The Brasserie Menu @ Two Small Rooms Restaurant

Something to nibble?

Nuts, roasted and salted: $10

Orange and garlic Queensland olives: $14

Warm soft bread with fine Italian oil and balsamic: $15

Oysters:

3, 6 or 12 natural or house style

Entrée plates:

Escargots: 6 or 12 delicious snails $16/$30

Fresh herb and garlic beurre with mopping up French bread

Truffle Pate: (v) $20

Flat breads, toasted almonds, artichoke

Pinot sozzled Pork loin and cranberry terrine: $22

House terrine with confit onion and a pocket full of pickled peppers

Farro Risotto: (v) $24

Crunchy Buckwheat style grain with mushroom, asparagus, cream and grana padano cheese

Whitebait: $24

Served with a lemon, rosemary and garlic mayonnaise

Main plates:

Beef Bourguignon: $40

Beef brisket, mash, charred carrot, bacon with a red wine sauce and pastry puff balls

Please inform us of any food allergies prior to ordering

Field mushrooms on toast: (v) $28

*Mushrooms, thyme and garlic in a creamy sauce on stone baked rustic
toasted buttered bread*

Oven roasted confit duck $42

Duck fat potatoes, braised apple and cider cabbage, self-pour jus

Share plates:

Fresh mussels for two: $72

Steamed with a white wine, shallot and garlic herb broth and served with crunchy French bread

Beef Bourguignon for two: $74

Qld Beef, mash, charred carrot, bacon with a red wine sauce and pastry puff balls

Roasted Duck for two: $78

*Confit duck with sticky, crispy skin, sauté potato, apple braised red Cabbage,
self-pour Jus*

Premium grazing boards: From $59 (Choice of cheeses)

Cheese board:

Served with our fruit chutney, grapes and cracker selection, warm figs and Kiwi crisps

Meat board: $79

*A luxurious selection of meats including smoked Qld tenderloin, pork belly, prosciutto, sausage
with chutney, mustards, pickles and breads*

Sweet tooth plates: all $16

Honey and lavender crème brulee

Baked French apple tartlet with vanilla custard (gf)

Warm chocolate pudding

Chefs dessert of the day

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