



@the.fireplacrestaurant  
@intercontinentalsanctuarycove

Presented by Head Chef, Randy Tablan & Executive Chef, Hamish Watt  
All elements of this menu have been curated to showcase the distinctive flavours of our redgum wood-fired oven

## ENTREE

### FRESHLY SHUCKED OYSTERS

3 for \$16 / 6 for \$32 / 12 for \$60

Natural with Mignonette sauce

-or-

Miso baked with chives & tobiko

### SEARED SCALLOPS (GF/ DF) \$28

Pancetta with cauliflower mash, shimeji mushrooms and vincotto

### CHARRED FIELD MUSHROOMS (V/ GF) \$24

Lentils, sautéed spinach and sherry vinegar dressing

### WOOD-FIRE GRILLED QUAIL (GF) \$25

Pearl barley, carrots, apple purée and port wine jus

### PUMPKIN AND CHARRED ONION SALAD (V/GF) \$21

Roast pumpkin, quinoa, crème Fraiche, charred onions, honey roasted pepitas and lemon olive oil

### BEEF BRESAOLA (GF) \$26

Caperberries, roast pear, figs, snow pea tendrils, Grana Padano and olive oil

## MAINS

### HIRAMASA KINGFISH (GF) \$45

Wood-fire baked kingfish, sweet potato purée, roasted capsicum, zucchini and sauce Vierge

### PORK BELLY (GF/DF) \$40

Baked radish, carrot purée and caramelised apples

### CHICKEN BREAST \$40

Moroccan couscous, corn purée, carrots, asparagus and jus

### LINGUINE SEAFOOD MARINARA (GF/DF) \$42

Mussels, Moreton Bay bugs, prawns, cherry tomatoes, zucchini with garlic and fermented chilli

### SALT BAKE CELERIAC (V) \$34

Turnip, witlof & pea purée, walnut & sage butter sauce



## FROM THE 'REDGUM WOOD' GRILL

All served with grilled broccolini & red wine poached shallot

- 250g BEEF EYE FILLET, Darling Downs, QLD, 100 Day Grain-Fed (GF) \$46
- 250g SCOTCH FILLET, Darling Downs, QLD, 100 Day Grain-Fed MB 2+ (GF) \$49
- 1kg TOMAHAWK, Toowoomba, QLD, 150 Day Grain-Fed (GF) \$170
- 250g MILLY HILL LAMB RUMP, New England, NSW (GF) \$46

### SAUCES

Select from Red Wine Jus, Peppercorn -or- Café de Paris

### ACCOMPANIMENTS

- Whole Moreton Bay Bug \$27
- Seared Scallops (3) \$18
- King Prawns (3) \$25

### SIDES

- Kipfler potatoes, Brussels sprouts and prosciutto (GF) \$14
- Roast carrot and parsnips, honey and thyme (GF) \$14
- Sautéed green vegetables and lemon olive oil (GF) \$14
- Puy lentils, witlof and pepitas \$14

## DESSERTS

ROASTED COCONUT & WHITE CHOCOLATE MOUSSE (GF) \$17  
Pistachio sable, milk chocolate creameux, passionfruit gelee

CARAMELISED APPLE & VANILLA BAVAROIS (GF) \$17  
Almonds, cinnamon, rum cream and caramel sauce

54% DARK CHOCOLATE PARFAIT (GF) \$18  
Whisky & vanilla sauce, chocolate biscuit and roasted nuts cream

### CHEESE

Served with Lavosh, crackers and fruit

- Tintenbar Triple Cream Brie, Brie, Australia \$15
- Bleu d'Ambert Blue, French \$15
- La Fontella Fontina, Italy \$15
- Trio of Cheese Platter \$29

All menu items may contain traces of nuts. (V) Vegetarian (GF) Gluten Free (DF) Dairy Free  
All prices in AUD and inclusive of GST. 15% Surcharge applies on Public Holidays.