

Forage to Feast

MENU



Morning Treat

Woodfired Hellfire Wheat Scones with Rosella Jam & Tommerup's Jersey Double Cream

Grazing Lunch

Woodfired Hellfire wheat damper rolls with Tommerup's butter

Woodfired Tommerup's Heritage Pork

Crispy crackling sticky Eureka lemon pork belly
Harry's Paddock fennel stuffed pork shoulder

Nose to Tail

Pig head rillette, rosella jam & pickled purple turnips
Spiced pig bone broth, heart & liver dumplings

Harry's Paddock Vegetable Salads

Roasted mix pumpkins, dandelion greens & marinated fresh cheese
Mixed peas & beans, rocket & yoghurt dressing
Woodfired roasted carrots, beetroot & turnip, Eureka lemon crème fraîche
Tossed mix bitter greens, lettuce & rocket, Meyer lemon dressing
Sauteed chard, kale & spinach, baba ganoush

Wild Canary Sweet Treat

Eureka lemon & chia tark, crème fraîche



**'Forage to Feast' is deliciously
presented as part of the 2026 Scenic Rim Eat Local Month.**