

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!



STARTER

OYSTERS (gf/df) \$4 EACH

Natural or Kilpatrick

BREADS AND DIPS (gf/df/vegan) \$18

Selection of dips with breads and grissini

CRUDO OF KINGFISH (gfo/dfo) \$25

Thinly sliced yellow tail kingfish, avocado and wasabi mousse, cucumber, pickled chilli, Chardonnay dressing

BEETROOT AND GOAT CHEESE (df/gf/veg) \$23

Goat cheese mousse, beetroot jell, roast beetroot, pickled beetroot, red wine sorrel

ROASTED QUAIL \$28

Roasted quail breast and crispy legs, sweet corn, chorizo, roasted capsicum, braised gem lettuce, sherry vinegar dressing

SCALLOPS AND PORK BELLY (gf) \$27

Braised pork belly, seared scallops, pineapple, ginger confit, five spices pork sauce

CONFIT SALMON (gf/df) \$24

Compressed watermelon, green apple, yuzu, tapioca crisps

RAVIOLI \$23

Ricotta cheese and egg yolk ravioli, baby spinach, bacon, sage, brown butter sauce

Apron

MAIN COURSE

HAZELNUT CRUSTED LAMB RACK \$48

Potato croquette, green peas, snap pea, baby leeks, smoked feta, lamb sauce

DUCK BREAST \$42

Fondant potato, smoked carrot puree, Dutch carrots, duck leg, port sauce

BARRAMUNDI (gf) \$39

White beans, smoked pancetta, brussel sprout, chicken broth

OCEAN TROUT (gf) \$39

Crushed potato, cauliflower, Swiss chard, broad bean, clams

RISOTTO (gf/df) \$36

Crab, asparagus, fennel, preserved lemon

GNOCCHI (veg) \$33

Pan-fried chives gnocchi, wild mushroom, baby spinach, parmesan cheese

FROM THE GRILL

Served with horseradish mash or chips and a side of your choice and sauce

T-BONE 400g \$49

Nolans Private Selection, 60 day grain fed, MSA graded, *Gympie, QLD*

EYE FILLET 200g \$48

Black Angus tenderloin, 200 days of Riverina specialist diet, marble score 3+, *Tender Valley, VIC*

WAGYU RUMP 350g \$47

Wagyu cross bred, 360 day grain fed, MSA graded, marble score 7+, *Rangers Valley, NSW/QLD*

BARRAMUNDI 200g \$39

Ocean farmed, *Cone Bay, WA*

SAUCES

GREEN PEPPERCORN

RED WINE

BERNAISE

DILL FISH CREAM

SIDE ORDERS \$9

Horseradish mash

Serve of chips

Broccolini with smoked almonds

Garden salad with house dressing

Green beans with fried shallot

DESSERT

Dark chocolate dome, raspberry, macadamia nut tuile, white chocolate ice cream \$19

Cherry parfait, milk chocolate sponge, cherry sauce, coconut mousse (gf) \$19

Chocolate tart, mandarin jell, lychee sorbet \$19

Mango and lime bombe Alaska, raspberry, burned meringue, (df/gf) \$19

Mascarpone cheese cake, strawberry macaroons, vanilla cookie crumb (gf) \$19

Cheese platter with quince jell, crackers \$24

ICE CREAM 3 SCOOPS \$12

Vanilla, Chocolate, Salted caramel

HOUSE MADE CHOCOLATES \$9

Apron