



DINNER MENU



SHARE PLATES

Turkish bread, hummus, dukkha, micro herbs (DF, N)	17
Confit garlic & cheese pizzette, Italian parsley	18
Tasting board, selection of cured meat & cheese, mix olives, pickled vegetables, crispy bread, rosemary grissini	35

SMALL PLATES

Soup of the day, sour dough, soft butter (GFO, V)	19
Fremantle long leg octopus, smoked paprika aioli, shaved fennels, avocado mousse, grilled chorizo (GF, DF, S)	28
Salt & pepper calamari, citrus aioli, rocket and quinoa salad, honey mustard dressing (DF, GFO)	23
Harissa marinated chicken skewers, preserved lemon & olive couscous, mint yoghurt	25
Za'atar roasted eggplant, shakshuka, crispy kale salad, labna, basil oil, toasted pine nuts (V, N, GF)	22
Crispy pumpkin gnocchi, wild mushrooms, burned butter, tarragon, toasted hazelnut, whipped buffalo ricotta	25

LARGE PLATES

Humpty-doo barramundi, crushed potatoes, sweet corn, charred asparagus, corn and herb salad, crispy pancetta	42
Crispy skin Atlantic salmon, green peas, lemon & mint risotto, champagne butter sauce, pipis, shaved bottarga	44
Sous vide pork tenderloin, potato gratin, cumin roasted carrots, cabbage & apple slaw, sherry vinegar sauce	46
Wagyu rump MB 9+ 300g, balsamic vinegar glazed shallots, rosemary kipfler potatoes, blistered cherry tomato, herb butter Add red wine sauce 4	62
Tiger prawns linguine, garlic, chilli, cherry tomato, lemon (DF)	42
Vegan option with hand picked garden vegetables	33



SIDES

Broccolini , lemon, pine nuts (GF, DF, N)	14
Sautéed seasonal vegetables (GF, DF, V)	14
Green garden salad, house dressing (GF, DF, V)	12
Rustic fries with aioli	14

STONEBAKED PIZZA

Margherita, Napoli sauce, fior di latte mozzarella, basil	28
Pork & Fennel mince, mozzarella, red onions, roasted red capsicum	28
Serrano ham, brie cheese, confit garlic, mozzarella, mushrooms, rocket	30
Spicy sopressa, mozzarella, baby capers, red onions, anchovies	30
Moroccan lamb, harissa, red onion, roasted capsicum, pine nuts, mint yoghurt (N)	28
Dukkah spiced pumpkin, mozzarella, pumpkin, red onion, arugula (V, N)	28
Curly kale, buffalo ricotta, comfort garlic, semi dry tomatoes (V) (VG upon request)	24

SWEET TREATS

Warm spiced apple and rhubarb, almond cookies crumble, pecan, Vanilla Ice Cream	18
Baked Alaska, raspberry, mango, lemon sorbet, torched meringues	19
Donuts with nutella & vanilla ice cream	15
Warm chocolate fondant, raspberry coulis, caramel ice cream , chocolate soil, hazelnut praline	21
Strawberry tart, crystalized pistachio, vanilla custard, elderflower whipped cream	21
Trio of gelato, chocolate, vanilla, salted caramel, fresh berries, chocolate soil, baby mint (GF, V, N)	18
Local cheese selection - brie, blue, cheddar, fresh grapes, nuts, dried apple, pear & fig chutney, rosemary grissini, sprouted grain lavosh, charcoal falwasser (V, GFO)	32



S – Signature dish

V – Vegetarian

VG – Vegan

GF – Gluten Free

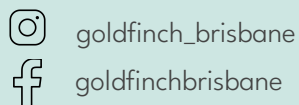
GFO – Gluten Free Option

DF – Dairy Free

N – contains Nuts

Our food is prepared in a working kitchen. Please be aware that there is always a risk that traces of allergens may be transferred to ingredients during storage or preparation of food. Therefore, we are unable to guarantee that any food item is free from traces of allergens. Please inform your waiter of any dietaries.

15% public holiday surcharge applies.



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