

MARKET BISTRO

SERVING 7 DAYS - 11:30AM till LATE

17.5% P/Hs & 10% Sunday surcharge applies

Please note surcharge applies on all CC transactions

Gluten free/vegetarian menus available on request

SNACKS & BREAD

Sourdough baguette, confit garlic butter, olive tapenade	14
Grilled flatbread, French onion dip, chives	15
Marinated olives, feta, pickled chilli	13
Duck liver parfait, cornichons, port gel, brioche toast	27
Charcuterie - cured & smoked meats, pickled vegetables, baguette	34

RAW

Today's oysters, mignonette, lemon	34/62
Oysters Kilpatrick	38/68
Sturia Oscietra caviar 14g, blini, shallot, chopped boiled egg, chive butter	cream, MP

Kilcoy beef tenderloin tartare, truffle, crispy potato "Pomme Anna"	28
Walker's yellowfin tuna crudo, cucumber, tomato vinaigrette, salmon roe, sea succulents	28

ENTRÉE

Burrata, confit cherry tomato, peppers, basil, sourdough crouton	26
Kilcoy beef croquettes, potato, romesco, herb radish salad	28
Chargrilled octopus, saffron aioli, pistou, padron peppers, herbs	29
Spice roasted cauliflower, grape harissa, hazelnut dukkah	24
Hervey Bay scallops, Café di Paris butter, breadcrumb	4 or 8 30/56

HOUSE MADE PASTA & RISOTTO

Gnocchi, rabbit ragu, parmesan crisp, leek, sweet peas, cream	29/39
Tagliolini, Moreton Bay bugs, chilli, garlic, olive oil, zucchini	32/44
Tortelloni, confit duck leg, porcini mushroom, parmesan, garlic	31/43
Risotto, pesto, asparagus, stracciatella, pine nuts	29/39
Linguine, roasted San Marzano tomato sauce, basil, parmesan	24/34

MAINS

Roasted ½ duck, raspberry & honey jus, Dutch carrots	56
Pan roasted reef fish, butter, citrus, fermented chilli dressing, radish, rocket	MP
Lamb rump, broccoli, chickpea puree, lamb jus	52
Chargrilled swordfish, sauce vierge, kiss peppers, tomato, shallots	49
Herb crumbed pork cotoletta, celeriac remoulade, lemon	45
W.A Lobster whole or 1/2, Café di Paris butter, fries	MP

LUNCH SPECIAL

\$30 Main Course lunch special of the day

Add a glass of house wine or tap beer for \$10

Monday through Sunday from 11.30am - 3pm

DESSERT

Double chocolate gateau, almond sponge, dark chocolate mousse, Chantilly cream	19
Crème brulee, lemon curd, raspberry, poppyseed, macadamia	18
Sticky banana & date pudding, burnt butter toffee sauce, cinnamon ice cream, oat crumble	19
Crème caramel, passionfruit, coconut, lime	18

THE WOOD FIRE GRILL

Eye fillet, 200g –Kilcoy, QLD	58
Sirloin, "New York", 350g – Kilcoy, QLD	68
Scotch, 350g – Kilcoy, QLD	68
"OP" Rib Eye – Kilcoy, QLD	MP

We proudly serve grain fed Ebony Prime Black Angus MB4+ by Kilcoy Global Foods.

All our steaks are served with fries, cos wedge, buttermilk dressing and are all GF.

Choice of sauces - Béarnaise, green peppercorn, veal jus, mushroom or mustard selection.

SIDES

Iceberg lettuce, green goddess dressing, ricotta salata, chives	16
Tomato salad, tuna aioli, capers, pickled shallots, pecorino	16
Market greens, lemon shallots	16
Fries, seaweed salt	14
Roasted duck fat potatoes, rosemary, garlic	16
Mash potato, gorgonzola, chives	16
Corn ribs, walnuts, Aleppo pepper, citrus soy whip	14

CHEESE

Daily cheese selection - served with apple, honeycomb, quince paste, muscatels, house made lavosh & bread	
One cheese	19
Selection of three cheese	52