

Honouring A LEGACY

Hosted with The Curated Plate

Welcome

When thinking of naming our restaurant, we couldn't go past *Warrior*, a word that has come to mean so much to the Irwin family.

In 2002, Steve and Terri established Wildlife Warriors, a non-profit organisation dedicated to the protection of wildlife and wild places. To this day, the following handwritten quote hangs in Steve's office: "*Ones who are engaged or experienced in battle - Warriors.*" Since founding the charity, which funds the Australia Zoo Wildlife Hospital and international projects around the world, many other warriors have joined the Wildlife Warriors family.

The *Warrior* name became even more special when Grace Warrior was born in 2021.

Our menu's identity is derived from the classical techniques of the world with the modernisation that is Australian cooking. Recipes are influenced by the unique produce that Australia has to offer, in a celebration of our region. Our chefs at *Warrior* spend their time sourcing beautiful local ingredients to create our signature dishes.

Paying homage to the First Nation people and the plantlife they have been utilising for thousands of years. We at *Warrior* endeavour to take these earthy flavours and pair them to the fresh produce of our neighbouring farms.

warrior

Wunya Ngum-gulim!

"Welcome everyone, on behalf of the Kabi Kabi people of the Sunshine Coast Traditional Aboriginal Custodians of this land. Beerwah in our language means 'rising up high'. The Irwins and Australia Zoo have embodied the name of their town, rising to the highest level of conservation to become some of the very best Wildlife Warriors .

Be Beerwah! Rise Up High!

Take the challenge and become Wildlife Warriors today. Caring for our Country and our Wildlife are a part of our daily responsibilities as custodians of this great land."

Lyndon Davis
First Nation Elder

Amuse-Bouche

BARREL AGED VODKA CURED OCEAN TROUT

Creme fraiche, pickled cucumber and sea herbs on rye



Paired with 2022 Granit Vermentino, South East Australia

Entree

WHIPPED LITTLE WHITE GOATS CHEESE

With Montville Coffee-roasted beetroot, mojo verde, native saltbush crisps



Paired with - 2022 Sirromet Pinot Grigio, Granite Belt, Australia

Main

SLOW BRAISED PEACHESTER LAMB

Pomme fondant, wilted asian greens, rendang sauce, cauliflower and raisin chutney (piccalilli)



Paired with - 2019 Granit Montepulciano, Multi-Regional, Australia

Palate cleansers

Warrior's House Made Lemon Myrtle Sorbet with hints of Mint

Dessert

DARK CHOCOLATE AND COFFEE MOUSSE

Hum Honey honeycomb, orange shortbread, Mr Barista jelly, roast hazelnut praline, chantilly cream



Paired with your choice of Campfire Martini **or**
Sirromet 2019 Private Collection Late Harvest Viognier Dessert Wine

*Menu items may contain allergens such as milk, seafood, nuts, eggs and wheat.
Please discuss any allergies with our staff.*