

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

The menu changes seasonally according to produce availablity.

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.



THE OVERFLOW ESTATE 1895





Flavours of France



Vermentino 2022

Montepulciano 2022

Tempranillo

Fiano 2021

Storm Cru Red NV

MENC

Baguette with Citrus and Fingerlime Butter

Burgundy Escargots in Garlic and Ricard Butter

Crayfish Bisque, Tiger Prawn, Rouille Crouton

Pan Seared Quail, Pea Puree, Pickled Shitake Mushroom and Quail Reduction

Towri Sheep Cheese Filo Pastry Finger, Blueberry Jam and Fig

Chocolate Souffle with Pistachio Ice Cream

6 Courses \$115.00 | Paired with Wines +\$70.00 The entire table is required to order the Flavours of France Menu