



grazing the **Granite Belt** menu

CHEESE & POTATO PIEROGI

savoury Polish Dumplings served with fried onion & sour cream

2024 Sparkling Rose

PORK & CABBAGE PIEROGI

savoury Polish Dumplings served with fried onion & sour cream

2024 Verdelho

BLUEBERRY PIEROGI

fruity Polish Dumplings served with cream & sugar

2024 Cabernet Franc

HUNGARIAN GOULASH

beef, paprika & potatoes with slice of fresh bread

2023 Syrah

POLISH KRANSKY

grilled with sauerkraut with slice of fresh bread

2024 Sparkling Chardonnay

AUTUMN 2025 » 24-25 MAY



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STEAK & BLUE CHEESE BRUSCHETTA (GFO)

Maranoa eye fillet with roasted tomato chutney

Tobin Wines 2024 Jacob Tempranillo

COCONUT PANKO CRUMBED PRAWNS

Lime, coconut & sweet chilli sauce on bed of rice

Tobin Wines 2025 Isabella Semillon

BRISKET & SLAW SLIDER

House smoked Tasmanian brisket, slaw & sweet potato wedges

Tobin Wines 2023 Max Block One Shiraz

DUCK BREAST SALAD (GF)

House smoked duck, fennel, citrus & vermicelli noodles

Tobin Wines 2023 Adrian Reserve Merlot

STEAK TACO

Maranoa eye fillet with chef housemade bacon onion jam & steakhouse chips

Tobin Wines 2022 Max Block Two Shiraz

ROASTED CAULIFLOWER TACO (V, GFO)

Creamy chipotle sauce & sweet potato wedges

Tobin Wines 2023 Charlotte Sauvignon Blanc

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ITALIAN SUSHI ROLL PLATTER

two types of rolls with traditional Italian ingredients

2023 Nebbiolo

CHEESE PLATTER

featuring Stanthorpe Cheeses and house made maple apple
jam

2023 Wild ferment Viognier or Fiano

DESSERT

Tim Tam Slam featuring
White Liqueur Muscat

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DEAR VINCENT

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JAMON, MANCHEGO, GUINDILLA PINXTO X 3

fermented garlic honey

2023 Shiraz Viognier

ABIDONGAS (SPANISH MEATBALLS)

in a rich tomato sauce with sourdough (GF available)

2023 Cabernet Durif

POTATO BRAVAS (CRUNCHY POTATOES)

chardonnay vinegar gastrique, sea sat with a spiced aioli dipping
sauce (VG)

2024 Pinot Gris

MINI CHURROS

with Nutella drizzle(FO)

Dear Vincent 2025 Field Blend Pet Nat

AUTUMN 2025 » 24-25 MAY



GOLDEN
GROVE
ESTATE

grazing the **Granite Belt** menu

BRUSCHETTA THREE WAYS (V, VG)

Charred Ballandean Baked Sour Dough with:

1. Homemade Roasted Capsicums
2. Pickled Eggplant and Zucchini Relish
3. Tomato, Basil Garlic and Red Onion

2024 Vermentino

A DUO OF ARANCHINI

(Two Crunchy Rice Balls Filled With)

1. Pork & Beef Slow Cooked In Fresh Passata.
2. Spinach, Ricotta, Mushrooms, Parmesan (VG)

2023 Joven Tempranillo

TASTING PLATE (VG, V, GF)

Local Smoked Garlic Vegan Cheese, Estate Dried Sun Figs & Olives, Pickled Eggplant, Caponata, Nectarine Chutney, Crackers.

2024 Nero D 'Avola

HANDMADE CANNOLI

Homemade Cannoli, Filled w Golden Grove Muscat Vanilla & Chocolate Creme Patisserie, Strawberry & Caramelised Black Olive Compote.

NV Marnita Muscat

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GINYARD
farm distillery

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WOOD FIRED PIZZAS

APPLETHORPE

Pizza - Local apples, chorizo, ricotta, Ginyard honey, walnuts
Fruity orchard vodka with seasonal mixer

BALLANDEAN (V)

Local mushroom, home made tomato sauce, basil, capsicum, onion,
mozzarella
Shiraz gin and ginger

EUKEY

Slow cooked spiced lamb, feta, Ginyard rosemary and smoked local pumpkin
Stanthorpe dry gin with tonic

STANTHORPE

Chocolate, strawberries, with icing sugar dusting
Vanilla vodka espresso

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SMOKED BRISKET ON SALAD OF SPICED CHICKPEA & COUSCOUS

roasted chickpeas, fluffy couscous, herbs tossed in dressing from Jamworks
capsicum & onion relish
2023 Spaniard Tempranillo

SOUTHERN STYLE CHICKEN STRIP WITH BOOZY PEACH & CHARDONNAY JAM DIP

crispy buttermilk chicken with tangy Jamworks Boozy Peach & Chardonnay
Jam dipping sauce
2025 Pinot Grigio

MOROCCAN SPICED CAULIFLOWER WITH MEDITERRANEAN CHUTNEY YOGHURT (VEGAN, GF)

roasted cauliflower with swirl of yoghurt and Jamworks Mediterranean
chutney
2023 Mencia

GARLIC PRAWNS SALAD (GF)

seared garlic prawns on fresh salad of spinach, watermelon, red quinoa, feta &
Jamworks Berries Galore dressing
2024 Nina Albarino

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RISOTTO

buttery pea risotto (V, GF)

2022 Alvarinho

MANGO CHICKEN

with rice and broccoli

2022 Gros Manseng

MEATBALLS

beef meatballs with tomato passata served with spaghetti

2022 Merlot

DESSERT

mango sorbet with nectarine wedges and mint

shot of Fortified Mistelle Manseng (included with food ticket)

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