

# WELCOME TO APRON RESTAURANT & BAR

Apron Bar & Restaurant is stunningly appointed, perfect for enjoying a quiet pre dinner aperitif or to unwind after the day overlooking the idyllic resort style swimming pool and terrace.

Led by our experienced Head Chef Marco Lodigiani, the sumptuous dining space encompasses a private dining room and intimate space with a distinctly international vibe.

Apron Restaurant offers a perfectly balanced a la carte menu for lunch and dinner with a focus on bespoke produce sourced from the regional 'apron' of South East Queensland. In the true embodiment of paddock to plate, the handpicked team of chefs have individually sought out the finest in seasonal produce from nearby micro-farms and small suppliers extending to Moreton Bay and the Scenic Rim.

In seeking to compliment Apron's contemporary menu, an in house sommelier has collated a succinct list of wines to form the perfect accompaniment to any dish, sitting alongside a range of spirits and seasonal cocktails.

Enjoy!

We take all dietary needs seriously. If you have any concerns with dishes you have ordered in relation to your dietary needs, please speak to your server. Gluten free and dairy free items have been made using gluten free or dairy free ingredients, however we cannot guarantee 100% due to not being produced in a gluten or dairy free environment. Some products prepared may contain nuts or trace amount of nuts.



# STARTER

## OYSTERS (GF/DF) \$4 EACH

Natural or Kilpatrick

## HOUSE SMOKED DUCK BREAST (GF/DF) \$25

Pickled beetroot, pomegranate and fennel salad, blood orange jell, toasted almond, honey mustard dressing

## SEARED SCALLOPS \$27

Cauliflower, chorizo crumb, semi-dried cherry tomato, curry oil, yuzu pearl

## SOY MARINATED CURED SALMON (GF) \$25

Cucumber, green apple and radish salad, wasabi creme fraiche, seaweed crackers

## CHARRED OCTOPUS (GF/DF) \$26

Grilled onion, lime mayo, semi-dried cherry tomato, Kalamata olives dust, pickled carrots, avocado cream

## SLOW COOKED PORK CHEEKS \$26

Creamy polenta, glazed baby vegetables, crispy leeks

## CHICKPEA CAKE (GF/DF/VEGAN) \$21

Spiced chickpea and carrot cake, avocado cream, seasonal salad, curry infused tomato dip

*Apron*

# MAIN COURSE

## TORTELLINI (V) \$24/\$33

Filled with pumpkin and ricotta, sage pesto, brown butter sauce

## PEARL BARLEY RISOTTO (V) \$22/\$31

Beetroot, smoked cheddar, wild rocket, roasted pine nuts

## CRISPY SKIN BARRAMUNDI FILLET (GF) \$39

Risotto with clams , mussels, peas, broad beans, asparagus, dry tomato, lemon grass butter sauce

## ROASTED LAMB RUMP \$45

Fondant potato, parsnips, peas, turnips, wild mushroom, baby carrots, baby onions, parsley crust, rosemary lamb sauce

## DUO OF PORK \$42

Pork fillet and pork shoulder croquet, baby carrots, snow peas, roast celeriac, apple jell, sage pork sauce

## PAN SEARED OCEAN TROUT \$39

Cauliflower, broccolini, baby onions, turnips, potato beignet, shellfish sauce

## MUSHROOM AND PEAS (GF/DF/VEGAN) \$31

Roasted king brown mushrooms glazed with miso, peas puree and truffle scent

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# FROM THE GRILL

Served with confit garlic creamy mash (GF) or rustic fries and a side of your choice and sauce. *Please note that fries are cooked in oil that has contained gluten products.*

MSA OP RIB 150 day grain fed 450g \$49

DARLING DOWNS WAGYU TENDERLOIN MB3+ 200g \$48

RANGER VALLEY WAGYU RUMP MB7+ 350g \$49

ATLANTIC SALMON FILLET 200g \$39

BARRAMUNDI FILLET 200g \$39

*All items from the grill are gluten and dairy free*

**SAUCES** *All sauces are gluten free*

GREEN PEPPERCORN

RED WINE

BEARNAISE

DILL FISH CREAM

CHIMICHURRI (DF)

HORSERADISH CREAM AND HOT ENGLISH MUSTARD

**SIDE ORDERS \$9**

Confit garlic creamy mash (GF)

Broccolini with shaved parmesan and lemon (GF)

Green beans with crumbled feta cheese (GF)

Rustic fries

Garden salad with balsamic dressing (GF/DF)



# DESSERT

Maple syrup and pecan delice, dark chocolate mousse, coffee ice cream \$22

Chocolate and hazelnut fondant, salted caramel popcorn, Frangelico gelato \$22

Vanilla panna cotta, poached rhubarb, ginger ice cream (GF) \$22

Coconut creme brulee, spiced pineapple, passionfruit sorbet (DF/GF) \$22

Vegan yoghurt and dark chocolate parfait, toasted granola, mango sorbet (GF/DF/VEGAN) \$22

Cheese platter with quince jell, Falwasser crackers \$25

## ICE CREAM 3 SCOOPS \$12

Vanilla, Chocolate, Salted caramel (GF)

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