



STRANGERS' RESTAURANT

Queensland Parliament House

Menu

House made bread and truffle butter | Chef's snacks

ENTREE

- Brisbane Valley Quail, ponzu glaze, black barley, pomegranate, soy cream, cumquat gel DF
2021 Latta | Pinot Gris | Coghills Creek VIC
- Citrus cured Tasmanian salmon, ruby grapefruit, kewpie mayo, pea shoot, wasabi dressing DF TM
2021 Ridgemill Estate | 'Ellie' Blanc de Blanc | Ballandean QLD
- Pea falafel, mushroom duxelle, shiitake foam, dukkha, tarragon oil VG GF DF TM
2021 Unico Zelo | Truffle Hound Barbera/Nebbiolo | Adelaide Hills SA
- Wagyu beef tartare, cured quail egg, wasabi mayo, cornichon, cumin lavosh DF
2021 First Foot Forward | Pinot Noir | Yarra Valley VIC

MAIN

- Ringtail Creek Duck breast, braised sugar loaf cabbage, parsnip, Davidson plum GF DF TM
2021 Leko | Rouge Pinot Noir/Sangiovese/Merlot | Adelaide Hills SA
- Ocean trout, caramel yoghurt, warrigal greens, carrot purée, bottarga, smoked caviar GF TM
2023 Hughes & Hughes | Pinot Gris | Tasmania
- Roast pumpkin, native honey, spiced chestnut croquet, confit spring onion, pickled green almond GF DF
2017 Sirromet | 'LS' Chardonnay | Granite Belt 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

- Dark chocolate pave, white chocolate mousse, hazelnut praline, orange gel V GF TM
2017 Clovelly Estate | Rack Dried Semillon | South Burnett QLD
- Lions Club Christmas pudding parfait, gingerbread crumb, brandy analgise, cherry, torched meringue V
Tio Pepe Fino | Sherry | Spain
- Queensland cheese plate, quince, oven roasted nuts, seasonal fruit and lavosh
Clovelly Estate | Tawny | South Burnett QLD

2 courses \$69 | 3 courses \$89

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

Dishes with TM are served for the tasting menu

GF Gluten Free ^V Vegetarian ^{DF} Dairy Free ^{VG} Vegan