



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.*



# FLAVOURS OF FRANCE

# WINES

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## ESTATE WINES

Estate Wine Pairing \$70

Montepulciano  
2022

Fiano  
2023

Tempranillo  
2023

Rosé  
2023

Storm Cru Sparkling Red  
NV

## PREMIUM WINES

Premium Wine Pairing \$110

Bream Creek Pinot Noir  
2023, Australia

Frankland Estate Riesling  
2023, Australia

Ballendean Estate Saperavi  
2022, Australia

La Petite Note Bleue  
2023, France

Hugel Gewurztraminer  
2020, France

## BREAD

Buckwheat Sourdough & Porcini Butter

## SNACKS

Green Pea Soup & Pancetta Tuile

Camel Eye Fillet Tartare, Hummus & Dukkah Rice Cracker

Lambs Brain, Horseradish Sauce & Crispy Capers

## ENTRÉES

Moreton Bay Bug Ravioli & Bisque Sauce

St Jacques Scallop Oven Baked In Mornay Sauce

## MAIN

Beef Eye Fillet Steak, Broad Beans, Local Honey Roast Pumpkin  
& Parsnip

## CHEESE

Towri Sheep Cheese Filo Pastry Finger & Local Beets Jam

## DESERT

Rum Baba, Scenic Rim Pantry Orange & Ginger Marmalade

9 Courses \$135

Estate Wine Pairing +\$70

Premium Wine Pairing +\$110

*The entire table is required to order the  
Flavours of France Menu*

