

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 \$17

sweet chili and coriander dipping sauce

LEEK & ASPARAGUS ARANCINI V \$17

Bechamel sauce, melted mozzarella

PANKO CRUMBED FIELD MUSHROOM V \$17

capsicum pesto, chipotle aioli

SPINACH AND RICOTTA RAVIOLI V \$17

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 \$48
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

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



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