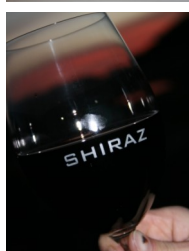
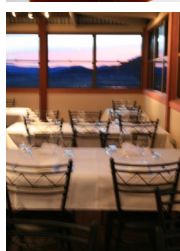


# SHIRAZ

Licensed Restaurant

# 4 6 8 4 1 0 0 0

Shiraz Bistro Restaurant offers the *best in modern Australian cuisine on the Granite Belt*. Accomplished chef/owner John Rogers (former proprietor of *The Habitat*, Chapel Hill) is at the helm - and the grill - ensuring the *variety of steaks* on offer are cooked just the way you like them. *Fresh Queensland and Australian seafood* also feature prominently on the ever changing menu, including John's signature scallop dish. Oysters are fresh and shucked to order. The wine list offers *French champagne*, an extensive range of *local wines* and a "back page" of vintage and *sought after labels* such as Rockford and Wendouree.



## Dinner Menu

### Bread (for 2)

Organic wheat flour sour dough w macadamia dukkah \$9.50  
Olive cob w truffle butter \$13.50

### Tasmanian Oysters shucked to order

Natural w lemon, cracked pepper  
½ doz \$16      doz \$30

Smoked salmon, dried tomato, crème fraiche, Avruga caviar, lime  
Kilpatrick - diced bacon, Worcestershire, Tabasco, cream  
½ doz \$18      doz \$33

### Entrée

Hervey Bay scallops, truffle oil potato, coriander salsa, leek, salmon caviar \$22

Queensland prawn cutlets, coconut almond crumb, tomato and herb salsa, lemon, aioli \$19

Pan seared chicken breast, spinach, rocket, Persian fetta, semi-dried tomato, olives, pine nuts, pesto, apple balsamic \$20

Mushroom, pine nut, fetta ravioli; wild mushroom, sweet potato, spinach, white wine cream reduction, Romano flakes \$19 Main with greens \$30

Barn yard quail, leek & blue cheese risotto, pancetta, hazelnuts, vincotta \$22 main \$35

Pan seared Queensland seafood; prawn, scallop and calamari w tomato, leek, olives, mild chilli, fresh herb linguini \$22 Main \$36

### Mains

North Queensland barramundi, chips, garden salad, wasabi mayonnaise \$33

Pan seared North Queensland barramundi, snow peas, ruby grapefruit, fennel, lemon beurre blanc \$36

Grilled sword fish; tomato, leek, chilli, Kalamata olives, caberberries \$30

Queensland prawn cutlets, coconut almond crumb, lemon, aioli, chips, salad \$33

Local organic lamb rack, sweet potato and rosemary mash, snow peas, thyme jus \$37

Darling Downs grain fed eye fillet, grilled bacon, truffled kipflers, beans, three mustards, thyme jus 240g \$39 180g petite \$34

Seasonal greens \$6      Salad \$6      Chips \$6

### Desserts

Vanilla bean and ginger crème brulee \$11  
Espresso crème brulee, Turkish delight \$12  
Belgian chocolate fondant, double cream, Baileys \$14.50

Sample menu, prices indicative and subject to change as per market value.  
4th August 2011

Fully air-conditioned.  
Bar with flat screen TV.  
Light lunches also available  
Saturdays and Sundays.

YOU'LL FIND SHIRAZ AT  
28200 NEW ENGLAND  
HIGHWAY BALLANDEAN  
(Next door to the  
Ballandean Hall)

OPEN FOR DINNER  
W E D t o S U N  
B O O K I N G S  
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