



Mustard Plum

Fine dining a la carte restaurant

31512 Bruce Highway, Booyal, 4671 QLD

LUNCH MENU

SOUP AND SALAD

Served with artisan bread

Lobster Bisque

Crostini with butter and cilantro

12

Fruit Gazpacho

Watermelon, blueberries, strawberries

8

Bibb

Bibb lettuce, radish, apple, and gorgonzola dressing

9

Caesar

Romaine, fresh parmesan, garlic croutons, anchovy

8

House

Mesclun greens, shaved carrot, apple, nut medley, and sherry vinaigrette

8

Red Iceberg

Sweet corn, blackberries, goat cheese, fresh basil

12

Harvest

Greens, Anjou pears, cranberries, rosemary cheddar, candied pecans, black-grain mustard vinaigrette

12

MAINS

Served with green salad, steamed vegetables, or fruit medley

Beef Tenderloin

Roasted with a spicy chili infusion, served medium rare and topped with chimichurri salsa

26

Delmonico

Hand-cut 20 oz bone-in top loin steak topped with a pink peppercorn, cognac and leek reduction

25

Prime Rib

Aged 8 oz prime rib slow roasted in rock salt and served with au jus and freshly grated horseradish

32

New Orleans Bouillabaisse	19
Petite prawns, Andouille sausage, mirepoix and Cajun cream sauce served over red rice	
Coho Salmon	25
Oven-roasted wild salmon with chervil kumquat pesto	
Duck	26
Oven-roasted organic duck boneless breast topped with Champagne vinaigrette, pancetta and pickled red onions	
Oregon Trout	21
Sautéed fresh boneless trout with tarragon butter sauce, parsley and caramelized shallots	
Veal Scaloppini	27
Thinly pounded grilled veal chop stuffed with yellow peppers, San Marzano tomatoes and ricotta salsa	
Lobster Macaroni & Cheese	26
Gruyere, Irish Cheddar, and Cotija cheese, bay shrimp and chunks of Maine lobster baked with penne pasta	

DINNER MENU

STARTERS

Soup of the day	10
With a warm bread roll	
Barbecued split prawns	16
With chervil butter served with wild rocket and lemon wedges	
In house smoked salmon	19
With potato, fennel, capers, baby spinach & mustard seed dressing	
Scallops Rockefeller	16
Drizzle with fennel sauce and olive oil	
Shrimp & Lobster Cocktail	16
Three large Gulf prawns, south of the border lobster cocktail sauce. (Tomato, jalapeño, avocado, onion, cilantro, oregano and lime juice)	
Poached and Chilled Jumbo Prawns	17
With Creamy Cocktail Sauce	

SALADS

Tomato and Onion salad with vincotto dressing	12
--	----

Caesar salad	12
Baby carrots with labne and herb salad	12
Chicken salad with black grapes, walnuts and celery	13
Seafood salad prawns, scallops and cuttlefish in mint and basil lemon dressing	11
Cobb salad chicken breast, bacon and eggs with corn cob, tomato and avocado in mustard dressing	10

MAINS

Asparagus with walnut mayonnaise	14
Boston baked beans	18
Grilled lamb and fennel with peach and herb salad	25
Roast chicken and potatoes with baguette, artichokes, sage and lemon	23
Lime leaf chicken with rice noodles and cucumber	19
Roast fish with broccolini, lemon and burnt butter	18
Fennel and dill-crusteD ocean trout with lemon potatoes	27
Seafood Frittata with Crab, Lobster & Shrimp artisan lettuce with balsamic vinaigrette	28
Roasted Chicken Breast with Yukon Potato Purée, Cippolini Onions, Asparagus and Thyme-Cabernet Sauce	22
Roasted Beef Tenderloin with Black Truffle Risotto, Baby Spinach and Périgueux Sauce	26

DESSERTS

Steamed marmalade pudding with thick English custard	14
Chocolate millefeuille with burst white chocolate cream	14

Mini Dessert Duo	12
Duo of Mini Chocolate Pot De Crème and Mixed Fresh Berries in a White Chocolate Cup, Vanilla Mousseline Cream	
Strawberry Layered Mousse	11
Almond Streusel, Strawberry Ice Cream	11
Passion Fruit Cheesecake, Fresh Raspberries	12
Vanilla Sauce	14
Warm Apple Tart	13
with Cinnamon Ice Cream	

WINE MENU

REDS

Shiraz Grenache 2014	
Maxwell - McLaren Vale SA	
Well-developed medium bodied wine with velvety spiced fruits and a dry finish	36 / 8
Pinot Noir 'Heritage' 2013	
Bouchard Aine - Languedoc FRA	
Soft velvety wine with cherry and a hint of chocolate	50 / 11
Malbec 2013	
Padrillos - Mendoza ARG (O)	
Full bodied with spiced pepper, hints licorice with dry finish	56 / 12
Bonarda 2011	
Tahuan - East Mendoza ARG	
Rich and heavy with soft tannins, Raisens, and subtle oak	60 / 13
Dolcetto/Barbera 2008	
Casa Wallace - Monferrato ITA (B)	
Medium bodied with sour cherry, spices and herbs with a long dry finish	65
Sangiovese/Pinot Nero 2012	
Voltumna Zeno - Tuscany ITA (B)	
Light bodied, spiced ripe stone fruit, a touch of vanilla and a soft finish	66 / 14
Valpolicella Nanfre 2012	
Tenuta Antonio - Valpolicella ITA	
Refreshingly light bodied with young stone fruit and soft velvety tannins	68
GSM 'Joshua' 2014	
Teusner - Barossa Valley SA	
A big wine with rich gamey dark berries and a dry finish	69 / 15
Zinfandel Sonoma 2012	
Buena Vista - California US	
Rich old oak with dark fruit and soft tannins	70

Reserve Cabernet Sav 2007

Geoff Merrill - McLaren Vale SA

Balanced oak with complex stone fruit and soft tannins

75

Reserve Shiraz 2008

Geoff Merrill - McLaren Vale SA

Heavy with smooth herbacious dark chocolate and soft tannins

78

ROSE**Pinot Noir Rose 2014**

Astrolabe - Marlborough NZ

Light and creamy with red berries subtle rose and a dry clean finish

56 / 12

SPARKLING**Cremant De Bourgogne**

De Perriere - Burgundy FRA

Refined texture with toast aromas, subtle fruits and a clean finish

63 / 14.5

WHITES**Sauvignon Blanc 2011**

Printhie - Orange NSW

Light bodied wine with subtle passionfruit, well rounded citrus and balanced acidity

42 / 9

Riesling 'Mount Canoblas' 2013

Printhie - Orange NSW

Medium bodied textural wine, young stone fruit with crisp citrus finish

45 / 9.5

Fiano 2013

Three Ponds - Hunter Valley NSW

Light crisp citrus and fresh grass with a dry finish

48 / 10

Chardonnay 'Miamup' 2014

Howard Park - Margaret River WA

Medium bodied with a hint of light creamy old oak and a bright citrus finish

56 / 12

Cortese di Gavi 2014

Castello - Tassarolo ITA (O)

Medium bodied herbaceous wine with creamy citrus and savoury finish

58

Pinot Grigio 2013

La Tunella - Friuli ITA

Light bodied and mineral driven with creamy subtle young fruits

60 / 13

Chablis 2012

Bouchard Aine - Burgundy FRA

Mineral rich dry wine with a candid orange peel finish

65 / 14.5

Chardonnay 2013

Port Phillip - Mornington Pen. VIC

Crisp medium bodied wine with a hint of green apple and a textural mineral finish

65

Pigato 'Crescendo' 2012

Salvadolce - Liguria ITA (B)

Medium bodied Vermentino variation with complex subtle fruit and sea salt

78

Sancerre 2013

Dom Vacheron - Loire Valley FRA (B)

This hand picked bio dynamic Sancerre is crisp and aromatic, an example of what classic Sancerre is all about.

82

DESSERT WINE**Verduzzo 2012** 12.5%

Premariacco - Friuli ITA

12

Dolce

Salto Di Coloras - Sardinia ITA

15

LIQUEURS**Pineau Blanc** 17% / 4 Yr

White Grape/Cognac - FRA

12

Calvados 2005 42%

Apple Brandy - FRA

14