



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 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 seven 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 Vegetable Garden
summer nage, eggplant jam

Wagyu Jam Doughnut
mustard, cheddar, pickle

Market Fish
macerated tomato, kipfler, pil pil

Woodfired Wagyu RostBiff 8-9+
woodfired mushrooms, oyster sauce

Mandarin and Pumpkin
tommerups crème fraiche

Miso Cookie
sweetcorn, caramelised popcorn

OYSTERS

Champagne Mignonette 1 dozen
76
½ dozen
38

ENTREES

Woodfired Cuttlefish
32
white gazpacho, grape, verjus
Pickled Kohlrabi
18
roasted cashew cream, apple, spiced sultanas
Bay Lobster
44
heirloom carrots, lobster carrot butter
Tommerups Heritage Pork
30
salsa macha, avocado, tomato
Tin Can Bay Scallops
34
ginger dashi, yuzu kosho, finger lime

MAINS

Dry Aged Market Fish 56
salt baked kipfer, macerated tomato, pil pil
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
mustard seed leeks, crispy leg, sunflower, sage, lemon
Paddock Dairy Cow 54
short rib, parmesan and onion, pickled pear

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

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

DESSERTS

Miso Cookie sweetcorn, caramelised popcorn	22
Mango 'Lassie cardamon yoghurt, chilli, lime	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