



# STRANGERS' RESTAURANT

Queensland Parliament House

## Menu

House made bread and truffle butter | Chef's snacks

### ENTREE

- Poached Moreton bay bug, kohlrabi, capsicum purée, bisque, garlic chive oil GF DF TM  
*2022 Un Petit | Sauvignon Blanc | Adelaide Hills SA*
- Bowen pork belly, watermelon, black sesame, mulberries, finger lime dressing GF DF  
*2021 Ridgemill Estate | Riesling | Ballandean QLD*
- Heirloom tomato salad, Wamuran feta, liquorice marshmallow, tomato jelly, black olive soil V TM  
*2022 Lightfoot | Chardonnay | Gippsland VIC*
- Wagyu beef tartare, cured quail egg, wasabi mayo, cornichon, cumin lavosh DF  
*2021 First Foot Forward | Pinot Noir | Yarra Valley VIC*

### MAIN

- Daintree barramundi fillet, miso pumpkin purée, bok choy, bush tomato & caper salsa GF DF TM  
*2022 Golden Grove | Rosé Brosé | Ballandean QLD*
- Braised celeriac, pickled enoki, cashew cream, kimchi puree, toasted seeds GF DF VG  
*2021 La Petite Mort | VMR Qvevri | Ballandean QLD*
- Tasmanian lamb rump, potato foam, bacon crumb, Brussels sprout, baked parmesan GF TM  
*2021 Golden Grove | Barbera | Ballandean QLD*
- Five Founders grain fed beef striploin, pomme purée, cherry truss tomato, red wine jus **+\$12** GF  
*2021 Pikes | Eastside Shiraz | Clare Valley SA*

### DESSERT

- Almond pannacotta, Sunshine Coast strawberry, honeycomb, fairy floss DF GF V  
*2017 Clovely Estate | Rack Dried Semillon | South Burnett QLD*
- Banana parfait, coconut sponge, white chocolate crunch, salted cashew, butterscotch V TM  
*2019 Josef Chromy, Botrytis Riesling | Tasmania*
- Queensland cheese plate, quince, oven roasted nuts, seasonal fruit and lavosh  
*Clovely Estate | Tawny | South Burnett QLD*

**2 courses \$69 | 3 courses \$89**

**5 course tasting menu \$105 w paired wines \$45**

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

<sup>GF</sup> Gluten Free <sup>V</sup> Vegetarian <sup>DF</sup> Dairy Free <sup>VG</sup> Vegan