

# DINNER MENU

## RAINFOREST RESTAURANT & LOUNGE BAR

### to start

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<b>flatbread</b> V confit garlic   garden herbs   parmesan   aged balsamic	<b>16</b>	<b>twice cooked pork belly</b> GF DF spiced apple puree   pickled fennel   crackle dust	<b>24</b>
<b>fire roasted cauliflower</b> VGO/GF hummus   honey lemon dressing   leaves   almond dust	<b>19</b>	<b>confit duck</b> DFO/GFO barley crisp   caramelised onion   pickled mushroom   smoked fetta	<b>25</b>
<b>beef tartare</b> GF/DF potato crisps   local hen yolk   truffle	<b>23</b>	<b>ravioli</b> queensland prawn & sand crab filling   garlic, lemon & caper cream sauce	<b>27</b>

### mains

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<b>wild caught barramundi</b> GF fennel, green pea & saffron risotto   gremolata   charred lemon	<b>44</b>
<b>chicken supreme with tarragon farce</b> GF roasted daikon and baby carrots   kumquat and onion jam   beetroot labneh	<b>41</b>
<b>casarecce pasta</b> VGO tomato sugo   chorizo   eggplant   spinach   parmesan	<b>38</b>
<b>lamb shortloin</b> DFO/GFO pangrattato   smoked pumpkin mash   charred zucchini   jus	<b>44</b>
<b>eye fillet 200g</b> pasture fed, black angus	<b>48</b>
<b>wagyu rump 250g</b> 400+ day grain fed, marble score 6+	<b>51</b>
<b>ribeye fillet 300g</b> 150+ day grain fed, MSA graded black angus	<b>58</b>

served with whole grain mustard, broccolini  
choice of one side and sauce  
red wine jus | mushroom | pink peppercorn

### to finish

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<b>affogato</b> vanilla bean ice cream   tamborine liqueur   espresso	<b>20</b>	<b>tamborine liqueur infused brulee</b> biscotti   ask staff for today's flavours	<b>19</b>
<b>eton mess</b> house made meringue   berries   chantilly cream	<b>17</b>	<b>cheese board</b> selection of local cheeses   quince   lavosh   fresh & dried fruit	<b>25/39</b>

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

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PUBLIC HOLIDAY SURCHARGE: 15% | SUNDAY SURCHARGE 10%

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.



RAINFOREST  
restaurant & lounge bar