

WELCOME TO APRON RESTAURANT & BAR

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

Led by our experienced Chef De Cuisine, Nemanja Babic, 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, Chef Babic, supported by Junior Sous Chef, Sara Lee have sought out the finest in seasonal produce from nearby micro-farms and small suppliers extending to Moreton Bay and the Scenic Rim.

Having worked in one of Australia's leading restaurants, Chef Babic showcases meticulous technique to create vibrant, delicious and nourishing meals using high quality local and seasonal ingredients. Assisted by Brisbane local Chef Sara Lee, they are passionate about creating well-executed meals and creating a memorable dining experience.

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.

No splitting individually itemised bills



DEGUSTATION MENU

SET MENU \$105 | WINE PAIRING \$169

Available for dinner only until 8pm

SOURDOUGH BAGUETTE

Smoked butter with cured salmon roe

Paired with Fine Pastel Rosé, Granite Belt, QLD 75 ml

SCALLOPS

QLD scallops, ponzu, dashi jelly, crispy shallots

Paired with Granit Fiano, Granite Belt, QLD 75 ml

KINGFISH KOKODA

Kingfish, coconut, kaffir lime, chilli & taro chips

Paired with Signature Collection Chardonnay, Granite Belt, QLD 75 ml

K'GARI ISLAND SPANNER CRAB

Homemade polenta bread, corn purée, K'gari Island spanner crab, cucumber, warrigal greens, radish

Paired with Sirromet Pinot Grigio, Granite Belt, QLD 75 ml

POTATO GNOCCHI

Pesto, pine nuts, grilled zucchini, shaved parmesan

Paired with Granit Nebbiolo, Granite Belt, QLD 75 ml

LAMB BACK STRAP

Mint crusted lamb back strap, goat's cheese croquette, peas, saltbush, asparagus & jus

Paired with Le Sauvage Pinot Noir, Granite Belt, QLD 75 ml

CHEESE PLATE

Baguette crostini, muscatel, honeycomb & ash brie

Paired with NV Late Harvest Viognier, Granite Belt, QLD 30 ml

COCONUT SORBET

Chocolate, cherry granita & cherries

Paired with NV "The Clyde" Tawny, Granite Belt, QLD 30 ml

Please note dishes are unable to be amended to accommodate additional dietary requirements.

Accor Plus discount does not apply.

A LA CARTE MENU

STARTER

SOURDOUGH BAGUETTE	\$6
Smoked butter	
Salmon roe	+\$3
SOUTH AUSTRALIAN COFFIN BAY OYSTERS (GF, DFO)	
Natural	\$6
Gin & lime granita	\$6.50
Mature cheddar mornay	\$6.50
KINGFISH KOKODA (GF, DF)	\$30
Kingfish, coconut, kaffir lime, chilli & taro chips	
JAPANESE BOLOGNESE (DF)	\$26
Miso pork, sous vide egg, sesame, udon noodles, chilli xo	
BURRATA CHEESE	\$25
Peach savoury jam, mint oil, pangrattato & pickled fennel	
K'GARI ISLAND SPANNER CRAB	\$30
Homemade polenta bread, corn purée, K'gari Island spanner crab, cucumber, warrigal greens, radish	
MUSHROOM CEVICHE (VGN)	\$24
Sweet potato purée, charred corn & baby king brown mushrooms	

MAIN COURSE

DUCK BREAST (GF)	\$48
On celeriac purée, fondant potato, bok choy leaves, shimeji mushrooms, five spice jus	
CRUMBED SALMON FILLET	\$46
On chilled mojo sauce, rocket, parmesan & pear salad	
APRON BEEF STROGANOFF	\$46
Grilled 200gr Wagyu rump cooked medium, served atop deconstructed stroganoff sauce, casarecce pasta and beetroot dust.	
ASPARAGUS & JALAPENO SPAGHETTI (VGN)	\$39
Asparagus & jalapeño sauce, pine nuts, red onion dust	
GOLD BAND SNAPPER 250GR (GF)	\$48
Seared sea scallops, spring vegetables, potato cake, sauvignon blanc foam, radish	
LAMB BACKSTRAP	\$58
Mint crusted back strap, goat's cheese croquette, peas, saltbush, asparagus & jus	

SHARE PLATTERS FOR TWO

BRAISED LAMB SHOULDER (GF)	\$90
Greek lemon potatoes, mint sauce, tzatziki & Greek salad	
GRILLED PRAWNS & SCALLOPS 750GR (GF)	\$95
In chilli, parsley & garlic butter served with Spanish rice, garlic aioli & Greek salad	

FROM THE GRILL

Served with wagyu roasted potatoes & a choice of sauce

LAMB RACK CUTLETS 250GR (GF, DF)	\$56
Sovereign lamb from the Victorian Goldfields	
GRASS FED SCOTCH FILLET 250GR (GF, DF)	\$49
European crossbreed richly marbled from Southern Australia	
WAGYU RUMP CAP 350GR 5+ MS (GF, DF)	\$56
Tajima bloodline wagyu beef from Southern Queensland	
BEEF TENDERLOIN GRAIN FED 250GR (GF, DF)	\$54
From Darling Downs	

YOUR CHOICE OF SAUCE

- Red wine jus (GF, DF)
- Native pepper berry sauce (GF, DF)
- Forest mushroom sauce (GF)
- Chimichurri (GF, DF)

SIDES

Baby carrots, steak house dressing, puffed grains & seeds (GFO)	\$14
Seasonal greens served on romesco sauce & almonds (GF)	\$12
Apron salad - Mixed summer leaves, cucumber, cherry tomato, carrot, radish, citrus, vinaigrette (GF, DF)	\$10
Salad of the Gods - Cucumber, tomato, green capsicum, red onion, olives & feta cheese (GF, DFO)	\$14
Fries with aioli (V)	\$12

The logo for 'Apron' is written in a black, elegant cursive script. The word 'Apron' is written in a fluid, handwritten style with a long, sweeping tail on the final 'n'.

DESSERT

APPLE CRUMBLE (V)	\$18
Served with petit toffee apples, pistachio ice cream	
BASQUE CHEESECAKE (GF, V)	\$20
Caramelised peaches, macadamia ice cream	
COCONUT SORBET (GF, DF, VGN)	\$16
Chocolate, cherry granita & cherries	
CANNOLI	\$6.50 EACH
Chocolate, ricotta crème with pistachio nuts & snow sugar	
FRUIT PLATTER (GF, DF, VGN)	\$18
Seasonal fruits, coconut yoghurt	
CHEESE PLATTER (GFO, V)	\$12 EACH
Baguette crostini, muscatel, honeycomb & choice of cheese	
Woombye brie, King Island cheddar or Tasmanian blue	

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VEGAN MENU

STARTER

SOURDOUGH BAGUETTE	\$6
With lemon olive oil & balsamic	
LOCAL OLIVES (GF)	\$9
Served warm, marinated in fresh herbs & lemon olive oil	
TACOS - 3 EACH	\$18
Pico de gallo, avocado, grilled corn, chilli sin carne, vegan feta	
MUSHROOM CEVICHE (GF)	\$24
Sweet potato purée, charred corn & baby king brown mushrooms	

MAIN COURSE

POTATO GNOCCHI (GF)	\$38
Pesto, pine nuts, grilled zucchini, garlic flowers, vegan parmesan cheese	
ASPARAGUS & JALAPENO SPAGHETTI	\$39
Asparagus & jalapeño sauce, pine nuts, red onion dust	

SIDES

SEASONAL GREENS (GF)	\$12
Served on romesco sauce and almonds	
APRON HOUSE SALAD (GF)	\$10
Mesculin, cucumber, cherry tomato, carrot, capsicum & orange vinaigrette	
FRIES	\$12
With tomato sauce	

DESSERT

COCONUT SORBET (GF)	\$16
Chocolate, cherry granita	
FRUIT PLATTER (GF)	\$18
Seasonal fruits, coconut yoghurt	

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BEVERAGES

MINERAL WATER

Still 750ml	\$10
Sparkling 750ml	\$12
Sparkling 330ml	\$6

SOFT DRINK | Bottle

Coca Cola, Diet Coke, Coke No Sugar, Fanta, Sprite, ginger beer	\$7
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SOFT DRINK | On Tap

Coca Cola, Coke No Sugar, Lift, Tonic, Sprite, dry ginger ale, lemon lime & bitters	\$5
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JUICE

Orange, apple, pineapple, cranberry	\$5
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BEER DRAUGHT

Please see staff for selection & prices.

BEER | Bottle

XXXX Gold	\$9
Boags Premium Light	\$9
Boags Premium	\$9.50
Tooheys Extra Dry	\$10
Heineken	\$10
Byron Bay Lager	\$11
Guinness	\$11
Stone & Wood Pacific Ale	\$12
Stone & Wood Fixation IPA	\$13
Stone & Wood Green Coast Lager	\$13
James Squire Ginger Beer	\$14

CIDER | Bottle

5 Seeds Cloudy Apple Cider	\$11
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COCKTAILS

VIAGGIO PALOMA	\$19
El Jimador Blanco, Campari, grapefruit juice, lime juice, simple syrup, pinch of salt	
LYCHEE MOJITO	\$20
White rum, paraiso, simple syrup, mint, lychee, lime juice	
INK SOUR	\$22
Ink Gin, egg white, elderflower syrup, simple syrup, lemon juice	
AUSTRALIAN THYME & LEMON DROP	\$18
Absolut Vodka, Cointreau, lemon juice, white sugar	
ROCK & RYE	\$18
Rye whiskey, dry vermouth, pineapple juice	
STRAWBERRY HENNESSY	\$24
Hennessy VSOP, Hentley Farm Blanc de Noir, strawberry syrup	
APRON SANGRIA	\$20
Shiraz, Grand Marnier, apple juice, espresso, cinnamon & nutmeg syrup	
MOCHA MARTINI	\$21
Kahlua, Baileys, Frangelico, honey syrup, cream, chocolate	

Please see staff for classic cocktail options

MOCKTAILS

THE CRANBERRY CUTIE	\$12
Cranberry juice, lemonade, mint & cherry	
VIRGIN CUCUMBER GIMLET	\$10
Cucumber, lime juice, sugar syrup, club soda	

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CHAMPAGNE AND SPARKLING	G	B
Wildflower Prosecco, South East Australia	\$14	\$65
Taltarni Cuvée Rosé, South East Australia		\$70
Hentley Farm Blanc De Noir, Barossa Valley, South Australia	\$18	\$85
Piper-Heidsieck Cuvée Brut, Reims, France	\$23	\$109
Moët & Chandon Imperial Brut, Champagne, France		\$130
Veuve Cliquot, Reims, France		\$149
Krug Grand Cuvée, Reims, France		\$475
Dom Périgon, France		\$499

MOSCATO AND ROSÉ

Fiore Moscato, South East Australia	\$13	\$60
Rymill 'The Yearling' Rose, Coonawarra, South Australia	\$16	\$72

SAUVIGNON BLANC

Ara Single Estate Sauvignon Blanc, Marlborough, New Zealand		\$65
Rymill 'The Yearling' Sauvignon Blanc, Coonawarra, South Australia	\$16	\$72
The Lane Vineyard Sauvignon Blanc, Adelaide Hills, South Australia		\$72
Framingham Sauvignon Blanc, Marlborough, New Zealand	\$18	\$85

CHARDONNAY

De Beaurepaire 'La Comtesse' Chardonnay, Rylstone, New South Wales	\$16	\$72
Josef Chromy 'Pepik' Chardonnay, Tasmania		\$76
The Lane 'The Beginning' Chardonnay, Adelaide Hills, South Australia		\$86
Robert Oatley 'Finisterre' Chardonnay, Margaret River, Western Australia		\$88

RIESLING

Robert Oatley 'Signature Series' Riesling, Great Southern, Western Australia	\$16	\$72
Pikes 'Traditionale' Riesling, Clare Valley, South Australia		\$78
Laissez Faire Riesling, Porongurup, Western Australia		\$78
Bests Riesling, Great Western, Victoria		\$75

PINOT GRIS/GRIGIO

Ad Hoc 'Nitty Gritty' Pinot Grigio, Pemberton, Western Australia		\$68
Santi Pinot Grigio, Valdadige D.O.C IT		\$70
Wicks Estate Pinot Gris, Adelaide Hills, South Australia	\$16	\$72
Rockburn Pinot Gris, Central Otago, New Zealand		\$82

SEMILLON, VIOGNIER AND FIANO

Bremerton 'Special Release' Fiano, Langhorne Creek, South Australia		\$72
Bimbagden 'Single Vineyard' Palmers Lane Semillon, Hunter Valley, New South Wales		\$90

Apron

PINOT NOIR

	G	B
Robert Oatley 'Signature Series' Pinot Noir, Yarra Valley, Victoria	\$16	\$72
Oakridge 'Yarra Valley Range' Pinot Noir, Yarra Valley, Victoria		\$74
Giesen 'Small Batch' Pinot Noir, Marlborough, New Zealand		\$86
Josef Chromy Pinot Noir, Tasmania		\$94
Philip Shaw No. 8 Pinot Noir, Koomooloo Vineyard, New South Wales		\$94
Rockburn Pinot Noir, Central Otago, New Zealand		\$98

SHIRAZ

Bests 'Bin 1' Shiraz, Great Western, Victoria		\$72
Rymill 'The Yearling' Shiraz, Coonawarra, South Australia	\$16	\$72
Bremerton 'Selkirk' Shiraz, Langhorne Creek, South Australia		\$72
The Yard 'Riversdale' Shiraz, Frankland River, Western Australia		\$78
Hentley Farm Shiraz, Barossa Valley, South Australia	\$19	\$82
Hentley Farm 'Clos Otto' Shiraz, Barossa Valley, South Australia		\$280
Sirromet 'St Jude's Road' Syrah, Granite Belt, Queensland		\$399

CABERNET SAUVIGNON

Rymill 'The Dark Horse' Cabernet Sauvignon, Coonawarra, South Australia	\$16	\$72
Taltarni Estate Cabernet Sauvignon, Pyrenees, Victoria		\$72
Hancock & Hancock Cabernet Sauvignon, McLaren Vale, South Australia		\$78
Corryton Burge 'The Brigadier' Cabernet Sauvignon, Barossa Valley, South Australia		\$88



BLEND	G	B
Rymill Mc2 (Cabernet, Merlot, Cabernet Franc), Coonawarra, South Australia		\$72
Pikes 'Los Componeros' Shiraz Tempranillo, Clare Valley, South Australia		\$72
Gemtree 'Cinnabar' Grenache Shiraz Mataro, McLaren Vale, South Australia		\$76
Rylstone Estate Aviatrix Cabernet Shiraz, Rylstone, New South Wales		\$86
Hentley Farm 'The Quintessential' Shiraz Cabernet, Barossa Valley, South Australia		\$118

MERLOT, GRENACHE, SANGIOVESE AND TEMPRANILLO

Quilty & Grandsen Merlot, Orange, New South Wales	\$15	\$68
Pikes 'Luccio' Sangiovese, Clare Valley, South Australia		\$68
Gemtree 'Luna' Tempranillo, McLaren Vale, South Australia		\$72
Hentley Farm 'Villain & Vixen' Grenache, Barossa, South Australia		\$72

CHATEAUNEUF-DU-PAPE

Château de Beaucastel Châteauneuf-du-Pape, Rhône, France		\$350
E.Guigal Châteauneuf-du-Pape, Rhône, France		\$185

DESSERT WINE

Vasse Felix 'Cane Cut' Semillon, Margaret River, Western Australia	\$14	\$60
NV Late Harvest Viognier, Granite Belt, Mount Cotton, Queensland	\$16	\$80

PORT AND MUSCAT

Seppeltsfield '10yr Old Grand' Tawny, Barossa Valley, South Australia	\$15	
Seppeltsfield '21yr Old Vintage' Tawny, Barossa Valley, South Australia	\$22	
All Saints Estate 'Rutherglen Muscat, Rutherglen, Victoria	\$16	

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