

James Squire

# THE SQUIRE'S STEAKHOUSE



## THE BOHEMIAN'S MENU

TWO COURSE \$79PP | THREE COURSE \$94PP

### ADD TO YOUR SPREAD \$6PP

**HUMMUS** [V6] Macadamia dukkah, olive oil, Turkish bread

### ENTRÉE

**LOCAL STRACCIATELLA** [GF, V] Green peas, asparagus, fennel, olive oil, balsamic

**MORETON BAY TIGER PRAWNS** [GF] Garlic, herbs, lemon

**SEARED SCALLOPS** [GF] Pork belly, cauliflower, caviar

**RED WINE POACHED APPLE FINE TART** [GF, V] Buffalo milk cheese, petite salad

**WOOD FIRED LAMB SKEWERS** [GF] Tomato, labneh, sumac, basil oil

### MAIN

**ROASTED BARRAMUNDI** [GF] Black mussels, beurre blanc sauce, lemon

**CHARCOAL CHICKEN** [DF] Peri peri sauce, fattoush salad, kipfler potatoes

**GNOCCHI** [V] Local mushrooms, truffle, stracciatella, sage butter

**EYE FILLET** [GF] 200g 150 day grain fed angus, truffle mashed potato, red wine jus

**LAMB SHOULDER HALF** Labneh, harrisa, cabernet jus, fried cauliflower

**PORK SCOTCH FILLET** [GF] Grilled prawns, roasted cabbage, sauce nantua

### ADD TO YOUR SPREAD \$12PP

Selection of assorted sides for the table

### TO FINISH

**WARM BELGIAN CHOCOLATE TART** Clotted cream

**BANOFFEE PIE** [GF] Banana, coeur a la creme, honeycomb, caramel

**SELECTION OF SORBETS** [GF, DF] Freeze dried fruits

**A SELECTION OF AUSTRALIAN FARM HOUSE CHEESES** Quince, grapes, crackers, fruit bread, date & walnut log

