



This Restaurant and Wine Bar has been named to honour

Sylvia Ada Jones nee Murphy.

As wife to Brisbane's Lord Mayor, Aid Clem Jones, Sylvia was the Lady Mayoress of Brisbane from 1961-1975 during which time she performed in many different ways and made a great contribution to life in Brisbane.

Her roles included establishing the historical and arts collection for the city of Brisbane, chairing many charity fundraisers, including the Lord Mayor's Charity Ball and the 1974 Brisbane Flood Relief Committee and contributed to the Brisbane Children's Hospital Appeal through the Lord Mayor's Command Performances, which were a major feature on the Brisbane City calendar. Whilst admitting she was not a natural sportswoman, Sylvia Jones played a major part in developing Downy Park Women's Sport complex, completing the work done by her predecessor, Lady Groom and was known to tee off or shoot a goal at charity sports events.

Sylvia Jones represented the City of Brisbane at the launch of HMAS Brisbane in Bay City Michigan USA in 1966.

Always a gracious woman, Sylvia entertained with diplomacy and style mixing with people from all circles of society, from Queen Elizabeth 11 and the King and Queen of Thailand, to young mothers pushing prams.

Many of Sylvia's paintings, silverware, glassware and antiques grace the various rooms in Shangri-la Gardens and we are reminded of her wonderful taste in all things, especially her appreciation for fine food and wonderful wine.

We are proud to name this restaurant in her honour.

Sylvia Ada Jones

1909-1999



Starters

Chargrilled Turkish Bread served w. Persian feta, Dukkha & Virgin Olive Oil (Available with GF Loaf)	10
Fresh Baked Cob Loaf served w. Welsh Rarebit (suit 2-4 people)	12.5
Cured Meats + Cheese Platter –w– Cob Loaf Cured Meats, English Cheddar, Charcuterie, Chutney Pickles + Olives + Fruit Small size (serves 1-2 people)	16.5
Large size (serves 3-4 people)	26.5
* Try –w– Blessington Road Pinot Noir	

Small Plates

Pork Belly Scones served w. chilli corn relish, rocket, house BBQ sauce & aioli (2 pieces)	13.5
Extra pieces	7 ea
* A great match –w– Tahbilk Coueslant Sparkling NV	
Fried Baby Squid filled w. pork belly confit, green onions, Pedro Ximenez Sherry, chipotle lime mayo (GF) (2 pieces)	14.5
Extra pieces	8 ea
* Try –w– LA Vue Pino Gris	
Ginger Beer & Apple battered Bug Tail served w. clear sweet chilli, pickled ribbon vegetables (2 pieces)	18.5
Extra pieces	9.5 ea
* Delicious –w– Nocton Vineyard Estate Chardonnay—TAS	
Seared Scallop on Serano Jamon Paella served w. white anchovy, prawn butter & mint (GF)	
* Try –w– Matakana Estate Sauvignon Blanc	17.5
Garlic Prawn Caesar Salad (available with GF croutons)	18.5
* Try Pauletts Polish Hill River Riesling	
Pumpkin Gnocci served w. roast capsicums, rocket, basil pesto, semi dried tomato, walnuts & feta (V)	20
* Babich Black Label Sauvignon Blanc works well	



Mains

Market Fresh Fish – Chef's Fish Dish of the moment using local seafoods. Please ask your service attendant for today's choice	P.O.A
* Pauletts Polish Hill River Riesling—SA or Nocton Vineyard Estate Chardonnay—TAS	
Cajun Spiced Kangaroo Loin served w. white bean puree, pommes Parisian, roast capsicum, pumpkin salad, lemon myrtle scented jus (GF)	31.5
*Delicious –w– Bethany Old Vine Grenache	
Fillet Mignon served w. mini cottage pie, pea puree, baby carrots, jus	
* Complimented by Sevenhill Inigo Merlot	38
300g Black Angus Rib Fillet served w. chefs sauce	
Choice of beer battered fries & garden salad, or rosti & vegetables (Available with gluten free fries)	40.5
* Blue Pyrenees Estate Richardson Cabernet Sauvignon works well	
Crispy Fried Chicken with Asian flavours on satay sauce –w– green paw paw salad & steamed rice	
1/2 chicken	29.5
Whole Chicken to share	39.5
* Great –w– La Vue Pinot Gris	

Sides

Pumpkin, Roast Capsicum & Feta Salad	8.5
Garden Salad	7.5
Vegetable Medley	8.50
Sweet Potato Fries –w– chipotle mayo	9
Beer Battered Fries -w– BBQ aioli	9.5

Kids

Crumbed Whiting -w-chips & salad garnish	10
Pork Chipolata sausages –w– mash, gravy & veg	10
Mini Eye Fillet –w– chips & veg or salad	12.5
Chicken Nuggets –w– chips & salad garnish	10
Pasta –w– tomato sugo & mozzarella cheese	8



Desserts

Callebaut Chocolate Pudding served w. double cream & fresh raspberries	12.5
Shangri-La Brulee served w. shortbread, orange & rhubarb compote	12.5
Callebaut White Chocolate Blueberry Cheesecake	12.5
3 Cheese Platter of Soft White Mould, Vintage Cheddar & Danish Blue served w. traditional accompaniments	
1 Cheese: 11.5 / 2 Cheese: 14.5 / 3 Cheese: 17.5	

ONE BILL PER TABLE

FOOD ALLERGIES

Please be aware that we are unable to guarantee any dish is completely free of residual nut oil, shell fish traces or other allergens.

-Sylvia's Restaurant & Wine Bar-

Open Monday to Saturday from 5:30pm

Shangri-La Gardens

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SHANGRI-LA GARDENS

