



songbirds in the forest

january 2007

Songbirds in the Forest – Queensland Restaurant of the Year – serves this State’s best modern Australian cuisine and a selection of fine wine in an al fresco setting surrounded by 51-acres of lush rainforest. Extend the experience by staying at Songbirds Rainforest Retreat. Relax, restore or romance in a luxurious private villa for two. The villas are now being upgraded, some villas have beautiful new bathrooms installed, each villa will be upgraded as bookings permit.

Book now for Valentines Day

Valentines Day – Wednesday February 14 – sees lovers escape to the hills to celebrate their romance with fine food, wine and perhaps an overnight stay in one of Songbirds luxurious rainforest villas. Accommodation is limited and villa bookings are underway. Stay on Wednesday night and enjoy the idyllic surrounds and a three-course dinner for two (food only) for \$525 per couple.

The restaurant will serve lunch with a two-course minimum at \$60 and three-courses at \$75 on Valentines Day. Some ultra luxurious dishes (crayfish medallions for example) attract an additional cost. Songbirds is not usually open for dinner on Wednesday evening but Valentines Night is an exception. Book now and dine in the heart of the rainforest. The Valentine’s Night three-course dinner is \$98 per person food only. Enhance the experience with Songbirds’ wonderful wine selection, it includes the world’s finest champagne.



Songbirds gift vouchers

Spoil someone special with a Songbirds’ gift voucher. These ideal gifts can represent a nominated amount for a gourmet meal or a Songbirds’ Stay and Play package. The gift vouchers are very popular with gift givers and recipients. Some enterprising business people are giving Songbirds gift vouchers as staff bonuses and as a reward to clients. One of Brisbane’s most established builders gives clients an overnight stay at Songbirds with the keys to their new homes. He says people appreciate the gift and take the opportunity to relax after moving house. Overnight stays start at \$455 and include a three-course gourmet meal for two people.

New menu features regional cuisine

Chef Philip Edwards has created a new menu to titillate the tastebuds of regular diners and gourmets who appreciate fresh flavours. Philip is keen to promote Queensland cuisine.

“Each Australian region has different produce and cultures. Mount Tamborine and the surrounding districts have excellent produce, we are now using ingredients from local organic growers until produce is ready to pick from our own organic gardens. We do complement local produce with the best available in the country, the King Island crayfish is an example,” Philip says.

To ensure guest enjoy the Songbirds dining experience on our busiest days we have introduced a two-course minimum on Sunday and public holidays. Diners may choose from the complete a la carte menu and order either two courses at \$60 or three at \$75. This price covers six oysters and most of the dishes on the menu. People who prefer to order a dozen oysters or particular highlighted dishes may pay an additional amount.

Lunch is served daily from noon and dinner on Thursday, Friday and Saturday evenings from 6pm. Bookings are recommended. To reserve a table phone 5545 2563 or visit the website at www.songbirds.com.au.

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Lunch menu

Entrées

ORGANIC BREAD ASSORTMENT <i>with homemade dips</i>		\$8
CHILLED SUMMER SOUP of CUCUMBER and COCONUT <i>with cucumber noodles and Thai herbs</i>		\$16
FRESHLY-SHUCKED PACIFIC OYSTERS <i>with green tea jelly and wakame salad</i>	six twelve	\$18 \$30
BLACK SESAME and SPRING ONION TEMPURA OYSTERS <i>with sweet ginger vinegar and Asian salad</i>	six twelve	\$18 \$30
BLUE CHEESE PANNA COTTA <i>nashi pear and toasted hazelnut salad with aged balsamic and hazelnut oil dressing</i>		\$17
CONFIT BANGALOW PORK BELLY <i>with roast Moreton Bay bug tail, pineapple and ginger chutney</i>		\$19
ROASTED SCALLOP AND CONFIT DUCK SALAD <i>with Mount Tamborine organic avocados and candied tomatoes</i>		\$19
OOLONG TEA SMOKED TROUT SALAD <i>served with betel leaf, salmon pearls and crispy shallots</i>		\$19
CHAR GRILLED QUAIL GREMOLATA <i>with a salad of summer beans, garden fresh sorrel, blood orange citrus dressing</i>		\$19
TEMPURA COATED SOFT-SHELL CRAB <i>on green papaya and mango salad with yellow chilli nahm jim</i>		\$20

Main Courses

ZUCCHINI FLOWERS IN CHICKPEA BATTER <i>filled with goat cheese and potato, served on black muscatel grapes and celery root with verjuice and white balsamic emulsion</i>		\$28
*STEAMED SNAPPER ON UDON NOODLES <i>with wood ear and shitake mushrooms, green asparagus, mushroom and bonito broth</i> <small>*Denotes healthy choice</small>		\$32
WARM SALAD OF SMOKED DUCK <i>with Chinese greens, water chestnuts and silken tofu drizzled with white radish, lime and tamarind dressing</i>		\$34
ROAST LAMB RUMP <i>sautéed spaetzle and glazed baby vegetables in confit garlic and marjoram jus</i>		\$36
OVEN ROASTED SALMON FILLET <i>smoked tomato, red onion and chive skordelia, fresh horseradish and preserved lemon crème fraîche</i>		\$32
PAN SEARED SIRLOIN of WAGU BEEF		\$55
or		
GRAIN FED BEEF EYE FILLET <i>on yukon gold and wasabi mash with wombok and crispy cuttlefish salad glazed with tamari</i>		\$38
TEMPURA COATED SOFT-SHELL CRAB <i>on green papaya and mango salad with yellow chilli nahm jim</i>		\$38
VEAL RIB EYE ON PARSNIP AND LEEK PUREE <i>with caramelised red onion, roast baby beetroot tarte tatin, and five spice gastric jus</i>		\$38
SALTIMBOCCA OF CORN FED CHICKEN <i>with eggplant caviar, prosciutto and ligarian olives, roasted trussed cherry tomatoes, crispy basil and pan juices</i>		\$34
CHILLI CRAYFISH MEDALLIONS <i>wok-tossed King Island crayfish, bok choy, snow peas, tomato, chilli and coconut jasmine rice</i>		\$58

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stay

An exclusive group of keen cooks can enjoy cooking with Queensland's multi-award winning culinary team and learn more about food and wine matching. A small group of gourmets can indulge the senses with a one-night only culinary experience. The Cook and Stay package includes accommodation, cooking class, wine information, a tasting tray with five wine samples, professional chef's recipes and wine information.

Only five couples will be able to enjoy this unique experience and stay in one of Songbirds' luxurious private villas for two. There are a few places available for non-staying guests and we are able to arrange overnight stays at other exceptional Mount Tamborine properties.



cook

Songbirds' Cook and Stay guests can check in to a luxurious villa at 2pm on Wednesday, March 7 and Wednesday March 21, take a stroll through the 51-acre property and return to the restaurant at 3pm for the cooking class.

Songbirds in the Forest chefs will share professional cooking tips with novice and experienced cooks. Learn how to prepare and present a sumptuous three course meal and enhance the flavours with matching wines.



dine

Guests can relax in the superb rainforest setting and dine on the meal they have prepared. Wake to the sound of birdsong on Thursday morning; explore the grounds before checking out at 11am. Guests are welcome to book a table for lunch at Songbirds on Thursday but this is not included in the package.

The Cook and Stay package is priced at \$485 per couple and \$385 for single guests. It includes overnight private villa accommodation, the cooking class, wine tasting and information and dinner. Breakfast baskets for two are available at additional \$36.

Cooking class participants who are not staying at Songbirds pay \$148. This includes ingredients, recipes, cooking class, the three-course dinner prepared during class and a glass of wine with each course. Waiting lists are now being compiled for cooking classes on the first and third Wednesday of each month from March to October. Please advise staff if assistance is required with accommodation when Songbirds is fully booked.

Robert Channon Verdelho – a summer sensation

Australia's most respected wine writer James Halliday says Robert Channon Wines Verdelhos are by far the best he has tasted. Robert Channon Verdelho won Queensland's Best White Wine Trophy for a record three years in 2001, 2002 and 2003. The 2005 vintage was listed in the Courier Mail Top 100 wines of Australia with a rating of 92 points.

Verdelho is a Portuguese grape variety that grows magnificently in the Granite Belt. This wine has a bouquet of tropical fruit, citrus and melon. It is full-bodied with crisp acidity and a lingering finish. Drink it young and fresh with seafood, light meat dishes and salads. This wine is available at the winery cellar door in Stanthorpe, online at Robert Channon Wines and at Songbirds in the Forest at Mount Tamborine.

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