

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

RAINBOW TROUT (GF) \$27

Seared trout fillet, pickled vegetable, mussels, fennel pollen cream sauce

SCALLOPS CEVICHE (GF/DF) \$27

Lightly cured raw scallop, salmon roe, crispy shallots, avocado sorbet, coriander oil

CUTTLEFISH TAGLIATELLE \$27 | \$39

House made saffron tagliatelle, cuttlefish, blue swimmer crab, red chilli, lemon dust, shellfish sauce

WALLABY CARPACCIO (GF/DF) \$25

Seared wallaby, radish, macadamia nuts, berries vinaigrette, black sesame rice crisps

PORK BELLY \$25

24 hour cooked pork belly, celeriac, spring vegetables, mushroom, romesco sauce and pork jus

BABY VEGETABLE SALAD (GF/DF/VEGAN) \$22

Caramelised hummus, pickled raw and cooked baby vegetable, radish and baby beetroot, semi-dried cherry tomato, avocado cream, kalamata olive dust

Apron

MAIN COURSE

SUMMER RISOTTO (GF/V) \$22 / \$31

Watercress and pea risotto, goat curd mousse and summer truffle

SWEET POTATO GNOCCHI (GF/DF/VEGAN) \$24 / \$33

Pan-fried sweet potato gnocchi, caramelised radicchio, smoked cashew cheese

LAMB RUMP \$45

Roast lamb rump, cauliflower puree, summer baby vegetables, braised lamb neck and preserved lemon pastilla, harissa lamb sauce

DUCK BREAST (GF) \$42

Seared duck breast, smoked carrot puree, puy lentils, cavolo nero, mushroom, date jell, toasted pumpkin seed, five spiced sauce

ROCK COD \$39

Herb crusted cod fillet, pea mousse, spring vegetables, smoked cod croquette, sauce vierge

BARRAMUNDI (GF) \$39

Crispy skin barramundi fillet, pea puree, fennel, baby carrots, pancetta crisps, lemon myrtle butter sauce

Apron

FROM THE GRILL

Served with chive mash potato (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 \$49

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

Chive mash potato (GF)

Broccolini with toasted sesame seeds (GF)

Green beans with salted ricotta cheese (GF)

Rustic fries (DF)

Garden salad with balsamic dressing (GF/DF)



DESSERT

PEANUT BUTTER DOME (GF) \$22

Salted caramel mousse, caramelised banana, peanut brittle, banana ice cream

PINEAPPLE TART TATIN (GF/DF/VEGAN) \$22

Warm pineapple tart with coconut ice cream

CHOCOLATE PARFAIT \$22

White chocolate parfait, strawberries, pistachio

VANILLA CHEESECAKE (GF) \$22

Mango, almond cookie crumble, passionfruit sorbet

ORANGE AND DARK CHOCOLATE MOUSSE \$22

Dark chocolate mousse, orange jell, Grand Marnier ice cream

CHEESE PLATTER (GF) \$25

Selection of cheese with quince jell, falwasser crackers

ICE CREAM 3 SCOOPS \$12

Vanilla, chocolate, salted caramel (GF)

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