



# 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.

Led 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

### **Tuna Carpaccio**

sweet ponzu, daikon

### **Harry's Organic Pumpkin**

pepita maple butter, yuzu

### **Wagyu Jam Doughnut**

mustard, cheddar, pickle

### **Market Fish**

macerated tomato, kipfler, pil pil

### **Tommerups Rose Veal**

muhammara, labneh, baharat

### **Mandarin and Pumpkin**

tommerups crème fraiche

### **Miso Cookie**

sweetcorn, caramelised popcorn

## OYSTERS

Champagne Mignonette	1 dozen	76
	½ dozen	38

## ENTREES

Woodfired Cuttlefish white gazpacho, grape, verjus		32
Sugarloaf Cabbage mushroom ketchup, egg yolk, toasted grains		22
Bay Lobster heirloom carrots, lobster carrot butter		44
Tommerups Heritage Pork harry's pumpkin, maple seed butter		30
Tin Can Bay Scallops ginger dashi, yuzu kosho, finger lime		34

## MAINS

Dry Aged Market Fish salt baked kipfler, macerated tomato, pil pil		56
Fire Grilled Wagyu Rost Biff MB 8-9+ muhammara, labneh, baharat		60
Potato Gnocchi garden peas, caper, pinenut parmesan		38
Free Range Chicken mustard seed leeks, crispy leg, sunflower, sage, lemon		46
Paddock Dairy Cow short rib, parmesan and onion, pickled pear		54

## SIDES

Masala dressed broccolini & fioretti, turmeric, ginger	18
Sweetcorn ribs, cacio e pepe, onion butter, pecorino	18
Salad Leaves, pomegranate, feta, candy walnut, balsamic	16

## DESSERTS

Miso Cookie sweetcorn, caramelised popcorn	22
Spiced Coconut Rice chai caramel, rum, pineapple	24
Baked Dark Chocolate burnt toast, salted caramel, peanut	26
Plum and Ginger Doughnut plum syrup, white chocolate and ginger custard	24
Selection of Australian Cheeses house-made breads & lavosh, chutneys and preserves	32
Selection of House-made Chocolates & Sweet Treats served with your choice of coffee or tea	16

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

PLEASE NOTE – 15% PUBLIC HOLIDAY SURCHARGE