



# STRANGERS' RESTAURANT

Queensland Parliament House

## Menu

House made bread and cultured butter | Chef's snacks

### ENTREE

Rosella flower, Noosa figs, Persian feta, smoked almond, gremolata, rosemary potato

GF V TM

2021 | Hughes & Hughes | Sauvignon Blanc | Tasmania

Mooloolaba prawn, fried eggplant, ponzu, crispy kale, fermented radish

GF DF TM

2022 | Granite Ridge | Verdelho | Ballandean QLD

Brisbane Valley quail, citrus glaze, black barley, pomegranate, white soy cream, orange gel

2022 | Golden Grove | Rosé Brosé | Ballandean QLD

### MAIN

Pan-fried coral trout, saffron potato, pickled mussels, buttermilk cream, chive oil, chorizo crumb

GF TM

2021 Golden Grove | Vermentino | Ballandean QLD

Darling Downs Wagyu short rib, edamame, carrot scratching, red onion gel, black garlic jus

GF DF TM

2018 Granite Ridge | Petit Verdot | Ballandean QLD

Bundaberg peppers, caper & pine nut salsa, romesco, cauliflower blossom, polenta crisp

VG GF

2021 Lightfoot | Chardonnay | Gippsland VIC

Five Founders grain fed beef striploin, pomme purée, cherry truss tomato, red wine jus **+\$12**

GF

2020 Rymill | The Darkhorse Cabernet Sauvignon | Coonawarra SAw

### DESSERT

Rhubarb & beetroot medley, coconut shavings, Bundaberg ginger sorbet

VG GF TM

2017 Clovelly Estate | Rack Dried Semillon | South Burnett QLD

Pistachio Mille-Feuille, native honey, Chocolate Crème Diplomat, praline

Clovelly Estate | Tawny | South Burnett QLD

Queensland cheese plate, quince, oven roasted nuts, seasonal fruit and lavosh

2019 Josef Chromy | Botrytis Riesling | Tasmania

**2 courses \$59 | 3 courses \$79**

**5 course tasting menu \$95 w paired wines \$45**

Dishes with <sup>TM</sup> are served for the tasting menu