

STRANGERS' RESTAURANT

Queensland Parliament House

Menu

House made bread and butter | Chef's snacks

ENTREE

- Goldband snapper crudo (A), coconut fennel puree, togarashi, finger lime ponzu, chive oil GF DF HL TM
2025 *Ballandean Estate Wines | Wild Ferment Malvasia | Granite Belt QLD*
- Kangaroo rissole, fermented berries, roasted apple, pine mushroom, mustard leaf GF DF TM
2023 *Tamar Ridge | Pinot Noir | Tamar Valley TAS*
- Glazed red beetroot, preserved cucumber, puffed buckwheat, tofu cream, linseed cracker GF VG HL
2024 *Latta | 'Ex Nihilo' Pinot Gris | Tarrington VIC*
- Wagyu beef tartare, cured quail egg, wasabi mayo, cornichon, cumin lavosh DF HL
2022 *Nuova Scuola | Reserve Sangiovese | South Burnett QLD*

MAIN

- Daintree barramundi (A), pea emulsion, nori bok choy, lemon myrtle crunchy peas, succulents GF DF HL TM
2021 *La Petite Mort | Viognier/ Marsanne/Roussanne | Granite Belt QLD*
- Lamb rump, miso pumpkin, black orange sauce, split jus, baby kale GF DF TM
2024 *Ballandean Estate Wines | Durif | Granite Belt QLD*
- Roasted hispi cabbage, pickled daikon, kimchi sauce, bunya nut crumble GF VG HL
2024 *Lightfoot | Chardonnay | Gippsland VIC*
- 14 day dry aged Black Angus 200g striploin, pomme purée, cherry truss tomato, red wine jus **+\$14** GF
2022 *Tscharke | 'Distinction' Shiraz | Barossa Valley SA*

SIDES TO SHARE **+\$12**

- Duck fat winter roots, fried shallots, scallions GF DF HL
- Radish & chard salad, pickled ginger, toasted sesame seeds, honey dressing GF DF V HL
- Fries, rosemary salt GF DF VG HL
- Pomme purée GF V HL

DESSERT

- Vanilla rice pudding, white chocolate cup, puffed rice, yuzu caramel ice cream GF V HL TM
2019 *Ballandean Estate Wines | Late Harvest Sylvaner | Granite Belt QLD*
- French toast, compressed apple, gianduja Chantilly, bread ice cream V HL
2017 *Clovely Estate | Rack Dried Semillon | South Burnett QLD*
- Queensland cheese, quince, oven roasted nuts, marinated fruit and lavosh V HL
2001 *Hidden Creek | Rare Tawny | Granite Belt 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 HL Halal (A) Australian Seafood