

T H E
GREENHOUSE
N E W S T E A D

Breads

House sourdough cob, whipped umami brown butter	\$14
Black garlic and lemon thyme flat bread	\$15

Raw, cured & preserved plates

Charcuterie of the day	\$ MP
Freshly shucked oysters (6) mignonette & lemon	\$36
Greenhouse dressed oyster (2) Sumac, cucumber, horseradish & lime granita	\$18
Beef carpaccio seasonal accompaniments	\$28
Scallop crudo - tomato water, lemon thyme oil, strawberry	\$24
Greenhouse pickles	\$16

Small plates

Chilled prawn cocktail - cognac mayonnaise & horseradish ketchup	\$27
Terrine - of duck, chicken, pork, juniper, chervil, pistachios. Served with bread, radish and butter	\$28
Woodfire baked beets - barrel aged feta, cavalo nero & porcini candied pecans	\$24
Tara-murray-salata - house preserved condabilla murray cod taramasalata, sweet potato shards	\$23
Smoked lamb shoulder cigar – chickpea fried pastry, carob and olive yoghurt	\$28

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Woodfired Grill

Local QLD prawns (3) – butterflied, habanero vanilla butter, pineapple, fried shiso & curry leaves \$42

Grilled eggplant- charred, fresh and pickled, pistou, pistachio, ginger gel \$24

250g Rib Eye Bachelor QLD grain fed black angus \$55

300g Rump Cap Warwick QLD Sir Harry citrus fed MB4+ \$65

Bistecca Fiorentina (market size) QLD slow aged grass-fed wagyu MP

Sauces & Accompaniments

Au Poivre, Béarnaise, Diane, Cafe de Paris butter

Charcoal Oven

Grilled Sugarloaf Cabbage - caesar butter, yolk, parmesan \$34

Market Fish Fillet - greens, caviar beurre monté, shitake makrut lime butter \$MP

Dry Aged Duck Crown - sorrel, fresh berries, duck demi-glace \$95

Sharing

Rotisserie chicken - whole or half, frites, cos salad, 48hr sage gravy \$44/67

Slow cooked pyrenees lamb shoulder w minted yoghurt \$110

Whole market fish deboned (limited daily supply or pre order)
 lemon caper butter & mixed herbs salad \$125

Seafood Platter, chilled- (sat & sun only) prawns, oyster, bugs, scallops, crudo, escabeche & succulents \$190

From the garden

Heirloom carrots - nduja, macadamia, lemon myrtle honey \$16

Dressed herbaceous greens \$15

Noosa red tomato - caper, shallot, aged sherry vinegar, basil \$18

Frites – bearnaise \$14

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Sweets

Tableside Tiramisu (for 2) \$25
Pavlova - wood grilled strawberry, passionfruit, charcoal meringue,
black sesame and wattle seed cream
\$26

For groups of 10+

Classic banquet \$60pp
Bread
Tara-murray-salata
Scallop crudo
Rotisserie chicken with fries & cos salad

Premium banquet \$90pp
Bread
Beef carpaccio
Noosa red tomato salad
Grilled sugarloaf cabbage with caesar dressing
Roast chicken with fries & cos salad
Lamb shoulder
Tableside tiramisu

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Woodfired Pizza

Garlic (veg) - fresh garlic, garlic oil, oregano and rock salt	\$30
Margherita (veg)- smoked cherry tomato, fior de latte, confit garlic, parmesan, basil	\$31
Pizza di patate - taleggio, fior di latte, confit garlic, rosemary	\$31
Hot Salami & Olives - spicy salami, tomato, fior di latte and kalamata olives	\$33
Gamberi - king prawns, cherry tomato, fior di latte, fresh chilli, rocket and lemon	\$34
Prosciutto - prosciutto, fior di latte, tomato, cherry tomatoes, rocket, parmesan and balsamic reduction	\$33
Tartufo & Salsiccia - Sardinian sausage, truffle oil, fior di latte, mushrooms, rocket and parmesan.	\$33
Hawaiian - our house roasted maple ham, sweet pineapple & fior di latte	\$33
Ortolana (veg) - Roasted zucchini, capsicum, egg plant, fresh basil and fior di latte	\$32
Capricciosa - ham, mutti tomato, fior di latte, artichoke, mushrooms and black olives	\$33
Pollo Arrosto – rotisserie chicken, roquette, fior di latte, red onion & smoked cherry tomato	\$33