

STRANGERS' RESTAURANT

Queensland Parliament House

Menu

House made bread and butter | Chef's snacks

ENTREE

Tempura Lion's Mane mushroom, burnt onion, smoked eggplant, Furikake

2023 Hidden Creek | Viognier/Marsanne | Granite Belt QLD

TM

Stuffed baby squid, chorizo, feta, romesco salsa, hazelnut crumb

2021 Ridgemill Estate | Riesling | Ballandean QLD

Mud crab salad, green papaya, mango, yuzu pearls, fried leeks

2022 Un Petit | Sauvignon Blanc | Adelaide Hills SA

TM

Wagyu beef tartare, cured quail egg, wasabi mayo, cornichon, cumin lavosh

2023 Hughes & Hughes | Rosé | Tasmania

MAIN

Roast Goldband snapper, potato pavé, chicory, coconut clam broth

2017 Sirromet | 'LS' Chardonnay | Granite Belt QLD

TM

Goondiwindi pork tenderloin, crackling, edamame, baby turnip, mustard sauce

2021 Hidden Creek | Syrah | Granite Belt QLD

TM

Citrus glazed Dutch carrot, scratchings, preserved lemon gel, beetroot truffle, herb yoghurt, buckwheat cracker

2022 Brothers Koerner | Grenache/Syrah | Clare Valley SA

Signature Black Angus 250g Striploin SB3+, pomme purée, cherry truss tomato, red wine jus **+\$12**

2021 Pikes | Eastside Shiraz | Clare Valley SA

SIDES TO SHARE **+\$12**

Baby cos salad, botarga, buttermilk dressing

Chargrilled broccolini, parmesan crumb

Pomme purée

DESSERT

Grilled nectarine, lemon thyme cream, crispy black rice

2017 Clovelly Estate | Rack Dried Semillon | South Burnett QLD

TM

Milk chocolate Gianduja, Szechuan pepper & hazelnut praline, candied cocoa nib

Clovelly Estate | Tawny | South Burnett QLD

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

2001 Hidden Creek | Rare Tawny | Granite Belt 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

Sample menu provided, menu subject to change based on seasonal produce