

VIP MARQUEE RESTAURANT  
BY  
THE KINGAROY HOTEL MOTEL

SOUTH BURNETT SHOWCASE  
FIVE COURSE MENU

European style smoke-cured, dry aged Ham  
with Red Pitaya, Wild Rocket and Balsamic



Delice of Snapper Fillet finished with a Beurre Blanc  
served on a fresh Salsa of Mango, Spanish Onion,  
Garlic Chives and concasse Tomato



Ballotine of Duck served with  
Blackberry, Pepper and Shiraz Jelly



Assiette of Wagyu Cross Old English Shorthorn with a Cabernet Sauvignon Grape Jus,  
a Melange of oven roasted Vegetables and Pommies Dauphine



Handmade Chocolate Ravioli of Quark Mousse and crushed Peanuts  
served with a Strawberry and Cointreau Salad



We invite you to ask your host for Wine Matching Recommendations to compliment  
each Course of our Showcase Menu with the perfect South Burnett Wine

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LOCAL PRODUCE FEATURED ON OUR SHOWCASE MENU

- ~ Ryan's Butchery of Wondai have worked with us over the past few months to create a European style smoke-cured, dry aged Kingaroy Ham, which is proudly a first for the South Burnett.
- ~ Red Pitayas (Dragonfruit) we use are grown by Red Fox Pitayas in Nanango.
- ~ Windera Hydroponics supplies our Wild Rocket, Chives, Tomatoes and other Herbs they are located outside of Murgon in Windera.
- ~ We use Bendele Farm at Kilkivan Organic Ducks, being naturally bred and raised these Ducks are Antibiotic and Hormone free.
- ~ Captain's Paddock Vineyard supplies our Shiraz.
- ~ We use Wooroolin Meats specially bred Wagyu and English Shorthorn Cross to deliver rich flavoured, soft marbled beef. The cattle are fed naturally with Hay, Grass, Mineral Balance and are free of Antibiotics, Hormone growth promotants and Urea.
- ~ Cabernet Sauvignon Grapes were handpicked from the Vines at Ziebarth Winery.
- ~ Kingaroy Hi-Oleic Peanuts were supplied by the Peanut Company of Australia
- ~ Kingaroy Cheese produces the Quark and Double Cream we have used.

ABOUT ~ THE KINGAROY HOTEL MOTEL RESTAURANT

When we moved to Kingaroy from the Gold Coast in 2002 we had settled with the expectation that the Food component of our Business would be run of the mill as in similar style regional Hotels, where these revenue areas are of little reward both personally and financially. After a little exploring of this fabulous South Burnett region the treasures of local producers became apparent and we realised they were almost untouched on a local basis.

With our strong passion for Food and Wine and the dining experience as a whole, we were determined to find a niche for it in Kingaroy.

We focused on the importance of fresh quality produce becoming evident in the dishes on our Menu and gradually improved the style and complexity of our dishes. Working closely with some impressive local Chef's and most recently Chef Helen Pratt bringing her experience from her work travels in France and fine dining restaurants like Baguette in Brisbane raising the bar and growing as a Restaurant.

At the Kingaroy Hotel Motel Restaurant we value the marriage between the kitchen and the front of house staff to deliver the dining experience we offer. Like the food, our front of house service has been a growing passionate focus on education in produce, preparation and fine tuning our service style.

Having established repour and confidence over the past few years with our patrons for our wine appreciation the progression of being a partner in increasing South Burnett Wine interest with the locals and tourists alike was a big stepping stone for us and in effect benefit for South Burnett Wine.

We believe that we are so lucky to thoroughly enjoy what we do, and hopefully this will make our goal at our Restaurant to continue raising the standards of our regional cuisine and challenge ourselves with delivering current industry trends to the South Burnett a little easier. Together with our talented and passionate Chef Brent Shorter (who fortunately trained under Chef Helen Pratt) and our fantastic team we are strengthening the path to our Restaurant's goals.

We now proudly have a seasonal Menu featuring exceptional local produce using European influenced culinary methods to give our patrons innovative fare right here in Kingaroy, the dining experience is finished with professional service, warm refined ambience and a carefully selected Beverage offering any Hotelier would be proud of.

Thankyou for dining with us and we look forward to enjoying your company over a fine glass!  
Kelly Mclennan & Bruce Garrod.