

STRANGERS' RESTAURANT

Queensland Parliament House

Menu

House made bread and butter | Chef's snacks

ENTREE

Fraser Coast spanner crab, compressed Granny Smith, papaya, finger lime, fermented grapefruit gel, saltbush Sebago crisps, yuzu-mirin emulsion

GF DF TM

2023 Unico Zelo | 'Slate Farm' Fiano | Clare Valley SA

Sunshine Coast figs, Burleigh Blue, aged prosciutto, pickled walnut soil, wild rocket, rosella reduction

GF TM

2024 Pyramids Road Wines | Barrel Ferment Chardonnay | Granite Belt QLD

Kenilworth forest mushroom pâté, toasted sourdough, salt-n-pepper enoki, native dukkah, tarragon white balsamic, frizzy salad

VG

2024 Crittenden | Pinot Gris | Mornington Peninsula VIC

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

DF

2024 Two Tonne Tasmania | Pinot Noir | Tamar Valley TAS

MAIN

Pan-seared goldband snapper, saffron potato pavé, sautéed native greens, kaffir lime, coconut clam velouté

GF TM

2025 Pyramids Road Wines | Foot Stomped Rosé | Granite Belt QLD

Borrowdale free-range pork tenderloin, confit belly, pepperberry, crackling, lemon myrtle potato fondant, cauliflower purée, baby turnips, mustard sauce

GF DF TM

2024 Pyramids Road Wines | Mourvedre Limited Release | Granite Belt QLD

Scenic Rim heritage carrots, Sugarbag honey, citrus glaze, beetroot textures, macadamia cream, bronze fennel

GF DF V

2021 Willunga 100 | Grenache | McLaren Vale SA

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**

Stanthorpe pear salad, radicchio, toasted seeds, local feta, Davidson plum vinaigrette

GF V

Chargrilled Lockyer Valley cauliflower florets, lemon hummus

GF DF VG

Fries, rosemary salt

GF DF V

DESSERT

Torched apricot, puffed buckwheat, mascarpone, native thyme, apricot sorbet, tuille

GF V TM

2017 Clovelly Estate | Rack Dried Semillon | South Burnett QLD

70% Dark chocolate mousse, choc tuille, smoked Stanthorpe cherry, pistachio praline, cherry sorbet **GF V**

2001 Hidden Creek | Rare Tawny | Granite Belt QLD

Queensland cheese, quince, oven roasted nuts, marinated fruit and lavosh

V

2006 Golden Grove | Rare Tawny | Ballandean QLD

2 courses \$79 | 3 courses \$99

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

GF Gluten Free V Vegetarian DF Dairy Free VG Vegan