



THE
OVERFLOW
ESTATE
1895



Gift Cards Available

Online and in our
Restaurant

MENU

Roastbeef & The Frog at The Overflow Estate 1895
1660 Beaudesert Boonah Road
Wyaralong QLD 4310

0455 22 1895
contact@roastbeefandthefrog.com.au

OUR STORY

Nestled in the breathtaking Scenic Rim, Roastbeef & The Frog at The Overflow Estate 1895 offers refined yet relaxed dining in one of Queensland's most spectacular vineyard settings. Overlooking Lake Wyaralong, the restaurant sits within a remarkable 4,000-acre working estate, home to vineyards, cattle country, waterfront landscapes and a rich rural history.

Inspired by French and English Culinary traditions, Roastbeef and The Frog is led by British-born chef Jake Hatch the "Roastbeef" and French chef Olivier Boudon, the "Frog." Jake brings more than 17 years of experience, including time working at Michelin level in England, while Olivier brings over 40 years of international experience across Europe, Asia, the UK and the USA.

Front of house is managed by Hamish Briner, alongside a fantastic team dedicated to warm, welcoming and genuine hospitality. Together the team brings elegant food, estate wines, lake views and heartfelt service together in a truly memorable dining experience.

*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:

Australian Sweetwater Crays & Wagyu

The Butcher Co

Valley Pride Produce

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

Oppy's Fruit & Veg

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.



CHEESE

French Camembert

Soft - France Butter-smooth Texture with deep, savory notes of mushroom, caramelized butter, and earthy hay

Chèvre - Goat Cheese

Soft - Australia Creamy, fresh and lightly tangy, with delicate earthy notes and a smooth, elegant finish.

Manchego

Hard - Spain Firm and buttery with notes of toasted almond, sweet hay and a smooth, savoury finish.

Comté Aged 15 Months

Hard - France Rich and nutty with notes of toasted hazelnut, browned butter and warm milk, finishing savoury with a delicate crystalline texture.

Cheddar Cabernet Sauvignon Cheese

Hard - Australia Rich and savoury with a creamy cheddar bite, layered with dark berry, blackcurrant and subtle oak notes.

50g per cheese

14.0 each served with accompaniments

THE BUTCHER'S TABLE

BEEF

Côte de Boeuf 1KG by Australian Sweetwater Wagyu MB Score 3-4, Sauce Béarnaise, Honey Roasted Pumpkin & Pommes Frites
180 (for two)

Wagyu Sirloin 300g By Australian Sweetwater Wagyu, Marble Score 3-4 Truffle Jus, Honey Roasted Pumpkin & Pommes Frites
25* / 85

Black Angus Rib Eye 300g 250 Day Grain Fed, Truffle Jus, Honey Roasted Pumpkin & Pommes Frites
35* / 95

Char Grilled Black Angus Skirt Steak 400g, Confit Shallots, Sherry Red Wine Jus, Pommes Frites
10* / 70

Wagyu Striploin 300g MB Score 8-9 by ICON, Robuchon Potato Purée, Truffle Jus
40* / 110

Dry aged 28+ Days Wagyu Striploin 300g MB Score 8-9 by ICON, Robuchon Potato Purée, Truffle Jus
50* / 120

Dry Aged in Truffle Butter 28+ Days Wagyu Striploin 300g MB Score 8-9 by ICON, Robuchon Potato Purée, Truffle Jus
60* / 130

VEAL

Côte de Veau 300g, Honey Roasted Pumpkin, Truffle Pommes Purée & Morel Mushroom Sauce
20* / 80

* As 2 or 3 course inclusion surcharge

MENU

Baguette and *Scenic Rim Pantry* Truffle Butter * 12.0

Freshly Shucked Natural Pacific Oysters
(6) 38.0 (12) 70.0

Pacific Oysters Kilpatrick
(6) 38.0 (12) 70.0

ENTRÉE

Traditional French Cheese Soufflé
- **30 min wait time**

Crumbed Lamb Brain, Horseradish & Lemon Sauce, Caper Flowers

Escargots Burgundy Style, Garlic Butter, 6 Pieces
- **12 Piece Surcharge 10.0**

Seared Scallops, Cauliflower Purée, Citrus Beurre Blanc
- **Surcharge 10.0**

MAIN

Filet of Barramundi, Lemon Caper Butter, Broccolini

Sand Crab & *Australian Sweetwater* Crayfish Lasagne, Creamy Crustacean Sauce *

Pork Cheek Confit Cassoulet, Red Wine Jus

Lamb Shank Braised with Rosemary, Pomme Purée, Petit Ratatouille, Rosemary Jus

SENKU Wagyu Rump 'Filet' MB Score 8-9, Pommes Frites, Truffle Jus
- **Surcharge 30.0**

SIDE

Char Grilled Broccolini 15.0

Pommes Frites with Aioli and Rosemary Salt 15.0

Oppy's Honey Roasted Pumpkin, Truffle Labneh, Crispy Capers & Herbal Oil 15.0

Valley Pride Root Vegetables Roasted in Rosemary & Garlic 15.0

DESSERT

White Chocolate Crème Brûlée, Raspberry Sorbet

Cannelé, Pineapple Paté de Fruits, Coconut Sorbet

Towri Sheep Cheese Filo Pastry Finger, Strawberry and Lavender Jam

Treacle Tart, Honey Ice Cream and Poached Fruit

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

