



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 6th generation 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, butter, Jersey cream and crème fraîche all from Jersey cows. As well as heritage pork and rose veal. Also, home to Harry's paddock, growing heirloom vegetables, grains and free-range eggs.

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.

160pp

Add curated Sommelier wine pairing +99pp

Tuna Carpaccio

sweet ponzu, daikon

Slow Roasted Pumpkin

five senses of taste

Wagyu Jam Doughnut

mustard, cheddar, pickle

Market Fish

fermented chilli and prawn butter, pickled fennel

Tommerups Rose Veal

harry's turnips and kale, perigueux sauce

Lemon Myrtle

tommerups crème fraiche, pear, beignet

Chocolate Soaked Brioche

malt barley ice cream, pecan

*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

Ox Tail	32
parsnip, bone marrow	
Sugarloaf Cabbage	20
mushroom ketchup, egg yolk, toasted grains	
King Prawns	32
sweet and sour peppers, crispy garlic oil	
Heritage Breed Pork	30
slow roasted pumpkin, maple seed butter	
Tin Can Bay Scallops	34
ginger dashi, yuzu kosho, finger lime	

MAINS

Dry Aged Market Fish	56
fermented chilli and prawn butter, pickled fennel	
Fire Grilled Wagyu Rost Biff MB 8-9+	60
harry's turnips and kale, perigueux sauce	
Potato Gnocchi	38
wild mushroom, celeriac and horseradish, truffle	
Wimmera Gold Duck	54
duck hoisin, confit leg 'spring roll'	
Paddock Dairy Cow	56
short rib, parmesan and onion, pickled pear	

SIDES

Valley Pride carrots, satay, peanut, tamarind	18
Sweetcorn ribs, cacio e pepe, onion butter, pecorino	18
Salad Leaves, pomegranate, feta, candy walnut, balsamic	16

DESSERTS

Freshly Baked Honey Cake	24
andrew's honey, crème fraiche ice cream	
Spiced Coconut Rice	24
chai caramel, rum, pineapple	
Chocolate Soaked Brioche	26
malt barley ice cream, pecan	
Plum and Ginger Doughnut	24
plum syrup, white chocolate and ginger custard	

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	