

STRANGERS' RESTAURANT

Queensland Parliament House

Menu

House made bread and butter | Chef's snacks

ENTREE

Seared scallops, broccoli stem salad, pickled radish, cauliflower puree, crisp pancetta

2023 Hidden Creek | Viognier/Marsanne | Granite Belt QLD

TM

Duck liver parfait, brioche loaf, whiskey soaked raisins, hazelnut, apple jelly

2021 La Petite Mort | VMR Qvevri | Granite Belt QLD

TM

Pumpkin carpaccio, pickled mustard seed, cumquat vinaigrette, spiced pepita

2021 Unico Zelo | Riversand Fiano | Adelaide Hills SA

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

2021 La Petite Mort | Nebbiolo Rose | Granite Belt QLD

MAIN

Condabilla Murray Cod, bouillabaisse sauce, shaved fennel, green olive tapenade

2022 Un Petit | Sauvignon Blanc | Adelaide Hills SA

TM

Roast venison, parsnip puree, spiced carrot, beetroot, watercress walnut pesto, stout jus

2021 La Petite Mort | Saperavi Qvevri | Granite Belt QLD

TM

King Brown mushroom, kombu, white soy cream, chive oil, rice cake, native Sambal

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**

Rocket, mizuna salad, mustard dressing, toasted seeds

Chargrilled fioretti, charmoula spice

Pomme purée

DESSERT

Chestnut panna cotta, Kalamansi gel, poached mandarin

2013 Bent Road | Botrytis Sauvignon Blanc | Granite Belt QLD

TM

Brioche French toast, caramel chocolate ganache, sour apple

2017 Clovelly Estate | Rack Dried Semillon | 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

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