

entrées

- GARLIC CHEESE COB BREAD** 14
Baked crusty cob bread, garlic, cheese
- TOASTED ARTISAN SOURDOUGH** 12
Beet hummus, pesto dip
- OYSTERS** (GF) ½ DOZ 20
DOZ 35
Natural or Kilpatrick
- PRAWN COCKTAIL** (GF) 18
Crisp lettuce, mango salsa



mains

All mains come with baked seasonal vegetables
or harvest salad unless specified

- 300G RIB EYE STEAK** (GF) 45
MB 1+ | City Platinum | Darling Downs
Flame grilled, seeded mustard,
your choice of sauce
- 220G EYE FILLET STEAK** (GF) 44
AMH | Central Queensland
Flame grilled, seeded mustard,
your choice of sauce
- BBQ LAMB CUTLETS** 38
Flame grilled, honey herb marinade
- OCEAN FISH** (GF) 34
Catch of the day, grilled, salad, fries,
kaffir lime mayo, lemon
- THAI CHICKEN CURRY** 24
Green coconut curry sauce, vegetables,
steamed rice
- BUTTER CHICKEN** 24
Toasted paratha roti, rice
- GALBI-JJIM** (GF) 25
Korean-style braised beef rib, vegetables
in soy sauce, rice, baek-kimchi
- VEGETABLE LASAGNE** (V) 24
Harvest salad

sides

- BAKED SEASONAL VEGETABLES** 10
Pumpkin, carrot, potato
- FRIES** (GFO) 10
- HARVEST SALAD** 10
- COUNTRY SHALLOT MASH** 8
- ONION RINGS** 8
- RICE OF THE DAY** 6
- PARATHA ROTI BREAD** 6



desserts

- CRÈME BRÛLÉE** (GF) 12
Baked custard, crack caramel top,
mango sorbet
- BROWNIE** (GF) 12
Served warm, chocolate, vanilla bean
ice cream
- APPLE & RHUBARB CRUMBLE** (GF) 12
Vanilla bean ice cream
- SEASONAL FRUIT SALAD** 14
Vanilla bean ice cream
- ARTISAN CHEESE PLATTER
TO SHARE** 25
Dried nuts, fruits, Persian fetta, sundried
tomatoes, Turkish chips



(GF) Gluten Free | (GFO) Gluten Free Option | (V) Vegetarian

Please advise staff of any food allergies or intolerances you may have. Although all care is taken when catering for special dietary requirements, it must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, eggs, fungi, lupin and dairy products.

10% surcharge on public holidays.



REDEARTH

BOUTIQUE HOTEL

MENU

