Picnic Point Café & Restaurant

Dinner Menu

Toasted garlic & herb crusted Panini or pesto pizza cracker with a duo of dips 13.0 *V*

Panini bruschetta w/ cherry tomatoes, caper & basil salsa drizzled with balsamic Tar 14.0 *V*

Home baked ciabatta with Rash Valley extra virgin oil, aged balsamic &
an olive – chilli tapenade 14.5 *V*

ENTRÉES

Sherry infused oxtail bouillon w/ julienne of vegetables & chives 15.0 *G*

Roasted pumpkin, walnut & pear with gratin of goats' cheese salad drizzled w/ orange & cranberry vinaigrette 17.0 *GV*

Tempura of Wagyu in nori w/ nashi & daikon slaw, wasabi & soy dipping sauce 23.0

Confit of prawns, scallops & cherry tomatoes w/ mango, chilli & coriander dressing 23.0 *G*

CHEF'S HOMEMADE GOURMET PASTA (ENTRÉE OR MAIN)

- Pappardelle w/ spanner crab & XO seafood sauce topped with a grilled Moreton Bay Bug 23.0 / 31.0
- Ravioli of sweet potato & Persian feta tossed in Rash Valley olive oil with dried pear, pepitas, rocket & thyme 17.5 / 27.5
- Spaghetti w/ red chilli, shaved fennel, chorizo in a truffle cream sauce topped with fried parsley 19.0 / 29.5

ONE BILL PER TABLE

V – Vegetarian G – Gluten Free. Please see your waiter for gluten free menu options.

All prices inclusive of GST. 3% surcharge applies for Amex and Diners payments. A 15% surcharge applies on Public Holidays.

Picnic Point Café & Restaurant

Dinner Menu

MAINS

Grain fed eye fillet (250g) w/ pommes Anna, grilled mushroom caponata & a Hickory rosemary jus 39.5 *G*

Grilled Market fresh Fish of the Day w/ blistered tomatoes, spinach & beluga lentil ragout & truffle foam sauce 39.5 *G*

Barkers Creek Pork Cutlet w/ glazed Savoy cabbage, pan fried potato & semolina dumplings, a seeded mustard jus 35.0

Chicken supreme stuffed with a saffron farce in puff pastry w/ broccoli & a light tarragon sc 36.0

Twice cooked lamb rump in a rich Shiraz sauce w/ compote of shallot & thyme, roasted garlic & Potato mousseline, buttered beans 36.0 *G*

Honey soy glazed duck breast on homemade pappardelle in a red curry & coconut sauce 41.0

SIDES – 9.5

Toasted garlic & herb crusted Panini

Garden salad w/ balsamic or house dressing *GV*

Buttered beans *GV*

Bowl of chips w/ aioli *GV*

ONE BILL PER TABLE

V – Vegetarian G – Gluten Free. Please see your waiter for gluten free menu options.

All prices inclusive of GST. 3% surcharge applies for Amex and Diners payments. A 15% surcharge applies on Public Holidays.

Picnic Point Café & Restaurant

Dinner Menu

DESSERTS – 14.5

Tahitian bean pavlova w/ passionfruit glaze, fresh berries, raspberry sorbet & Chantilly

Mango & Coconut panna cotta w/ crunchy coconut tortilla

Apple & Pear fritters in Muscat & Hazelnut batter w/ leatherwood honey mousse

Gold leaf Coupe Denmark deluxe….Vanilla Bean parfait w/ warm callebaut chocolate fondue

Crepe trio -
- Leatherwood honey mascarpone
- Pumpkin hazelnut praline
- Orange, Grand Marnier & raspberries

Selection of four cheeses w/ homemade fig chutney & crackers **16.45**
- Bolero of goats' cheese, smoked cheddar, Blue Vein & Brie

WARM BEVERAGES

Liqueur Coffees 11.9
Frangelico, Baileys, Drambuie, Irish whiskey, Grand Marnier, Kahlua, Tia Maria, Cointreau

Tea – Selection of Premium Teas 4.4

Hot Chocolate 5.5

Coffees

Cappuccino; Long Black; Flat White; Macchiato Long 4.2

Mugs 5.3

Macchiato Short & Short Black 3.8

Café Vienna 5.85

Mocha 5.85

Café Latte 5.3

ONE BILL PER TABLE

V – Vegetarian G – Gluten Free. Please see your waiter for gluten free menu options.

All prices inclusive of GST. 3% surcharge applies for Amex and Diners payments. A 15% surcharge applies on Public Holidays.