

Entrée

Wattle seed damper | 12

black garlic butter, honey, fig preserve (v)

Hervey Bay scallops | 18

cauliflower and vanilla puree, speck crumb, pea tendrils (gf)

Pineapple 'Waldorf' salad | 16

glazed pineapple, julienne apple and celery, macerated grape, candied macadamia, 'Pure Blue' cheese (v,gf)

Cider braised (Borrowdale) pork belly | 17

spiced apple chutney, pork croquette, caramelised apple balsamic, dijon cream

Spanner crab tian | 18

dressed Moreton Bay crab, avocado, watercress, capsicum salsa, lemon pepper crème fraiche (gf)

To Share

Shellfish pot | 40

mussels, pipis and clams, ginger, chilli, spring onion, coconut cream, grilled flatbread

Gin and tonic cured ocean trout | 36

finger lime and tonic gel, beetroot, cucumber, radish (gf)

Burrata caprese salad | 33

cows milk burrata, bocconcini, heirloom tomatoes, micro basil, aged balsamic (gf)

Slow cooked duck | 40

duck fat potato, spiced beetroot, lemon myrtle jus (gf)

Lunch (available 12pm - 3pm)

200g Rib eye steak | 21

herb stuffed portobello mushroom, beer battered fries, shallot rings, with black garlic butter, pink peppercorn sauce or red wine jus

Seafood pearl barley risotto | 19

smoked speck, garden pea, white wine velouté

Grilled haloumi & portobello mushroom burger | 18.5

milk bun, spinach, tomato, tarragon aioli, sweet potato fries (v)

Hoisin duck wrap | 18

shredded duck, hoisin glaze, apple and sesame slaw, beer battered fries

Grilled Tuscan chicken panini | 17.5

lemon and herb chicken, roma tomato, buffalo mozzarella, basil pesto mayo, beer battered fries

Goat cheese salad | 18

chèvre, roasted beets, pickled fennel, orange segments, candied macadamia, caramelised apple balsamic (v,gf)

Dinner

Lemon and herb spatchcock | 35

ancient grain risotto, corn fritter, romesco sauce (gf)

13hr braised beef cheek (Riverina) | 36

rosemary and parmesan polenta, asparagus, port jus, watercress (gf)

Ricotta gnocchi | 33

wild mushrooms, baby spinach, house dried heirloom tomato, white wine and 'Mad Millie' blue cheese cream (Mt Tamborine), walnut oil

Market fish | 35

romanesco puree, purple potato, roast truss tomatoes, sautéed greens, burnt lemon butter (gf)

Sorghum salad | 28

Red sorghum, tri-colour quinoa, roast chickpea, avocado, turmeric cauliflower, mango and chilli salsa, charred zucchini, heirloom tomatoes, sesame seeds, tahini dressing (v,gf)

Herb-crusted lamb backstrap | 42

celeriac mash, glazed heirloom carrots, minted salsa verde, toasted almonds, jus

Black onyx eye fillet (Rangers Valley) | 44

parsnip and leek puree, brussel sprout slaw, horseradish, parsnip crisp, jus (gf)

Grilled chicken and pancetta salad | 29

goats cheese, macadamia nuts, beets, orange segments, roasted cherry tomatoes, broccolini (gf)

Sides

Sautéed seasonal greens | 9

garlic butter, toasted almonds (v,gf)

Parmesan and rosemary polenta bites | 9 (v,gf)

Duck fat potatoes | 9

garlic salt (gf)

Mixed leaves, beetroot, radish, chèvre, walnut | 9

caramelised apple balsamic (v,gf)

Champ mashed potato | 9 (v,gf)

Brussel sprout slaw | 9 (v,gf)

Bookings | Social

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enquiries@trovebrisbane.com.au

(v) - vegetarian (gf) - gluten free