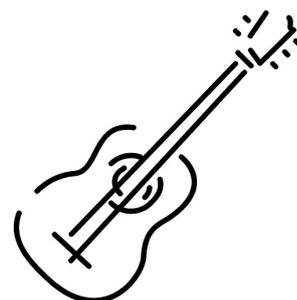


MENU



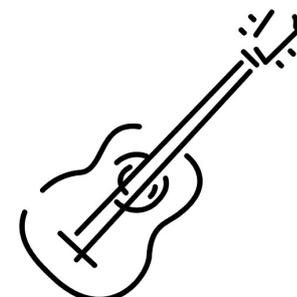
Début

- Brandied chicken liver pâté with Cabernet jelly and croutons 11
Coriander mushrooms in wonton wrappers with limed, oh so sweet chilli sauce 12
Vine-ripened local Roma tomato soup with crispy baguette slices 10
Shoestring fries with rich tomato sauce 6
WGW's crusty French baguette slices with balsamic oil or butter 5



Principal

- Prime 200g Darling Downs eye fillet steak with eschalot Rosé sauce and swede & potato gratinée 32
Gourmet wine-poached chicken and leek pie with spinach salad..... 25
Moroccan-spiced tender lamb slow-cooked with almonds and dates and served with couscous 28
Grilled breast of French Grimaud duck with John's Tour d'Argent demi-glace sauce and potato noisettes 35
Roasted vegetable lasagne with capsicum, eggplant, spinach and vine-ripened Roma tomato sauce 25

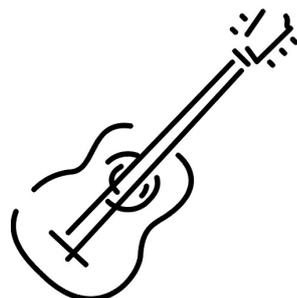


Le plateau de la Cueilleurs Agréable (Pleasant Pluckers Platter)

- Selection of fine Queensland sheep cheeses by Towri of Beaudesert served with fruits, nuts, preserves and crackers 25

Desserts (all 13)

- Hugely muddy mud cake unnecessarily drizzled with Tia Maria chocolate sauce
Cream bruleè
Apple tarte tatin with ice cream
Vanilla butter shortbread with glass of sublime Nectar wine



ONE ACCOUNT PER TABLE PLEASE
10% Surcharge Sundays and Public Holidays