

# IMPRESSIONS ON SCOTT

## DINNER EDIT

28 September 2024

This specialty alternate drop menu celebrates local produce, with succulent Chinchilla Wagyu and melt-in-your-mouth Borrowdale pork, buttery Gatton potatoes and earthy Toowoomba gourmet mushrooms to ensure each bite is a symphony of taste. These three courses promise a tantalizing feast, with an exceptionally zesty sweet finale.

### Entree

Gruyere crusted flame tail snapper | rose petal beurre blanc | finger lime | dill oil | microsalad

Wild line caught kingfish ceviche | yuzu | golden eschalot | heirloom cherry tomatoes

### Main

Sanchoku Pure Wagyu | Rosalie Vineyard blistered cabernet grapes | tallow fried pomme pave | veal bone demi glace

Salted caramel and ginger pork loin | mushroom duxelles | charred baby vegetables

### Dessert

Lemon meringue cheesecake

### Drinks

Impressions on Scott is a BYO venue, with non-alcoholic beverages available for purchase. No additional corkage fees.

TOOWOOMBA  
CARNIVAL  
of FLOWERS

TOOWOOMBA  
REGION

Photo for illustrative purposes only

