

# STRANGERS' RESTAURANT

Queensland Parliament House

## Menu

House made bread and butter | Chef's snacks

### ENTREE

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

### MAIN

- Daintree barramundi <sup>(A)</sup>, pea emulsion, nori bok choy, lemon myrtle crunchy peas, succulents  
2021 La Petite Mort | Viognier/ Marsanne/Roussanne | Granite Belt QLD GF DF HL TM
- Lamb rump, miso pumpkin, black orange sauce, split jus, baby kale  
2024 Ballandean Estate Wines | Durif | Granite Belt QLD GF DF TM
- Roasted hispi cabbage, pickled daikon, kimchi sauce, bunya nut crumble  
2024 Lightfoot | Chardonnay | Gippsland VIC GF VG HL
- 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  
2017 Clovely Estate | Rack Dried Semillon | South Burnett QLD GF V HL TM
- French toast, compressed apple, gianduja Chantilly, bread ice cream  
2019 Ballandean Estate Wines | Late Harvest Sylvaner | Granite Belt QLD V HL
- Queensland cheese, quince, oven roasted nuts, marinated fruit and lavosh  
2001 Hidden Creek | Rare Tawny | Granite Belt QLD V HL

**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 <sup>(A)</sup> Australian Seafood