

qcwt

queensland college
of wine tourism

\$45.00p/p Alternate Drop Menu

Antipasto platters on arrival

Mains

rib fillet with wild mushroom risotto

prime 350g fillet cooked to your liking and served on a wild mushroom risotto, garnished with a pastry lid and onion jam and coated in a barrel port jus

rib fillet with beetroot, pear and fetta salad *gf*

prime 350g rib fillet cooked to your liking and served on a warm beetroot, pear and fetta salad, coated in a balsamic and blueberry reduction and garnished with parsnip chips

rib fillet with a potato rosti *gf*

prime 350g rib fillet cooked to your liking and served with a sundried tomato, zucchini, potato and carrot rosti, coated in a wild mushroom jus garnished with bacon chips and deepfried leek

golden syrup chicken

chicken breast marinated in garlic, paprika and herbs placed on a moroccan cous cous coated with an orange and golden syrup glaze and served with a garden salad

apricot and pistachio chicken

chicken stuffed with pistachio and dried apricots wrapped in prosciutto garnished with a pomme william coated in a creamy seeded mustard sauce

parmesan and herb chicken

parmesan, herb and mustard crumbed chicken breast served with an apple and macadamia salad coated in a beurre blanc sauce

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Desserts

tristan's apple strudel

local granny smith apples, rum infused with a hint of cinnamon encased in a homemade flaky filo pastry served with a bush honey ice-cream

ginger and lime panna cotta gf

a light fresh milk based dessert with fresh ginger and suttons lime liqueur garnished with caramel sauce, pistachio nut praline and local strawberries

rum and raisin chocolate mousse gf

a smooth rich chocolate mousse ingrained with rum soaked raisins and topped with a hazelnut praline, garnished with vanilla yoghurt and fresh mint

prune and barrel port pudding

this warm served dessert is accompanied by homemade vanilla bean ice-cream and a delicate syrup of fortified wine, cardamom and leatherwood honey

blueberry crème brûlée gf

a smooth baked custard with blueberries afloat, custard with toffee and served with fresh fruit

deep fried chocolate ravioli

sweet pasta encasing a smooth chocolate and a blend of nuts served piping hot with a crème anglaise and a wild berry compote

poached pear gf

pears poached in a cinnamon and wine syrup, filled with almond praline and vanilla ice-cream garnished with caramel sauce

brandy snaps

homemade brandy snap basket filled with vanilla ice-cream and wild berry cream

Tea, coffee