

LUNCH MENU

RAINFOREST RESTAURANT & LOUNGE BAR

entrées

salt & pepper squid aioli, rocket, lemon	GF	19	pork belly bao buns (2) pickled slaw, sriracha mayo	DF	18
duck spring rolls rocket, sweet chilli sauce	DF	19	haloumi bao buns (2) pickled slaw, maple mustard	V	18
vegetarian spring rolls rocket, sweet chilli sauce	VG DF	19	karaage chicken bao buns (2) pickled slaw, kewpie mayo	DF	18
karaage chicken rocket, kewpie mayo, lime	GF DF	19			

mains

250g ribeye fillet chips, salad, red wine jus	GFO				42
beer battered barramundi chips, salad, tartare, lemon					36
chicken pesto penne pasta spinach, cherry tomato, red onion, parmesan	VO				32
wagyu beef burger brioche bun, lettuce, tomato, caramelised onion, cheddar, burger sauce Add Fries 6	VO				24
moroccan cauliflower & chickpea salad pine nuts, baby rocket, semi-dried tomatoes, house dressing	V GF DF				22

sides & salads

fries, aioli	GFO	14
sweet potato fries, aioli		15
onion rings, aioli		15
loaded slaw		13

desserts

caramel slice, chantilly cream, berries	14
passionfruit cheesecake, raspberry coulis, berries	16
cheese plate, selection of local cheeses, quince, lavosh, fresh & dried fruits	24 38

VGO - VEGAN OPTION | DFO- DAIRY FREE OPTION | V - VEGETARIAN | VG - VEGAN | DF - DAIRY FREE | GF - GLUTEN FREE

1% will be added to your bill and donated to Tamborine Mountain Landcare on your behalf for ecological restoration of the mountain for the benefit of us all.
Please inform us if you wish to opt out.

All herbs are picked daily from our very own herb garden here at Thunderbird Park. Furthermore, we acknowledge that tourism and agriculture are the Scenic Rim's two leading industries and we would like to thank our local farmers for supplying us with their consistently high standard of seasonal ingredients and outstanding service!

We acknowledge the Aboriginal and Torres Strait Islander peoples as the First Australians and Traditional Custodians of the lands where we all live, learn and work.