



# Rainforest

restaurant & lounge bar

## nibbles

spiced nuts \$4 - GF	sage salted potato crisps \$4 - GF (with french onion dip)	kalamata olive tapenade \$6 - GFC (with dukkah bread)
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## share plates

meze plate for 2, olives, assorted dips, marinated octopus, flat bread \$19 - GFC	black & white sesame crusted Mooloolaba king prawns, hot & sour dip \$17	cracked pepper & port pâté, parmesan baked croutons \$14 - GFC
spiced crispy calamari, garlic aioli \$14 - GF	chorizo & herb croquettes, rosemary salt \$14	smoked salmon, tomato & dill blini, crème fresh \$15 - GF ('Huon Salmon')

## mains

pork fillet, prosciutto crisps, roasted rhubarb, braised cabbage \$29 - GF	spiced lamb cutlets, onion, tomato, chorizo & chick pea concassé \$34 - GF	baked red pepper filled with red curried lentils, dressed burghul salad \$25
eye fillet, pâté, sautéed mushrooms wrapped in filo pastry, garlic chats, broccolini \$35 ('Beef Wellington')	tarragon & lemon crusted chicken breast, white bean & jamón braise, buttered green beans \$30 - GF	crispy skinned barramundi fillet, avocado & lemon mash, mango & coriander salsa, asparagus spears \$34 - GF

## sides

herbed baby chats \$7	shepherd's salad \$7	seasonal vegetables \$7
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## desserts

deconstructed salted caramel cheesecake, Wattle Toffee cream \$15	flourless chocolate torte, strawberry & basil ice cream, berry coulis \$15 - GF	vanilla sponge, white chocolate cream, lemon curd, red fruits \$15
mango granita, coconut sorbet, crisp macaroon \$15	pannacotta, sour cherry & wild hibiscus compote \$15 - GF	affogato, vanilla bean ice cream & choice of liqueur \$15 - GF ('Rainforest Night Cap')