride ourselves on using what we can source from our onsite Kitchen Garden, we are proud to also partner with Coastal Fresh, our produce supplier based in Burleigh Heads for other seasonal fruit & vegetables.

4Real Milk is one of the last family-owned dairies still operating in the Scenic Rim. The farm, based in Tamrookum, has a long history: the Dennis family has been dairy farming on the property since the 1930s. Their milk is minimally processed: it's "pasteurised only," un-homogenised, so you often see cream rise to the top.

THE PADDOCK TASTING MENU

Our Signature Degustation menu here at The Paddock, our Tasting Menu is designed to take you on a culinary journey through 7-Courses and showcases the best of our in-season produce.

170pp

Add curated Sommelier wine pairing +99pp

Tomato Marshmallow

Tommerups crème fraiche, parmesan

Harry’s Organic Vegetable Garden

Summer nage, eggplant jam

Chilli Spanner Crab

Kimchi, black garlic

Dry Aged Market Fish

Chicken and chive butter

Fire Grilled Wagyu Rost Biff 8-9+

Woodfired mushrooms, oyster sauce

Mango ‘Lassie’

Mango, cardamon, cashew

Dark Chocolate Cremeux

Olive oil, pomegranate molasses

*our tasting menu is designed to be a leisurely experience - please allow 2.5hrs to enjoy fully

PLEASE NOTE – 15% PUBLIC HOLIDAY SURCHARGE

OYSTERS

Champagne Mignonette	1 dozen	76
	½ dozen	38

ENTREES

Woodfired Cuttlefish		32
Green tomato, mustard greens, xo sauce		
Pickled Kohlrabi		18
Roasted cashew cream, apple, spiced sultanas		
Bay Lobster		42
Mango, chilli, coconut		
Tommerups Heritage Pork		30
Salsa macha, avocado, tomato		
Tin Can Bay Scallops		34
Sweet onion juice, pumpkin, soy seeds		

MAINS

Dry Aged Market Fish		54
Potato puree, chicken and chive butter		
Fire Grilled Wagyu Rost Biff MB 8-9+		60
Woodfired mushrooms, bok choy, oyster sauce		
Potato Gnocchi		38
Garden peas, caper, pinenut parmesan		
Free Range Chicken		46
Charred gem lettuce, corn caramel, crispy leg		
Paddock Dairy Cow		52
Short rib, tomato jam, mustard labneh, dill pickle		

SIDES

Summer greens, masala dressing, turmeric, ginger	18
Sweetcorn ribs, cacio e pepe, onion butter, pecorino	18
Salad Leaves, pomegranate, feta, candy walnut, balsamic	16

DESSERTS

Paddock Mille-Feuille	24
Vanilla, strawberry, almond	
Mango ‘Lassie	24
Cardamon yoghurt, chilli, lime	
Baked Dark Chocolate	26
Burnt toast, salted caramel, peanut	
Jasmine Rice Cream	20
Buckwheat praline, caramel popcorn	
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	