

Signature Share Platter

\$89

LEMON PEPPER CALAMARI GF DF
served with aioli, chili & dill

FETA AND ALMOND CRUSTED BARRAMUNDI GF
lemon butter sauce

BAO BUNS (2)

- beef short rib, pickled cucumber, chipotle DF

- haloumi, house slaw, maple mustard V

- crispy pork belly, house slaw, sriracha aioli DF

KARAAGE CHICKEN GF DF

Japanese mayonnaise

BEETROOT, ORANGE & HALOUMI SALAD V GF DFO VGO
red onion, chickpeas, honey dressing

SHOESTRING FRIES V GF DF VGO
served with aioli

Small Plates

Sea

LEMON PEPPER CALAMARI GF DF \$18
served with aioli, chili & dill

SIZZLING GARLIC PRAWNS GF DF \$22
chili, shallots, olive oil

FETA AND ALMOND CRUSTED BARRAMUNDI GF \$21
lemon butter sauce

JAPANESE PRAWN DUMPLING (GYOZA) DF \$19
ginger shallot ponzu sauce

Land

BAO BUNS (2) \$18

- beef short rib, pickled cucumber, chipotle DF

- haloumi, house slaw, maple mustard V

- crispy pork belly, house slaw, sriracha aioli DF

KARAAGE CHICKEN GF DF \$17

Japanese mayonnaise

SLOW ROASTED LAMB SHOULDER DF GFO \$23

vegetables, balsamic onion jus, pita bread

HOUSEMADE DUCK SPRING ROLLS DF \$19

sweet chili and coriander dipping sauce

PORK BELLY BITES DF \$19

Sticky soy sauce, spring onion

Vegetarian

SHIITAKE MUSHROOM SPRING ROLLS VG \$18

sweet chili and coriander dipping sauce

LEEK & ASPARAGUS ARANCINI V \$18

Bechamel sauce, melted mozzarella

PANKO CRUMBED FIELD MUSHROOM V \$18

capsicum pesto, chipotle aioli

SPINACH AND RICOTTA RAVIOLI V \$18

pumpkin cream, walnuts, feta, herb oil

Sides

CAULIFLOWER & KALE SALAD V GF \$14

lemon yoghurt dressing

CAPRESE SALAD V GF \$13

truss cherry tomatoes, red onion, basil, bocconcini, balsamic

BEETROOT, ORANGE & HALOUMI SALAD V GF DFO VGO \$15

red onion, chickpeas, honey dressing

GREEN BEANS V GFO DF \$12

burnt butter, hazelnut crumble

SHOESTRING FRIES V GF VGO DF \$12

served with aioli

CREAMY POTATO MASH V GF \$9

GARLIC CIABATTA V \$9



Rainforest
restaurant & lounge bar

Large Plates

BATTERED SNAPPER FILLETS DF \$31
hand-cut chips, tartare, garden salad

RACK OF LAMB GF DFO \$49
crushed potatoes, Dutch carrots,
macadamia rocket pesto. red wine jus

CHAR GRILLED 250G EYE FILLET GF DFO \$44
potato rosti, green vegetables
choice of red wine jus or mushroom sauce

MUSHROOM & PINE NUT STUFFED \$36
CHICKEN BREAST
braised cabbage and bacon, seasonal
greens

CHAR GRILLED 400G RUMP GF DFO \$42
hand cut chips, seasonal vegetables
choice of red wine jus or mushroom sauce

Kids Plates

BOLOGNAISE PENNE \$12
served with parmesan

FISH \$12
served with hand cut chips

CHICKEN NUGGETS \$12
served with hand cut chips

Desserts

APPLE & RHUBARB CRUMBLE GF DFO VGO \$16
served with vanilla bean ice cream

PAN-BAKED CHOCOLATE CHIP COOKIE \$16
served with vanilla bean ice cream and
salted caramel

CINNAMON DOUGHNUTS \$16
served with vanilla bean ice cream and
salted caramel

CHOCOLATE BROWNIE \$16
served with vanilla bean ice cream and
mixed berry compote

AFFOGATO GF DFO \$18
served with vanilla bean ice cream and
wattle toffee liqueur



Rainforest
restaurant & lounge bar

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.

Tamborine Distillery Liqueurs

TAMBORINE TASTING BOARD \$22
choose 3 liqueurs

TAMBORINE DISTILLERY LIQUEURS \$11

Banana
Wild Forest & Plum
Choc Mint
Turkish Delight
Choc & Chili
Honey
Jaffa
Lychee & Elderflower
Dutch Salty Liquorice
Gingerbread
Salty Caramel
Violetta
Butter Caramel
Butter Whiskey
Wattle Toffee
B.O.S.C
Musk
Honey Dew Melon
Coffee
Vodka Caramel
Blackcurrant & Apple
Guava & Lime
Coconut