

STRANGERS' RESTAURANT

Queensland Parliament House

MENU

5 course tasting menu \$90
add paired wines \$60

House made bread and cultured butter | Chef's snacks

Rosella Flower | GF V

Whipped fetta, Noosa figs, gremolata, rosemary potato, smoked almonds
Unico Zelo, Riversand Fiano, SA, 2020

Arbolhos Island Scallops

Broccoli stem salad, cauliflower puree, black pudding, Serrano ham
Symphony Hill, Pinot Gris, Ballandean, QLD 2020

Roasted Reef Cod | GF

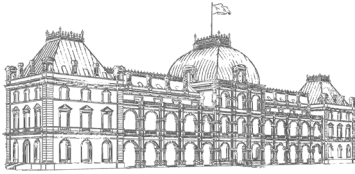
Saffron potato, pickled mussels, chorizo, buttermilk sauce
Derwent Estate, Riesling, Tasmania, 2012

Goondiwindi Pork Loin | GF

Jerusalem artichoke, edamame, apple, blue cheese, mustard sauce
Golden Grove, Barbera, Ballandean, QLD, 2018

Cheesecake Mousse | V

Dianella floral jelly, sable biscuit, caramel, marshmallow
Scorpo, Late Harvest Pinot Gris, Morning Peninsula, VIC



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MENU

2 courses \$50 | 3 courses \$65

House made bread and cultured butter | Chef's snacks

Arbolhos Island Scallops

Broccoli stem salad, cauliflower puree, black pudding, Serrano ham
Symphony Hill, Pinot Gris, Ballandean, QLD 2020

Spiced Coominya Quail | GF DF

Pomegranate, black barley salad, cumquat, white soy
Lightfoot, Chardonnay, Gippsland, VIC 2021

Rosella Flower | GF V

Whipped fetta, Noosa figs, gremolata, rosemary potato, smoked almonds
Unico Zelo, Riversand Fiano, SA, 2020

Lockyer Valley Celeriac Steak | DF GF V

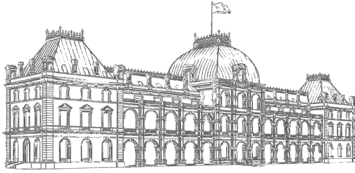
Kombu, cashew cream, kimchi sprouts, parsnip crisp, toasted seeds
Latta, "Tranquil" Nebbiolo Rosé, Coghills Creek, VIC, 2021

Goondiwindi Pork Loin | GF

Jerusalem artichoke, edamame, apple, blue cheese, mustard sauce
Golden Grove, Barbera, Ballandean, QLD, 2018

Roasted Reef Cod | GF

Saffron potato, pickled mussels, chorizo, buttermilk sauce
Derwent Estate, Riesling, Tasmania, 2012



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Warm Chocolate Foam | GF V

Tonka bean ice cream, coco nib, chocolate crunch

Josef Chromy, Botrytis Riesling, Tasmania

Cheesecake Mousse | V

Dianella floral jelly, sable biscuit, caramel, marshmallow

Scorpo, Late Harvest Pinot Gris, Morning Peninsula, VIC

Queensland Cheese | V

Quince, oven roasted nuts, seasonal fruit

Galway Pipe, Port, South Australia