



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
Kengoon Farming
Scenic Rim Pantry
Truc Lam Mushrooms
Oppy's
Scenic Rim Milk, Cream, Butter
Riverdale Herbs
Wickham Farm
Flagstone Creek
The Overflow Estate 1895.*



FLAVOURS OF FRANCE

WINES

ESTATE WINES

Estate Wine Pairing \$70

Rosé
2023

Pinot Grigio
2024

Tempranillo
2023

Montepulciano
2022

Storm Cru Sparkling Red
NV

PREMIUM WINES

Premium Wine Pairing \$110

La Petite Note Bleue Rosé
2023, France

Frankland Estate Riesling
2023, Australia

Ballendean Estate Saperavi
2022, Australia

Cloudy Bay Pinot Noir
2023, New Zealand

Hugel Gewurztraminer
2020, France

BREAD

Baguette & Porcini Butter

SNACKS

Snail Vol au Vent Burgundy Style

ENTRÉES

Salmon Gravalax, Toasted Rye, Horseradish & Caviar

MAIN

Pan Roasted Quail, Beetroot Pureé, Pickled Shitake Mushroom,
Quail Reduction

CHEESE

Towri Sheep Cheese Filo Pastry Finger, Blackcurrant & Rose
Geranium Jam

DESERT

Chocolate Delice, Honeycombe, Raspberry Sorbet

6 Courses \$135

Estate Wine Pairing +\$70

Premium Wine Pairing +\$110

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

