

James Squire

# THE CHARMING SQUIRE

## ENTREE

|   |    |
|---|----|
| <b>MORETON BAY PRAWNS (DF, GF)</b>                          | 26 |
| Wood roasted, avocado, tomato & basil salsa                 |    |
| <b>WOOD FIRED LAMB SKEWERS (GF)</b>                         | 20 |
| Labna, tomato & sumac                                       |    |
| <b>BURRATA (GF, V)</b>                                      | 24 |
| Wood fired capsicum, tomato, vincotto                       |    |
| <b>CRISPY SKIN PORK BELLY (DF, GF)</b>                      | 24 |
| Roasted apple, cauliflower puree, Blue Dog Farm leaves, jus |    |
| <b>WOOD FIRED OCTOPUS (DF)</b>                              | 26 |
| Peppers & chorizo salsa, zhug sauce                         |    |

## A BIT ON THE SIDE

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|--|----|
| Chopped honey glazed carrot, goat's cheese, dukkah (gf, v) | 13 |
| Harissa slaw (df, gf, v)                                   | 10 |
| Confit potato, smoked sour cream (gf)                      | 14 |
| Chunky chips, aioli (v)                                    | 11 |

## MAIN

|   |    |
|---|----|
| <b>WOOD FIRED RIB FILLET</b>  | 52 |
| 300g Riverine Premium beef, spiced cucumber & sprout salad, brown bread sauce |    |
| <b>TANDOORI SMOKED CAULIFLOWER (GF, V)</b>                                    | 33 |
| Minted cucumber, pistachio crumble & soft herb salad                          |    |
| <b>WOOD ROASTED HALF CHICKEN</b>  | 33 |
| Almond puree, manchego & chilli zucchini chips                                |    |
| <b>ROASTED HUMPTY DOO BARRAMUNDI (DF, GF)</b>                                 | 36 |
| Romesco, orange & Blue Dog Farm herb salad                                    |    |
| <b>WOOD FIRED LONGREACH ORGANIC LAMB (GF)</b>                                 | 38 |
| Currant & pea salsa, smoked goat's cheese, potato fondant                     |    |

## DESSERT

|  |    |
|--|----|
| <b>DARK CHOCOLATE FONDANT (V)</b>            | 16 |
| Raspberries, crumble, vanilla ice cream      |    |
| <b>BANOFFEE PIE (GF)</b>                     | 16 |
| Banana, coeur a la creme, honeycomb, caramel |    |
| <b>PASSIONFRUIT PAVLOVA (GF)</b>             | 16 |
| Strawberry salsa, raspberry sorbet           |    |



• One bill per table. • All our food may contain nuts, shellfish & other allergens. • Cakeage fees apply to all cakes brought into the venue.  
 • Surcharges apply to all Visa & Mastercard transactions (0.663%), American Express (1.60%) & Diners Club International (2.93%).  
 • DF = Dairy free, GF = Gluten Free, VG = Vegan, V = Vegetarian

For maximum enjoyment match your meal  
 with a beer from James Squire's craft selection