



THE
OVERFLOW
ESTATE
1895

*We source local produce where we can
and support the amazing region
we are in.*

The menu changes seasonally according to
produce availability.

This menu features these local producers and
Suppliers:

The Butcher Co

Cauldron Gin

Kengoon Farming

Scenic Rim Farmbox

Truc Lam Mushrooms

Tarome Crayfish

Scenic Rim Milk, Cream, Butter

Riverdale Herbs

Wickham Farm

Flagstone Creek

Kulgun Mangos

*All wines are from our wonderful The Overflow
Estate 1895.*



DEGUSTATION MENU

SIX COURSE

WINES

Storm Cru Sparkling White

Fiano 2022

Vermentino 2023

Tempranillo

Montepulciano 2021

Storm Cru Sparkling Red

MENU

Baguette & Truffle Butter

Traditional French Onion Soup,
Croutons & Emmental

Snails In Wild Mushroom Arancini,
Smoked Garlic Beurre Blanc & Confit Morel

Queensland Black Tiger Prawn, Crayfish Bisque,
Rouille, Crouton

Quail - Breast & Leg, Watercress Puree,
Jus Reduction, Pickled Shiitake

Chocolate Délice, Mango Passion Coulis
Rose Geranium & Blueberry Ice Cream,
Honeycomb

6 Courses \$110.00 | Paired with Wines \$60.00

The entire table is required to order the Degustation Menu