



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*  
*4Real Milk*  
*Riverdale Herbs*  
*Wickham Farm*  
*Flagstone Creek*  
*The Overflow Estate 1895*  
*Towri Sheep Cheeses*  
*The Folly Truffle*  
*Boonah Fruit Supply*  
*Elderflower Farm*

Our menu features Truffle Butter, Infused Oils, Preserves, Honey and Chutneys crafted at The Overflow Estate by Scenic Rim Pantry By Roastbeef & The Frog.

Roastbeef & The Frog at The Overflow Estate 1895  
1660 Beaudesert-Boonah Road  
Wyaralong QLD 4310  
0455 22 1895  
[contact@roastbeefandthefrog.com.au](mailto:contact@roastbeefandthefrog.com.au)



THE  
OVERFLOW  
ESTATE  
1895



# MENU

# MENU

Baguette and Truffle Butter \* 12.0

## ENTRÉE

Hock, Foie Gras, Lentil Le Puy Terrine, Onion Jam & Horseradish Vinaigrette

Cured Salmon, Cucumber Miseria and Truffle Labneh

Escargots Burgundy Style, Garlic Butter 6 Pieces

**- 12 Piece Surcharge 10.0**

Seared St Jacques Scallops, Ricard Beurre Blanc, Pancetta, Pea Emulsion

**- Surcharge 10.0**

## MAIN

Barramundi Ballotine, Sweet Potato Mash, Citrus Beurre Blanc Sauce

Sand Crab & Tarome Crayfish Lasagne, Creamy Crustacean Sauce \*

Duck Confit A L'Orange, Pommes Dauphine, Gastrique Sauce

Lamb Rump, Root Vegetable Gratin, Pumpkin Purée & Rosemary Jus

**- Add Moreton Bay Bug 10.0 per piece**

Wagyu Rump 'Filet' MB Score 8-9 by SENKU, Pommes Frites, Truffle Jus

**- Surcharge 20.0**

Wagyu Striploin 300g MB Score 9 by ICON, Robuchon Potato Purée, Truffle Jus

**- Surcharge 40.0**

## SIDE

Mixed Greens 15.0

Mesclun of Green 15.0

Pomme Frites with Aioli and Rosemary Salt 15.0

## DESSERT

Pistachio Crème Brûlée, Strawberry & Rose Sorbet

Alsatian Rum Baba, Rich Vanilla Bourbon Chantilly Cream \*

Towri Sheep Cheese Filo Pastry Finger, Tempranillo Grape Jam

2 Courses 80.0

3 Courses 95.0

Wine Pairing or Suggestions Available

Group bookings of 10 or more are 3 Courses only

Menu subject to market availability

Menu is Gluten Free except for items marked \*

Gluten free option available upon request

Public Holiday 15% Surcharge

