

MARKET BISTRO

SERVING 7 DAYS - 11:30AM till LATE

17.5% surcharge P/Hs

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 wine gel, brioche toast	27
Charcuterie - cured & smoked meats, pickled vegetables, baguette	34

RAW

Today's oysters, mignonette, lemon	34/62
Oysters Kilpatrick	38/68
Caviar, blini, shallot, chopped boiled egg, chive cream, butter	MP
Kilcoy beef tartare, semi-dried tomato, parmesan custard, cornichons, egg yolk, potato crisps	28
Raw Yellowfin tuna "Nicoise", green bean, potato, cherry tomato, olive, tuna mayo & egg	28

ENTRÉE

Chargrilled lamb cutlets (2), mint, charred radicchio, mustard	32
Crumbed brie, cranberries, almond, sourdough baguette	26
Chargrilled octopus, red pepper & chorizo, celery & onion	29
Roasted pumpkin, shiraz glaze, whipped ricotta, walnut, lentils	24
Half shell scallops, sweet corn "mornay", Aleppo pepper 4 or 8	30/56

HOUSE MADE PASTA & RISOTTO

Gnocchi, caramelised onion, taleggio, toasted pine nuts	29/39
Tagliolini, mud crab, chilli, garlic, olive oil, pangrattato	32/44
Tortelloni, confit duck leg, porcini mushroom, parmesan, garlic	31/43
Risotto, sweet green pea, speck & buffalo ricotta	29/39
Linguine, roasted San Marzano tomato sauce, basil, parmesan	24/34
Orecchiette, eggplant, zucchini, red pepper, ricotta, basil	24/34

MAINS

Roasted ½ duck, mushrooms "a la grecque", garlic cream	56
Pan roasted reef fish, roasted zucchini puree, mussels in lemon butter, pickled shallot	MP
Short Rib beef bourguignon, mashed potato, speck, mushrooms, asparagus, pearl onions	56
Beer battered local fish, sauce gribiche, hand cut chips, fresh lemon	48
Quail "Cordon Bleu", artichoke puree, spinach, confit pearl onions, jus	46

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

Lemon mousse gateau, sponge, mascarpone cream, lemon myrtle, white chocolate	19
Chocolate crème brulee, mandarin, malted milk, macadamia, wattleseed	18
Sticky banana & date pudding, brown butter toffee sauce, salted caramel ice cream, oat crumble	19
Vacherin, meringue, blackberry, yoghurt cream, rhubarb compote	19
Coconut Crème caramel, orange, almond, honeycomb	18

THE WOOD FIRE GRILL

Eye fillet, 200gm - Kilcoy, QLD	58
Sirloin, "New York", 350gm - Kilcoy, QLD	68
Scotch, 350gm - Kilcoy, QLD	68
"OP" Rib Eye, 1.2kg - 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
Smashed cucumber, kohlrabi, cornichon dressing, dill	16
Market greens, lemon shallots	16
Fries, seaweed salt	15
Roasted duck fat potatoes, rosemary, and garlic	16
Lyonnais salad - coral lettuce, crispy bacon, egg, croutons, Shallot, French dressing	19

CHEESE

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