

Menu

Oysters Natural (6) Lemon or lemon and garlic dressing GF/DF	26	Twice Cooked Pork Belly Spiced apple puree, pickled fennel GF/DF	24
Oysters Kilpatrick (6) Lemon and spring onion GF	30	Nigiri Style Salmon Tart Camel fetta and cream cheese filling, crispy capers	19
King Prawns (6) Cocktail sauce and lemon GF	18	Tempura Fried Zucchini Served with vegan aioli VG	12
Flatbread Confit garlic, parmesan cheese, fresh herbs, rocket, balsamic drizzle V	16	Chargrilled Spiced Pork Cutlet Fondant potatoes, heirloom carrots, pumpkin puree, red wine reduction GF/DF	38
Tempura Fish Tacos (3) Tempura fish bites, pickled wombok, tartare, lemon DFO	18	Cacio e Pepe Linguine Pecorino and black peppercorn sauce, basil, crispy guanciale VGO	30
Prawn & Avocado Tacos (3) Grilled prawns, Tamborine Mt avocado, lime aioli GF/DFO	18	Pumpkin Cream Linguine Roast pumpkin and coconut cream, pine nuts, rocket, basil VG	34
Pulled Pork Tacos (3) BBQ pulled pork, pickled wombok, tabasco aioli GF/DFO	18	Pan Fried Barramundi Chat potatoes, chorizo, chargrilled corn and rocket warm salad, lemon wedge GF/DF	42
Corn Ribs Paprika salt, hickory smoked butter VGO/DFO/GF	12	Supreme Of Chicken Tarragon farce, roasted daikon, heirloom carrots, beetroot labneh, kumquat and local rhubarb jam GF	39
Crispy Cauliflower Tahini dressing, almond dust GF/VGO	18	200g Eye Fillet Chargrilled bok choy, sweet potato fries, apple and red wine jus GF/DF	49
Crumbed Camembert La Monique camembert crumbed and deep-fired, spicy onion chutney GF	18		

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

PUBLIC HOLIDAY SURCHARGE: 15% | SUNDAY SURCHARGE: 10%

A 1% donation to Tamborine Mountain Landcare will be added to your bill for ecological restoration. Please inform us to opt out.

Our herbs are freshly picked from our garden. We thank local farmers for their high-quality seasonal ingredients.

We acknowledge the Aboriginal and Torres Strait Islander peoples as the First Australians and Custodians of this land.

To Finish

DESSERTS

Apple & Rhubarb Crumble 14
served with house made custard, vanilla bean ice cream and berries

Baked Oreo Cheesecake 16
Marie biscuit filling, chocolate ganache

Creme Brulee 16
Tamborine Mountain liqueur infusion, biscotti - ask our staff for today's flavour

AFTER DINNER DRINKS

Port
Penfolds Club 11
Grandfather Tawny 15

Sgroppino 22
A palate cleansing and digestive. Either sip or scoop up with a spoon. Aperol, seasonal fruit sorbet, prosecco.

HOT BEVERAGES

Coffee
Espresso, long black, macchiato, piccolo 5
Flat white, cappuccino, latte, mocha 5.5 | 6.5

Other
Chai latte, dirty chai, hot chocolate 5.5 | 6.5

Extras
Syrups - vanilla, caramel, hazelnut, marshmallow 1.2
Milk - Soy, lactose free, extra shot. decaf, almond, oat milk 1.2
Add Tamborine Mt Liqueur - please see flavours below 12

T2 Tea 5.5
English breakfast | Earl grey | Just peppermint | Gorgeous geisha green tea | Lemongrass & ginger | Just chamomile | China jasmine

LIQUEURS

liqueur 11 | tasting board (choose 3) 22

Banana
A delicious banana flavoured liqueur with added sweetness

Lychee & Elderflower
Lychee's juicy sweetness and elderflower's subtle floral notes

Cinnamon
Flavours of cinnamon, brown sugar and rich cream, with hints of caramel

Violetta
Gorgeous floral nose of violet bouquets with aromas of orris root

Choc Mint
Dark chocolate with a refreshing cool mint aftertaste

Dutch Salty Liquorice
Variety of liquorice flavoured with salty anise, found in the Netherlands and the Nordic countries

Honey Dew Melon
Subtle cantaloupe and watermelon aroma with ripe melon and balanced acidity

Yuzucello
Lemon's tangy zest with grapefruit's sweetness and a hint of mandarin

Wattle Toffee
Roasted wattle seeds with grain, nut, coffee, and sweet toffee notes

Caramel Vodka
Vodka infused with caramel, notes of toffee, white chocolate, and coffee

Butter Whiskey
Caramelised nuts, creamy vanilla custard, coconut, and warm honey

Dark Chocolate
A thick liqueur with milk chocolate flavour, both delicate and velvety smooth

Coconut
Taste of a tropical beach with a delicious blend of coconut flavours crafted with the utmost care

Chai
Cinnamon, spiced honey, ginger, black tea, fennel, clove, black pepper

Musk
It is just like the musk lolly stick - but with a kick at the end

Choc "n" Chilli
Silky chocolate liqueur with caramel notes and a kick of hot chilli peppers

Jaffa
Rich, bitter-sweet chocolate cut with the sweet and sour taste of oranges

B.O.S.C
"Oranges and lemons says the Bells Of St.Clements" oranges, lemons, limes, grapefruit

RAINFOREST

— Restaurant

KIDS MAINS

Bolognese	14
linguine pasta, shaved parmesan DFO	
Tempura Fish	14
fries, tomato sauce	
Chicken Nuggets	14
fries, tomato sauce GFO	

DESSERTS

Vanilla Ice Cream	10
choice of chocolate sauce and/or sprinkles DFO	

BEVERAGES

Post Mix	small 3.5
pepsi, pepsi max, lemonade, solo, ginger ale, soda water	large 4.5
Can of Soft Drink	4.5
coke, coke no sugar, solo, lemonade, sunkist	
Pop Top	4.9
Apple & Blackcurrant	
Juice	5.5
Apple Orange	

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RAINFOREST

Restaurant

SPARKLING

bird dog sparkling brut Tamborine Mountain, QLD	12 49
coriole prosecco Adelaide Hills, SA	15 70

RED

witches falls bird dog cabernet merlot Tamborine Mountain, QLD	12 49
moss wood amy's cabernet Margaret River, WA	- 85
witches falls bird dog shiraz cabernet Tamborine Mountain, QLD	12 49
mr riggs 'the gaffer' shiraz McLaren Vale, SA	15 60
eden valley dreams of gold Barossa Valley, SA	- 82
sons of eden kennedy gsm Barossa Valley, SA	- 82
coriole sangiovese McLaren Vale, SA	- 72
le bon pinot noir Yarra Valley, VIC	16 65

WHITE & ROSE

witches falls bird dog semillon sauvignon blanc Tamborine Mountain, QLD	12 49
skipjack sauvignon blanc Marlborough, NZ	15 65
de iuliis chardonnay Hunter Valley, NSW	14 68
witches falls provenance moscato Tamborine Mountain, QLD	13 59
mr riggs "mrs" pinot gris Adelaide Hills, SA	13 61
mr riggs mr brightside rose Fleurieu Peninsula, SA	15 70

PREMIX

vodka cruisers watermelon guava pineapple	10
canadian club	11
bundaberg & coke	11
jim beam & cola	11
brookvale union vodka passionfruit lemon, lime & bitters	12
brookvale union ginger beer	12
jack daniels & coke	13

FORTIFIED

penfolds club	11 -
grandfather tawny	15 -

BEERS & CIDERS

asahi on tap	12
balter xpa on tap	12
great northern original	10
great northern super crisp	9.5
great northern zero	8.5
balter easy hazy	12
balter hazy	12
balter ipa	12
peroni capri	10
pure blonde	10.5
corona	11
somersby apple/pear	10
stone and wood	12
hahn light	10
xxxx gold	10
150 lashes	10.5
witches falls eighth day pink lady cider Tamborine Mountain, QLD	11.5
witches falls eighth day granny smith cider Tamborine Mountain, QLD	11.5

TAMBORINE DISTILLERY

tasting board - choose 3 liqueurs	22
tamborine distillery liqueurs	11
banana	jaffa
violetta	honey dew melon
choc mint	lychee & elderflower
butter whiskey	dutch salty liquorice
wattle toffee	caramel vodka
choc & chilli	coconut
b.o.s.c	chai
musk	cinnamon
dark chocolate	

NON-ALCOHOLIC

post mix pepsi, pepsi max, lemonade, solo, ginger ale, soda water	small 3.5 large 4.5
cans coke, coke no sugar, mountain dew, solo, lemonade, sunkist	4.5
strange love tonic water or soda water 180ml	6.0
sparkling mineral water still mineral water 750ml	10.0
T2 tea selection of fine teas mug or pot available	from 5.5
allpress coffee	from 5.5

RAINFOREST

Restaurant

VODKA

smirnoff vodka	10
ketel one vodka	11
grey goose vodka	12
belvedere	16

TEQUILA

espolon reposado	14
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GIN

gordons gin	10
hendricks gin	12
tamborine mountain true blue gin	14
tamborine mountain five to five mountain gin	14
tamborine mountain sunset pink gin	14

RUM

bundaberg rum	10
bacardi white rum	10
captain morgan	10
kraken spiced rum	14
malibu	11

WHISKEY

jim beam	10
johnnie walker red	10
jack daniels	13
wild turkey	13
canadian club	13
jameson irish whiskey	13
makers mark	13
johnnie walker black	14
woodford reserve	14
glenfiddich 12yo	16

LIQUEURS

kahlua	10
baileys	10
chambord	10
midori	11
southern comfort	10
cointreau	10
pimms	11
aperol	11

COCKTAILS

22

classic martini | vodka or gin | dry or dirty
dry vermouth, grey goose or five to five mountain gin

french martini
ketel one vodka, chambord, pineapple juice

lychee martini
ketel one vodka, lychee liqueur, lychee juice, sugar syrup, lime juice

classic margarita | chilli | coconut
espolon tequila, cointreau, lime juice

classic espresso martini | choc chilli | caramel
espresso coffee, kahlua, grey goose vodka, raw sugar

classic mojito | passionfruit
bacardi rum, lime, mint, soda water

fruit tingle
ketel one vodka, blue vok, lemonade, raspberry grenadine

long island iced tea
ketel one vodka, tequila, cointreau, bacardi, five to five gin, lemonade, coke, fresh lemon and lime

cosmo
ketel one vodka, cranberry juice, cointreau, lime juice

strawberry daiquiri
bacardi, lime juice, sugar syrup, fresh strawberry

sours | gin | whiskey | amaretto
five to five gin, woodford reserve or amaretto, lime juice, sugar syrup

eastside blues
five to five true blue gin, lemon juice, sugar syrup, cucumber, mint, lime, tonic

tequila sunrise
espolon tequila, mango juice, cranberry juice

pimms classic
pimms, lime juice, orange, mint, cucumber, lemonade

elderflower spritz
st germain, prosecco, soda, mint, lime

grapefruit spritz
grapefruit juice, prosecco, aperol, soda

maverick martini
absolut vanilla vodka, passionfruit liqueur, lime juice, sugar syrup, prosecco

SUNDAY SURCHARGE: 10% ON ALCOHOL | PUBLIC HOLIDAY SURCHARGE: 15%

We acknowledge that tourism and agriculture are the Scenic Rim's two leading industries and we would like to thank our local suppliers for delivering their consistently high standard of produce and outstanding service