

STRANGERS' RESTAURANT

Queensland Parliament House

Menu

House made bread and butter | Chef's snacks

ENTREE

Torched Mooloolaba prawn, warrigal gremolata, finger lime, amaranth

GF DF TM

2023 Minim | 'Patsy' Vermentino/Fiano | Heathcote VIC

9Dorf chicken terrine, serrano ham, apricot, pistachio, walnut fig jam, bread tuille

TM

2023 Nuova Scuola | Reserve Viognier | South Burnett QLD

Spiced pea falafel, smoked duxelles, shiitake foam, crispy enoki, macadamia dukkha

GF DF VG

2022 Symphony Hill | Reserve Sauvignon Blanc | Ballandean QLD

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

DF

2024 Two Tonne Tasmania | Pinot Noir | Tamar Valley TAS

MAIN

Condabilla Murray cod, pig face, seablite, lilly pilly, asparagus, purple bliss potato, ginger beurre blanc, native violet oil

GF TM

2021 La Petite Mort | Nebbiolo Rosé | Ballandean QLD

Ringtail Creek duck breast, calvo nero, pancetta, parsnip, native honey, fermented black berry

GF DF TM

2022 Nuova Scuola | Reserve Sangiovese | South Burnett QLD

Baked celeriac, kombu, cashew cream, kimchi sprouts, seeded crumb, pickled red onion

GF VG

2023 Castelli Estate | Chardonnay | Pemberton WA

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

GF

2021 Riddoch | Shiraz | Coonawarra SA

SIDES TO SHARE **+\$12**

Orange, fennel salad, shaved radish, rocket, caraway dressing

GF DF VG

Roasted heirloom carrots, citrus maple, toasted sesame

GF DF VG

Fries, rosemary salt

GF V

DESSERT

Lions Club Christmas pudding parfait, gingerbread crumb, brandy analgise, cherry, torched meringue

V TM

Nuova Scuola | Fortified Verdelho | South Burnett QLD

Dark chocolate pave, white chocolate mousse, hazelnut praline, native mint, orange gel

GF V

2017 Clovelly Estate | Rack Dried Semillon | South Burnett QLD

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

2006 Golden Grove | Rare Tawny | Ballandean QLD

2 courses \$79 | 3 courses \$99

5 course tasting menu \$130 + paired wines \$55

Dishes with TM are served for the tasting menu

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