



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. Please note we only use Australian seafood.

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 is a pioneering aquaculture and seafood company based in northern New South Wales, Australia. ABLP operates a recirculating aquaculture system 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

The Paddock’s signature Tasting Menu is a seven-course degustation that takes you on a culinary journey, showcasing the best of our seasonal produce.

160pp

Add curated Sommelier wine pairing +99pp

Tuna Cannelloni

wasabi peas, coffee, ponzu

Valley Pride Beetroot ‘Mille-Feuille’

pepita butter, whipped feta

Wagyu Jam ‘Dawgs’

mustard, cheddar, sauerkraut

Market Fish

fermented chilli and prawn butter, pickled fennel

From The Paddock

An evolving dish shaped by the season’s best ingredients

Tommerups Crème Fraiche

rhubarb, brown butter tuille

Chocolate ‘Chino’

coffee, cocoa nib, salt caramel

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

PLEASE NOTE – 10% SUNDAY SURCHARGE & 15% PUBLIC HOLIDAY SURCHARGE

ENTREES

Flank Steak	32
sweetcorn, ancho, jalapeno	
Valley Pride Beetroot ‘Mille-Feuille’	24
pepita butter, whipped feta	
King Prawn ‘Sando’	34
miso ginger, milk bread	
Spring Chicken Kiev	30
gem lettuce, bacon, parmesan	
Tin Can Bay Scallops	36
Penang, ginger beer, salt baked pineapple	

MAINS

Dry Aged Market Fish	56
fermented chilli and prawn butter, pickled fennel	
Fire Grilled Wagyu Rost Biff MB 8-9+	60
green beans, hazelnut and caper salsa	
Hand Rolled Pasta	38
spinach and garlic sauce, zucchini, sunflower, chilli	
Wimmera Gold Duck	54
duck hoisin, confit leg ‘spring roll’	
Short Rib ‘Spare Rib’	56
master stock, carrot, star anise, pickled pear	

SIDES

Valley Pride Carrots	18
sumac labneh, dukka	
Paddock Double Cooked Potatoes	22
cheese fondue, pickled onions	
New Season Asparagus	18
olive oil, lemon	

DESSERTS

Malibu Cheesecake Ice Cream	24
strawberries, oats, garden granita	
Spiced Coconut Rice	24
chai caramel, rum, pineapple	
Chocolate ‘Chino’	26
coffee, cocoa nib, salt caramel	
Raspberry Ripple Alaska	24
raspberry sorbet, toasted meringue	
Selection of Australian Cheeses	32
house-made breads & lavosh, chutneys, and preserves	
Selection of House-made Chocolates & Sweet Treats	22
served with your choice of coffee or tea	