

ART OF  
*Krupinski*

FAMILY VINEYARD & ESTATE

grazing the  
**Granite Belt**  
menu

**CHEESE & POTATO PIEROGI**

savoury Polish Dumplings served with sour cream, fried onion &  
bacon

2024 Sparkling Rose

**PORK & CABBAGE PIEROGI**

savoury Polish Dumplings served with sour cream, fried onion &  
bacon

2024 Verdelho

**BLUEBERRY PIEROGI**

sweet Polish Dumplings served with cream & sugar

2024 Cabernet Franc

SPRING 2024 » 23-24 NOVEMBER



BALANCING  
**HEART**  
VINEYARD

# grazing the **Granite Belt** menu

## MINI LAMB PIZZA

Balancing Heart Fusione Due

## MINI PINEAPPLE AND PROSCIUTTO PIZZA

Balancing Heart Viognier

## MINI MARGARITA PIZZA

Balancing Heart Chardonnay

## MINI MARINATED VEGETABLE PIZZA (VG)

Balancing Heart Rock Shiraz

## SMALL GRAZING BOARD

Balancing Heart Blanc de Blanc

## MINI APPLE CRUMBLE PIZZA

Balancing Heart Pinot Grigio

All pizzas can be made Gluten Free and Dairy Free.

**SPRING 2024 » 23-24 NOVEMBER**

**BALLANDEAN**  
ESTATE ★ WINES

# grazing the **Granite Belt** menu

## ANTIPASTO BOARD

featuring local gourmet produce from Greedy Me Gourmet, Cypress Ridge, The Folly Truffles & Stanthorpe Cheese

2022 Viognier

## CHEESE BOARD

featuring Stanthorpe Cheeses and an array of complimentary condiments

2021 Shiraz Viognier

## DESSERT

Tim Tam Slam

White Liqueur Muscat

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**DEAR  
VINCENT**



grazing the  
**Granite Belt  
menu**

**CHEESE CROQUETTES**

with spiced aioli (VG)

Dear Vincent 2023 Viognier

**STEAK FRITTES**

with béarnaise sauce (2 tickets)

Dear Vincent 2023 Shiraz Viognier

**SNAPPER CEVICHE**

with cucumber, chilli, spanish onion, corriander and radish

Dear Vincent 2023 Viognier

**BAKED BRIE**

with bread (VG, GFO)

Dear Vincent Pinot Gris

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## grazing the **Granite Belt** menu

### SALT AND PEPPER SQUID SALAD

tossed with fresh salad, green goddess dressing and lemon (GFO, DF)

GBB Session Ale 3.5%

### PULLED PORK SLIDER

GBB cider pulled pork, slaw, house onion rings, apple and jalapeño  
pickle, chips (DFO)

GBB Pale Ale 4.5%

### ROGAN JOSH

aromatic Kashmir style curry served with basmati rice, mint chutney  
and house flatbread (GFO, DFO)

GBB IPA 6.2%

### BLUE CHEESE PANNA COTTA

local apple & rocket, seed cracker, apple reduction (GF, V)

GBB Dry Cider 4.8%

### APPLE DONUTS

cider caramel sauce, vanilla ice-cream (GF, DFO)

GBB Sweet Cider 6.0%

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# grazing the Granite Belt menu

## BRUSCHETTA BAR

Choose any 3 bruschetta

### 1. TOMATO ONION ROASTED GARLIC & BASIL

Heirloom tomatoes, red onion, capers, fresh basil, oven roasted garlic, balsamic vinegar, Maldon salt and extra virgin olive oil

### 2. HOUSE FETA, SLICED CUCUMBER, KALAMATA OLIVES & HONEY

House fresh feta, sliced cucumber, kalamata olives, drizzled with local honey

### 3. CANNOLI BEAN SPREAD, PROSCIUTTO, KALAMATA OLIVES

Creamy bean spread finely sliced prosciutto and kalamata olives and EVOO

### 4. ROASTED PUMPKIN AND FETA

Roasted pumpkin cubes mixed with crumbled feta, fresh herbs, and a hint of chili flakes

### 5. FIG AND ONION MARMALADE, WHIPPED RICOTTA, PROSCIUTTO

Figs and onion marmalade, thinly sliced prosciutto, and soft cheese drizzled with balsamic glaze

### 6. GRILLED ZUCCHINI AND WHIPPED RICOTTA

Grilled zucchini slices topped with whipped ricotta and a drizzle of olive oil

### 7. MAKE YOUR OWN

Pick 3 of your favourite ingredients and create your own masterpiece!

### Wine Pairing Suggestions

New Sauvignon Blanc, Monte's Merlot, Shiraz, Bloody Good Red, Rosé

## FRESH & WHIPPED RICOTTA MAKING DEMONSTRATION

Demonstration on how to make homemade whipped ricotta, a delightful topping for bruschetta! QR codes available for recipes.



## grazing the **Granite Belt menu**

### LAMB KOFTA WITH FLATBREAD

spiced lamb kofta with warm flatbread, accompanied by tabouli salad and a generous dollop of Jamworks Mediterranean Chutney

Ridgemill Estate Mencia

### SALT AND PEPPER CALAMARI SALAD

crispy calamari served on a bed of mixed greens, drizzled with Jamworks Berries Galore dressing and garnished with fresh herbs

Ridgemill Estate Riesling

### STICKY PORK RIBS

tender, sticky pork ribs cooked sous vide for maximum flavor and juiciness, finished with a glaze made with Jamworks BBQ Relish.

Paired with a refreshing coleslaw with a twist

Ridgemill Estate Graciano

### BITE-SIZED BARRAMUNDI

bite-sized pan-seared barramundi fillet topped with Jamworks Mango Chutney, served on a bed of fresh mixed greens with cherry tomatoes and cucumber

Ridgemill Estate Chardonnay

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# grazing the **Granite Belt menu**

## OPEN PRAWN SANDWICH

spring chilled prawns served on charred Turkish bread with a dill and horseradish drizzle complemented by cherry tomatoes & smashed avocado

2022 Semillon or 2022 Alvarinho

## LAMB & SEASONAL VEGETABLE CURRY

Stacey's family curry recipe, served with rice and naan bread

2021 Gros Manseng

## SLOW-COOKED SMOKED BRISKET

accompanied by fennel and Stanthorpe Apple coleslaw

2022 Merlot

## MANGO JELLY VANILLA SLICE

Brad's specialty with the option of whipped cream or ice cream to finish the day!

Mistelle Manseng

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## grazing the **Granite Belt** menu

Vouchers can be redeemed for \$25 value from full breakfast or lunch menu. Below is a sample Sunday Brunch Menu.

### AVOCADO & SALMON BAGEL

open bagel spread with avocado and cream cheese, topped with rocket, red onion, smoked salmon, 2 poached eggs and Jamworks Capsicum and Onion Relish

### HOUSE MADE SHAKSHUKA

tomato based spicy vegetable hotpot with capsicum, onion, chickpeas, mushrooms and a rocket garnish. Served with toasted Turkish Bread.  
Featuring Jamworks Taco Seasoning (GFO, VGO)

### BREAKFAST BRUSCHETTA

classic bruschetta served on lightly toasted artisan sourdough served with a side of scrambled eggs with Jamworks Berries Galore Dressing

### BREAKFAST PIZZA

9-inch pizza base spread with Jamworks Mediterranean Chutney, baby spinach, olives, roasted red capsicum, sliced mushrooms, red onion, mozzarella, feta and topped with 2 poached eggs

### EGG & BACON SANDWICH

2 fried eggs, rasher of bacon, sliced tomato, cheese & baby spinach on lightly toasted thick bread with Jamworks BBQ (Fig & Onion) Relish

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Vouchers can be redeemed for \$25 value from full menu available from 9:30am. Below is a sample Sunday Brunch Menu.

## SAVOURY SCONES

two savoury scones served warm with unsalted butter and two of Sutton's homemade relishes/chutney (GFO)

## SUTTON'S FAMOUS APPLE PIE

served warmed with spiced Apple Cider ice cream, pure cream and Sutton's Apple Syrup (GFO,VO)

## SUTTON'S CIDER BOARD

choice of a chilled Apple Cider or Iced Apple Tea, served alongside Sutton's Gourmet crackers, cinnamon sugar coated almonds, dinner roll, cheese, pickled zucchini, beetroot relish, apple butter and seasonal fruit

## VEGETARIAN PIE (GFO) OR AUSSIE BEEF PIE

served with relish/Sutton's tomato sauce

## APPLE AND RASPBERRY CRUMBLE CAKE

served with cream (DFO)

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Below is a sample Sunday Brunch Menu.

## EGGS BENEDICT

poached eggs, bacon, baby spinach and tomato relish (GFO)

## SAVOURY MINCE

served with sourdough toast and poached eggs

## BIG APPLE BREAKFAST

eggs, bacon, sausage, grilled tomato, hash brown, mushrooms and  
sourdough toast (GFO)

## OMELETTE

filled with tomato, grilled capsicum, spinach and feta with  
sourdough toast (GFO,V)

## WAFFLES

with fresh berries, ice-cream and choice of berry coulis or  
maple syrup

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