

H O M A G E



SOMETHING SIMPLE

Wood fired scones, jam and cream

Fresh salad with berries and fresh picked mint

Cheese platter - a few of our favourite cheeses,
lavosh, quince and muscatels

Charcuterie - a selection of cured meats,
a few things from our preserving room,
cheddar, smoked butter

JUST BECAUSE

Fried chicken, black garlic mayo,
white bread, lime, fermented chilli oil

Steak sandwich with tomato, cheddar,
pickled onions, woodfired BBQ sauce, fries

Beef burger, special sauce, smoked
cheese, pickles, fries

Fries

HOMAGE IN THE ROOM

Grain-fed Angus sirloin cooked over
charcoal, smoked new potatoes,
café de Grandchester butter

Lamb cooked over olive wood,
lamb fat and carrots

Native fish chowder, sweet corn,
Homage farm bacon, toasted sourdough

Wood roasted chicken, cauliflower,
smoked cheddar, fermented macadamias

Beef brisket, sugarloaf slaw, charred
flat breads, frickles

Orecchiette Cacio e Pepe with broccoli,
black pepper, aged cheddar

Barcoo Grunter cooked over fire, a few
different heirloom tomatoes

SOMETHING LIGHT

Chicken salad with fresh pickled coz, parmesan,
house smoked bacon, poached egg

Murray cod fritters, fine herb salad, gribiche

Macadamia humus, toasted sourdough,
warm olives

Something from our garden, pickled,
cured and fresh

SOMETHING TO FINISH

Roasted orchard macadamia,
Toowoomba chocolate

Baked Stanthorpe apple, sourdough ice cream

Sticky toffee pudding, whipped mascarpone