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# 2 Small Rooms Restaurant

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## APPETIZER FROM \$5

Hot French Baguette's Butter duo, Truffle & Smoked Butter \$14

Black Olives with Garlic and Citrus \$5

Truffle and Thyme Bread \$8

## TO START FROM \$17

Hickory Salmon, Cucumber and Shallot Salad, Lime & Mustard dressing \$22

Escargots, Shallot, White Wine, Fresh Herbs, French Bread \$18

Red Wine Sozzled Pork Terrine, Pear and Port Jam, Melba Toast \$20

Mushroom and Truffle Pate with Artichoke Heart, Baguette (V) \$18

Sharing Platter for 2 \$32 or 4 \$50

## MAIN COURSE FROM \$36

Date Night Confit Duck: \$40 (GF)

Potato's, Brussels Sprout, Date and Madeira Jus

Queensland Beef Fillet: \$42

Parsnips, pan seared Shallot, Roasted Mushrooms, burnt Truffle Butter

Braised Lamb: \$42 (GF)

Tender Lamb rump, smoked Pumpkin, Dauphinoise Potato, Red Wine Jus

Salmon en Papillote:

Salmon Fillet steamed in a parchment oven on Vegetables including Potato, Zucchini, Asparagus with dry White Wine and fresh Herb infused sauce, sauté Lemon \$42

Individual Beef Wellington: \$40

Free range Qld Tenderloin ideally served Medium, Mustard sauce, Parsnip Crisps

Mushroom and Asparagus Farro Risotto: \$36

Crunchy buckwheat style Rice, cooked in a White Wine stock with Mushroom, Shallots, Asparagus, Cream

## Side Dishes from \$10

Seasonal Vegetables for the Table: For 2 for \$10 or 4 \$20

Broccolini with Prosciutto and Almonds \$14 (GF)

Duck Fat Potatoes \$14 (GF)

## DESSERT

Honey and Lavender Crème Brûlée \$16

3 Cheese Plate for 1 \$18 or 2 \$32

Warm Apple Tartlet (GF) with Cinnamon ice Cream \$18

Menu Subject to change without notice

