

## Dinner Entree

### **Soup of the day (V GF)**

#### **Poached chicken roulade**

Poached chicken breast pocketed with a blend of dried figs, marinated prunes and sultanas, served with grilled slices of Mediterranean vegetable polenta and wild mushroom tapenade

#### **Grilled haloumi and vegetable stack (V GF)**

Locally made haloumi sliced and grilled placed upon a stack of grilled capsicum, eggplant, zucchini and fresh rocket finished with traditional pesto dressing and toasted sourdough

## Main

### **Oven baked salmon fillet with seasonal vegetables (V GF)**

Salmon fillet served with seasonal vegetables and oven roasted crushed potatoes with a classic beurre blanc sauce and fresh lime wedge

#### **Slow braised pork belly with caramelised apples**

Twice cooked braised pork belly with a caramelised Stanthorpe apple, complemented with a macadamia nut, rocket and shaved pecorino salad and finished with local honey and soy reduction

#### **Seared eye fillet on wilted spinach with sweet potato and Gympie goats cheese rosti (GF)**

Cooked to your liking, served with wilted spinach, sweet potato and gruyere rosti, finished with a Granite Belt shiraz reduction

## Dessert

### **Lemon curd tart served with a pomegranate syrup and double cream**

### **Warm chocolate tart with berry compote and macadamia ice cream**

#### **Cheese platter**

Selection of local cheeses from regional Queensland served with quince paste, assorted crackers, breads and fresh seasonal fruit

# Breakfast

Selection of cereals (V GF)

Fresh seasonal fruit (V GF)

## **Hot Breakfast**

Your choice of the following:

Eggs (cooked to your liking), bacon, hash brown,  
breakfast sausage, grilled tomatoes, mushrooms and toast

Selection of freshly baked croissants or danishes

V - Vegetarian option GF - Gluten free option available

## Lunch

Served with a complimentary glass of house bubbles

### **Queenslander Class signature seafood platter**

A variety of local Queensland fresh seafood, caught from the Capricorn Coast served chilled with steamed redclaw wonton and oysters Kilpatrick, laid on a bed of fresh garden salad and seasonal fruits accompanied with homemade tartare sauce

### **Gourmet land lovers platter**

A selection of hand chosen cold meats including ham off the bone, prosciutto, chicken roulade, salami, local cheeses, house made chutney served with antipasto delicacies and fresh baked bread

## Dessert

### **Caramel semifreddo with dark toffee sauce**

### **Classic apple and rhubarb crumble with macadamia ice cream**