

Main Menu

wood fired focaccia, romesco, extra virgin olive oil	9 *
oysters, pico de gallo juice	4.5
comté, smoked honey, black pepper, torched fig	17
zucchini from the hearth, burrata, salted lemon, bitter crisps	17
sugar cured salmon, radish, pea, whey, tapioca	22
bbq pippies and clams, garlic shoots, chilli, sesame, beach leaves	26
wood fired tiger prawn, daikon, verjus, fermented chilli, seaweed oil	28
roast desiree gnocchi, broad bean, asparagus, lemon, slow roasted leek	29 *
butterflied knobby snapper, cooked over wood fire, sobrassada, lime, curry leaves	34 55
bangalow pork, charred peach, sake, caramelised almond	35
ironbark roasted lamb rump, miso onion, cucumber, labneh, nigella	35
grass fed angus sirloin, heirloom tomato, whipped curd, marjoram, sumac	37
darling downs wagyu tenderloin, black garlic, samphire, confit and dried onion	46
aaco wagyu tomahawk, coal roasted mushroom, gentleman's relish	17/ 100g
torn and fried potatoes, spiced tomato chutney, manchego	12
spring leaves, fennel, golden raisins, pinenut, chardonnay	14
slow cooked egg, grilled greens, seeds, guanciale	14
fire roasted cauliflower, cashew curry, coriander, crispy shallot	19
coconut mousse, ginger oat crumble, mango sorbet	15
cherry parfait, miso caramel, almond cake, crystallised cocoa	15
dark chocolate tart, macadamia, passionfruit gelato	15 *
selection of cheese, condiments and crispbread	13.5 23 32 *
shropshire blue - UK charleston jersey brie - SA pyengana cheddar- TAS	

• PROCEEDS DONATED TO THE RED CROSS •

Proceeds from our Dark Chocolate Tart and Double Daisy cocktail are donated to the Red Cross who supports communities affected by the bushfires in QLD, NSW and VIC.

**BEAUX
RUMBLE**
WOOD • FIRE • SMOKE

DARK CHOCOLATE TART
macadamia, passionfruit
gelato \$15 *

DOUBLE DAISY
herradura silver tequila, fair
pomegranate, cointreau,
cranberry \$17



* contains gluten

pony
POWY DINING GROUP

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Group Menus

BEAUX · RUMBLE

WOOD · SMOKE · FIRE

\$68 MENU

Starters to Share

wood fired focaccia, caramelised and cultured butter *
wagyu pastrami, ketchup, pickle, puffed rye *
sugar cured salmon, radish, pea, whey, tapioca
zucchini from the hearth, burrata, salted lemon, bitter crisps

Choice of Main

functions of 30 guests and above choose 2 mains to be served as alternate drop

half knobby snapper, cooked over wood fire, sobrassada, lime, white beans, curry leaves
bangalow pork, charred peach, sake, caramelised almond
roast desiree gnocchi, broad bean, asparagus, lemon, slow roasted leek *
grass fed angus sirloin, heirloom tomato, whipped curd, marjoram, sumac

Side to Share

spring leaves, fennel, golden raisins, pinenut, chardonnay
beer battered fries, bbq sauce*

Dessert to share

coconut mousse, ginger oat crumble, mango sorbet

Menus available for groups of 8 or more. Menus are subject to changes due to product availability.

* contains gluten



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Group Menus

BEAUX · RUMBLE

WOOD · SMOKE · FIRE

\$78 MENU

Starters to Share

wood fired focaccia, caramelised and cultured butter *

sugar cured salmon, radish, pea, whey, tapioca

wagyu pastrami, ketchup, pickle, puffed rye *

bbq mussels & clams, garlic shoots, chilli, sesame, beach leaves

zucchini from the hearth, burrata, salted lemon, bitter crisps

Choice of Main

functions of 30 guests and above choose 2 mains to be served as alternate drop

half knobby snapper, cooked over wood fire, sobrassada, lime, white beans, curry leaves

bangalow pork, charred peach, sake, caramelised almond

grass fed angus sirloin, heirloom tomato, whipped curd, marjoram, sumac

roast desiree gnocchi, broad bean, asparagus, lemon, slow roasted leek *

wood fired lamb rump, miso onion, cucumber, labneh, nigella

Sides to Share

spring leaves, fennel, golden raisins, pinenut, chardonnay

beer battered fries, bbq sauce*

Choice of Dessert

dark chocolate tart, macadamia, passionfruit gelato*

cherry parfait, miso caramel, almond cake, crystallised cocoa

Menus available for groups of 8 or more. Menus are subject to changes due to product availability.

* contains gluten



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Group Menus

BEAUX · RUMBLE

WOOD · SMOKE · FIRE

CANAPÉ MENU

Minimum of 30 people.

6 varieties • 48 per person

8 varieties • 58 per person

Additional canapes • 5 per serving per person

Bespoke stations • POA

Cold

coffin bay oyster, grilled radish, rice vinegar, seaweed oil
sugar cured wagyu, piccalilli, horseradish, onion crème
slow roasted carrot, fermented buckwheat, miso custard
salmon mi cuit, melon, black garlic, pink pepper
goats cheddar, apple, horseradish, pistachio crisp *

Hot

lamb croquette, cumin and coriander dressing *
king oyster mushroom skewer, caramelized tahini, smoked almond, labneh
wood fired tiger prawn, fermented chilli, garlic, yuzu
wagyu pastrami, pickle, ketchup, puffed rye *
seared beef, pickled shallot, bone marrow, molasses

Substantial

glazed short rib, harissa, spring onion, pedro 13
parsnip from the coals, romesco, grilled leeks, aged vinegar, hazelnut * 13
wagyu cheese burger, pickles, ketchup, toasted bun * 13
spätzle, parma ham, truffle, celeriac, sheep's cheese * 13

Sweets

bittersweet chocolate truffle
salted caramel ice cream pop

* contains gluten

pony
PONY DINING GROUP

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Group Menus

BEAUX • RUMBLE

WOOD • SMOKE • FIRE

Your Cocktail Party Catering Guide

We recommend including at least 2 vegetarian items in your selection of canapés to ensure that your guests' dietary requirements are catered for. Please also ensure that you select at least two items from the cold selections.

1 – 1.5 hour cocktail party, 6 varieties

1.5 – 2 hour cocktail party, 8 varieties

2 – 3 hour cocktail party, 8 varieties and at least 1 substantial selection

3 - 5 hour cocktail party, 9 varieties and at least 2 substantial selections

Our sweet canapé options are a great way to finish. Bespoke stations are available.

* contains gluten



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