

STRANGERS' RESTAURANT

Queensland Parliament House

MENU

2 courses \$50 | 3 courses \$65

House made bread and cultured butter | Chef's snacks

Arbolhos Island Scallops | GF

Buttermilk tempura Moreton Bay bug, preserved lemon, local cucumber,
pickled cucamelon
Symphony Hill, Pinot Gris, Ballandean, QLD 2020

Goondiwindi Pork Cheek | GF

Cherry and mint braise, blistered sweet corn, spiced purple cauliflower,
charred Childers pineapple
Granite Ridge, Chardonnay, Ballandean, QLD 2017

Sunshine Coast Zucchini Flower | V GF

Frolicking Goat's cheese, black olive and Noosa figs
Unico Zelo, Riversand Fiano, SA, 2020

Mapleton Gnocchi | V

Kuri and orange thyme, Sunshine Coast pink tomato, pumpkin and
orange butter, toasted rye
Taltarni, Fumé Blanc, Pyrenees, VIC, 2017

Ringtail Creek Duck Breast | GF

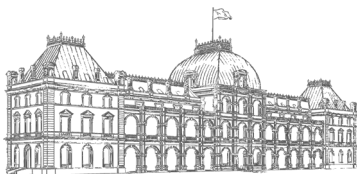
Smoked honey, Falls Farm zucchini flower, Little White Goat's fetta,
heirloom carrot roast, salted pistachio
Golden Grove, Barbera, Ballandean, QLD, 2018

North Queensland Snapper

Parma ham crackling, Atherton Tablelands avocados, spiced fennel, roasted grains
Derwent Estate, Riesling, Tasmania, 2012

One bill per table

GF - Gluten Free V - Vegetarian



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Dark Chocolate Marquise | GF

Mundubbera mandarin curd, salted praline, raw Sunshine Coast berry soup

Josef Chromy, Botrytis Riesling, Tasmania

Stanthorpe Spiced Apple Shortcake | V

Tonka bean ice cream and white chocolate roast

Scorpo, Late Harvest Pinot Gris, Morning Peninsula, VIC

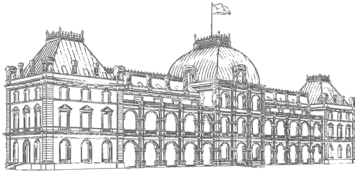
Queensland Cheese | V

Quince, oven roasted nuts, seasonal fruit

Galway Pipe, Port, South Australia

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

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Unico Zelo, Riversand Fiano, SA, 2020

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