

# RAINFOREST

## RESTAURANT & LOUNGE BAR

### signature share platter

89

**lemon pepper squid**, chilli, dill, red onion & aioli GF | DF

**macadamia crusted barramundi**, feta, lime & dill GF

**karaage chicken**, kewpie mayo GF | DF

**shoestring fries**, aioli V | GF | DF | VGO

### small plates

**lemon pepper squid**, chilli, dill, red onion & aioli GF | DF 18

**sizzling garlic prawns**, chilli, shallots, olive oil GF|DF 22

**macadamia crusted barramundi**, feta, lime & dill GF 21

**soft shell crab**, light tempura, vermicelli, tomato & chilli glaze 19

**bao buns (2)** 18

- beef short rib, pickled cucumber, chipotle DF

- halloumi, house slaw, maple mustard V

- crispy pork belly, house slaw, sriracha aioli DF

**karaage chicken**, kewpie mayo GF | DF 18

### large plates

**pan seared snapper**, coconut rice, bok choy, yellow curry sauce toasted coconut chips GF 41

**blackened sirloin**, char-grilled, roasted garlic chat potatoes, charred corn, honey bourbon jus GF | DF 44

**pork cutlet**, braised bacon & cabbage, fresh asparagus, caramelised apple jus GF 42

**twice cooked lamb rump**, sous vide then roasted, sumac seasoned, sweet potato mash, blistered cherry tomatoes & smoked creme fraiche GF | DFO 42

**signature chicken kiev**, stuffed with smoked cheddar & pancetta, panko crumbed with potato mash, broccolini & cream sauce 38

**chorizo & prawn pasta**, housemade pappardelle, red onion, spinach, baby capers, parsley, light garlic cream sauce 38

### kids plates

**bolognese**, penne pasta, shaved parmesan 13

**tempura fish**, shoestring fries, aioli 13

**chicken nuggets**, shoestring fries, aioli GFO 13

**bao buns (2)**

- beef short rib, pickled cucumber, chipotle DF

- halloumi, house slaw, maple mustard V

- crispy pork belly, house slaw, sriracha aioli DF

**loaded slaw**, wombok, capsicum, red onion, cucumber, carrot, charred corn, house dressing VG | GF

**slow cooked lamb shoulder**, pot roasted vegetables, charred pita bread & sweet potato crisps GF | DF 23

**housemade duck spring rolls**, sweet chilli & coriander dipping sauce DF 19

**housemade vegetable spring rolls**, sweet chilli & coriander dipping sauce GF | V | VG 18

**burrata**, medley tomatoes, baby basil, vincotto reduction, char grilled ciabatta V 22

**truffled mushroom arancini**, creamy bechamel, grilled mozzarella, fried leek V 19

**barbequed pumpkin wedge**, local camel feta, toasted almond flakes, rocket, gremolata, aged balsamic GF | V | VGO 18

### sides

**confit beetroot salad**, caramlised onion, baby spinach, pine nuts, & feta V | GF | VGO | DFO 16

**loaded slaw**, wombok, capsicum, red onion, cucumber, carrot, charred corn, house dressing VG | GF | V 13

**dukkah roasted baby carrots**, labneh, balsamic reduction V | GF | VGO 15

**shoestring fries**, aioli V | GF | DF | VGO 13

**sweet potato fries**, aioli V | GF 15

**confit garlic mash** V | GF 12

**herb & parmesan flatbread**, black garlic, balsamic reduction V 11

**stir-fried chinese broccoli**, miso, ginger, garlic sauce VG | GF | DF 15

**crumbed haloumi sticks**, charred lemon, local honey toasted sesame V 16

our dishes are designed to share & will be served as they are ready

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

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.



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